

EASTER BUFFET LUNCH

COLD BUFFET

Chef's selection of hors d'oeuvres & verrines, shrimp, mango and avocado, marinated mussels, green asparagus, sushi rolls, salmon ceviche, green eggs, fish terrine with seaweed, avocado cocktail with seafood, smoked salmon with horseradish paste, capers and boiled eggs, smoked duck salad, melon and feta cheese, octopus salad, nicoise salad, greek salad, mozzarella with tomato and basil, variety of green salads with their sauces, roasted suckling pig, game terrine with Port wine jelly, smoked ham with cantaloupe melon pearls, portuguese cold cuts, brie cheese gratin and quince jam

HOT BUFFET

Mussels and saffron vichyssoise, chicken soup with fresh mint, Miragem codfish with shrimp sautéed in garlic and coriander, Wellington pork tenderloin, Miragem burgercake with its sauces, roasted lamb, saffron rice, roasted potatoes, vegetables fritters, green beans tagliatelle, savoy cabbage cannelloni and mushrooms, shrimp and spinach tortellini, sun dried tomato and basil, Champagne sauce, cheese gratin with honey and spices, shrimp, codfish and veal patties

OUR SWEET WORLD

Apple and gingerbread, chocolate nest, crème brûlée, green tea mousse, mango cream, chocolate mousse, apple crumble, blueberry clafoutis, tiramisu, cherry truffle, coconut drink, chocolate, orange, lemon, fruit, and nut tartlets, pistachio marjolene, strawberry mill feuille, Madeira pie, egg pie, fresh sliced fruits, board of national and international cheeses, Easter almonds

Coffee or tea
Miragem wine's selection

Restaurante Oásis Terrace
20th of April 2025
1:00pm to 4:00pm

"Food intolerances and allergies"

Before making your request for food and drinks, please let us know if you want clarification about our ingredients. No dish, food or drink, including cover charge, can be charged if not requested by the customer or if it was not consumed.

VAT included at the current rate - This establishment has a complaints book

Amounts presented in euros