



HOTEL CASCAIS MIRAGEM

H E A L T H & S P A



REVEILLON 2024/2025

GALA DINNER

“UNDER THE STARS”



# *Under the Stars*

## NEW YEAR'S EVE GALA DINNER

Immerse yourself in the elegance of an unforgettable night at the Hotel Cascais Miragem Health & Spa and celebrate New Year's Eve with a Gala Dinner and Dance in an intimate atmosphere, full of glamor and music.

We celebrate the beginning of the new year, in a refined atmosphere with a Gala Dinner with 7 "moments", specially prepared for you, by our Executive Chef Paulo Nogueira and our Executive Pastry Chef Elias Silva, accompanied by live music with our singer Joana Lobo Anta.

Our New Year's Eve 2024/2025 will begin with a welcome cocktail with canapés and drinks at 7:30 pm, after which the Gala dinner will begin, in our main hall, always accompanied by several moments of live music with the singer Joana Lobo Anta, Filipe Durães on the trumpet and Fidu Fernandes on the keys so you can dance whenever you feel like it.

At midnight, in this privileged location, you have the unique setting to celebrate the entry into the Year 2025 accompanied by music, champagne and traditional raisins and enjoy the Fireworks and Drones show in Cascais Bay (show subject to weather conditions).

Get involved in this environment, test your palate and dance whenever the moment and music "invite" you.

**DRESS CODE: DARK SUIT / CEREMONY DRESS**

CHECK OUT OUR STAY + GALA DINNER PACKAGE:  
[RESERVAS@CASCAISMIRAGEM.COM](mailto:RESERVAS@CASCAISMIRAGEM.COM)

**HOTEL CASCAIS MIRAGEM,  
A PLACE OF INSPIRATION!**



# *Dinner & Dance*

## MENU

### COCKTAIL

Open Bar & Delicacies

Foie gras cappuccino, truffle duck pie, salmon marble,  
Local alheira bonbon in kadaif, cheese pearls with mango jam

### GALA DINNER

#### At The Table

Symphony of butters, lime, ham and fine herbs,  
Selection of breads

#### To Start

Sea bass & avocado chartreuse, cardamom jelly, fresh squid,  
Wild asparagus, creamy lemon and shrimp mayonnaise

#### Starter

Nanbanzuke of crayfish and sautéed sea scallops, in a symphony of organic  
vegetables and sprouts

#### Fish

Marbled monkfish, summer watercolor, orange powder and parsley jus

#### The Sorbet

Pomegranate & vodka sorbet

#### The Meat

Veal and shrimp Surf & Turf, Truffled Ana potato, carrot macaron,  
tamarind gel and Pad Thai sauce

#### Dessert

Chocolate ideas and temptations

### COFFEE & DIGESTIFS

Coffee, tea, chocolates and our choice of digestifs

### THE WINES

White wine Alentejo Monte das Bagas de Ouro Reserva

Red wine Alentejo Estrábico by Herdade do Montado

### NEW YEAR CELEBRATION

Champagne Pommery Apanage & Raisins

For more information, availability, prices and conditions, please contact us at:  
210 060 613 or email: [reservations@cascaismirage.com](mailto:reservations@cascaismirage.com)



# *Dinner & Dance*

## VEGETARIAN & GLUTEN FREE MENU

### COCKTAIL

Open Bar & Delicacies

Mushrooms cappuccino, tofu, dried fruits and sage, caponata patty, truffled vegetables pie

### GALA DINNER

#### At The Table

Butter symphony, cheese pearls with mango jelly,  
Smoked salmon marbelle and "alheira" bonbon in kadaif

#### To Start

"Bulhão Pato" vegetables fricasse

#### Starter

Asparagus & avocado chartreuse, cardamom jelly, beet rosette  
Sherry and blueberry vinegar, creamy lemon

#### 1st Course

Marbled vegetables, sweet paprika, summer watercolor, orange powder and  
parsley jus

#### The Sorbet

Pomegranate & vodka

#### 2nd Course

Grilled seitan with ginger and citronella,  
Truffled Ana potato, carrot macaron and tamarind gel

#### Dessert

Chef's ideas and temptations

### COFFEE & DIGESTIFS

Coffee, tea, chocolates and our choice of digestifs

### THE WINES

White wine Alentejo Monte das Bagas de Ouro Reserva

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### NEW YEAR CELEBRATION

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# New Year's Lunch

## The Starters

Selection of green salads, sprouts and flowers, mozzarella cheese with tomato and basil,  
Game terrine with wild berries, green asparagus, ham with egg threads, Regional charcuterie and roast suckling pig, sushi rolls Variety of verrines and other chef's delicacies, Cumberland sauces, cocktail, light mayonnaise, vinaigrette and national olive  
Marinated olives, seafood salad, octopus salad and Greek salad, Shrimp and creamy avocado cocktail, salmon, smoked halibut, pepper mussels,  
Fish terrine with spinach leaves, boiled eggs with green sauce.

## Main Courses

Fish & shellfish soup, vegetables minestrone soup  
Sea Symphony, octopus and squid, creamy lobster  
Lamb Ballotine, roasted salsify's, chestnut, cinnamon & licorice jus  
National sirloin tornedos with cornbread crust and fresh herbs, garlic puree and reduced jus  
Gnocchi with spinach and mango, champagne sauce and pistachio  
Ana potato with mushrooms, giblets rice  
Roasted vegetables with balsamic cream, "Brás" vegetables, mimosa broccoli  
Traditional shrimp, cod and meat dumplings

## Desserts

Opera cake, pistachio marjolaine, hazelnut dacquoise, sacher cake, almond cream pie,  
Honey sponge cake, carrot chiffon with chocolate, cheese marbling, cream pastries, Coffee éclairs, Paris Brest praline, "Lis" breezes, chocolate and lemon tarts and fruit tarts,  
Banana mille-feuille, pistachio mille-feuille, vanilla crème brûlée, Mango cream, cappuccino mousse, chocolate mousse, cream cheese mousse and tiramisu verrines,  
Hot desserts: apple crumble, berries cream and croissant pudding,  
Selection of fruits, Portuguese and international cheeses, traditional jams and marmalade,  
Regional breads & cookies basket

RESTAURANT OASIS, 1ST OF JANUARY 2025, FROM 1PM TO 4PM

For more information, availability, prices and conditions, please contact us at:  
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HOTEL CASCAIS MIRAGEM

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COME SPEND  
NEW YEAR'S EVE  
IN OUR COMPANY

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or email us at [reservations@cascaismirage.com](mailto:reservations@cascaismirage.com).