New Year's

2027

DINNER DECEMBER 31, 2026

Balcony

RESTAURANT
7:30 PM - 3 AM

CHILLED STARTER
Smoked duck breast salad with white asparagus, roasted pineapple, and muhammara (red pepper, walnut, and pomegranate sauce)

SOLAR DAS BOUÇAS ALVARINHO

HOT STARTER
Partridge consommé with wild mushroom-filled pastries, and a hint of Moscatel wine

CHOCAPALHA RESERVA ROSÉ

FISH
Tomato-crusted cod loin, cod cheeks with delicate salicornia rice, black caviar, and PDO olive oil infused with chlorophyll

QUINTA DO CRASTO SUPERIOR

MEAT
Milk-fed veal medallion with a crispy panko and fresh herb crust, corn purée with baby corn, Jackson potatoes, and brandy foie gras sauce

TERRAS DE GRIFO GRANDE RESERVA 2017

DESSERT
Three-milk cappuccino, sour cherry gel

20-YEAR-OLD MOSCATEL ROXO

50,00€
KIDS' MENU
CHILDREN
AGE 5 - 11 ANOS

180,00€
CHILDREN
AGE 12 - 17

250,00€ ADULT

FREE
CHILDREN UNDER 4

VAT included. For reservations or additional information, please contact the hotel

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The dishes on the menu may contain ingredients considered allergens or potential triggers of intolerance. For more information, please consult our staff. (DL 26/2016 of June 9 and Annex II of Regulation (EC) #1169/2011 of October 25). The products on display or served are meant for on-site consumption, andremoving displayed or leftover items from the purchasing area is prohibited.
FOR MORE INFORMATION, PLEASE INQUIRE WITH A MEMBER OF OUR STAFF.