

JANTAR BUFFET SEXTA-FEIRA SANTA

ENTRADAS

Pastelinho de bacalhau com molho aioli
Mil folhas de legumes com mozzarella e pesto
Mexilhão meia casca com picadinho algarvio
Salada tropical de camarão
Salada Niçoise com atum e tomate cherry
Salada de penne com bacon, cornichões e mostarda
Tábua de queijos com doce de abóbora, charcutaria e enchidos regionais
Cesto de pão caseiro e integral, tostas e bolachas

SALADAS SIMPLES

Variedade de alfaces e verduras, tomate, cenoura ralada, pepino, milho cozido, beterraba, cebola roxa
Azeitonas, ervilhas, feijão frade, grão-de-bico, cogumelos, tomate cherry
Peito de frango, bacon, fiambre, ovo cozido, atum e delícias do mar

MOLHOS

Molho cocktail, molho aioli, molho César, vinagrete de lima
Pickles e limão

QUENTES

Creme de curgete e alho francês com açafrão das Índias
Filete de dourada com molho de camarão e citrinos
Xerém de berbigão, lascas de bacalhau e coentros
Salmão grelhado com salicórnia desidratada
Bifinhos de peru grelhados
Noodles de vegetais e rebentos de soja
Batatinha assada, arroz de cenoura, juliana de legumes salteados

SOBREMESAS

Folar da Páscoa
Tangerina Algarvia sobre base de sable
Bolo de bolacha crocante
Pudim de figo e medronho
Mousse de chocolate negro com flor de sal
Leite creme caramelizado
Doces regionais Algarvios
Salada de frutas
Cesto de fruta à peça
Seleção de gelados: chocolate, morango e baunilha

JANTAR BUFFET SÁBADO PÁSCOA

ENTRADAS

Folhadinho de legumes com molho de caril

Coxinha de frango com molho tártaro

Vitela com rúcula e tomate cherry

Gnocchi de batata com espargos, manjericão e tomate seco

Salada de cuscuz com amêndoa torrada e vegetais braseados

Fusilli com pato, mostarda antiga, ervilhas e salsa

Salada de arroz com salmão assado, ananás grelhado e funcho

Tábua de queijos com doce de abóbora, charcutaria e enchidos regionais

Cesto de pão caseiro e integral, tostas e bolachas

SALADAS SIMPLES

Variedade de alfaces e verduras, tomate, cenoura ralada, pepino, milho cozido, beterraba, cebola roxa

Azeitonas, ervilhas, feijão frade, grão-de-bico, cogumelos, tomate cherry

Peito de frango, bacon, fiambre, ovo cozido, atum e delícias do mar

MOLHOS

Molho cocktail, molho aioli, molho César, vinagrete de lima

Pickles e limão

QUENTES

Sopa de peixe e marisco à Algarvia

Creme de legumes

Lombo de bacalhau assado com crosta de broa de milho

Tranche de corvina assada com molho à Portuguesa

Borrego assado no forno com alecrim à antiga

Peito de frango grelhado

Penne com molho de tomate e basilico

Batata assada à Padeiro, arroz de ervilhas, legumes grelhados com tomilho

SOBREMESAS

Ninho da Páscoa

Folar da Páscoa

Torta de alfarroba e laranja

Pudim de caramelo

Tarte de amêndoa

Mousse de morango e framboesa

Doces regionais Algarvios, amêndoas da Páscoa, ovo de chocolate branco e manga

Salada de frutas

Cesto de fruta à peça

Seleção de gelados: chocolate, morango e baunilha

BRUNCH

BUFFET

DOMINGO DE PÁSCOA

CANTINHO DO PEQUENO-ALMOÇO

Cesta de variedades de pão caseiro, integral, croissants e pão de leite

Variedades de folhados doces, bolo caseiro, bolachas

Compotas, doces e manteigas

Queijo fresco, queijo flamengo, fiambre de porco e fiambre de peru

Salmão fumado com citrinos

Tábuas de queijos e charcutaria

Ovos mexidos, ovos cozidos

Tomate assado, cogumelos assados, bacon, salsichas de peru, baked beans, rosti de batata

logurtes naturais e com sabores

Seleção de cereais

Panquecas

ENTRADAS

Bolinhas de alheira

Rissóis de camarão

Croquetes de carne

Salada César com peito de frango grelhado

Salada de bacalhau com grão

Salada de tomate e mozzarella com pesto

Salada de batatas com chouriço, cebolinho e mostarda

Saladas simples (variedade de alfaces, tomate, milho, cenoura, pepino)

Molhos: vinagrete, cocktail, aioli, azeitonas marinadas

PRATOS QUENTES

SOPA: Creme de legumes assados com cebolinho

PEIXE: Filetes de robalinho grelhados com molho de manteiga e ervas

CARNE: Bifinhos de novilho salteados com molho cogumelos

ACOMPANHAMENTOS: Batata dyp and fried, arroz basmati, legumes salteados

SHOWCOOKING DE MASSA E RISOTTO

GUARNIÇÃO: Espargos, ervilhas, tomate cherry, tomate seco, espinafres, cogumelos, azeitonas, bacon, farinheira

MOLHOS: carbonara, bolonhesa, tomate

SOBREMESAS

Fruta laminada, fruta à peça e salada de fruta

Seleção de sobremesas de Páscoa



DINNER BUFFET GOOD FRIDAY

STARTERS

Cod fish pie with aioli sauce
Veggie millefeuille with mozzarella and pesto
Half shell mussel with Algarve typical marinade
Tropical shrimp salad
Niçoise salad with tuna and cherry tomatoes
Penne salad with bacon, gherkins and mustard
Cheese board with pumpkin jam, cold meats and regional sausages
Basket of homemade wholewheat bread, toast and crackers

PLAIN SALADS

Variety of lettuces and vegetables, tomato, grated carrot, cucumber, boiled corn, beetroot, red onion
Olives, peas, black-eyed peas, chickpeas, mushrooms, cherry tomatoes
Chicken breast, bacon, ham, boiled egg, tuna and seafood

SAUCES

Cocktail sauce, aioli sauce, Caesar sauce, lime vinaigrette
Pickles and lemon wedges

HOT

Zucchini and leek cream with Indian saffron
Sea bream fillet with shrimp and citrus sauce
Cockle Xerém (traditional corn flour porridge), codfish and coriander
Grilled salmon with dehydrated salicornia
Grilled turkey steaks
Vegetables noodles and soy sprouts
Roasted potatoes, carrot rice, sautéed sliced vegetable

DESSERTS

Easter Folar cake
Tangerine from Algarve on a sable base
Crispy wafer cake
Fig and medronho pudding
Dark chocolate mousse with fleur de sel
Caramelized cream milk
Algarve regional sweets
Fruit salad
Fruit basket
Ice cream selection: chocolate, strawberry and vanilla

DINNER

BUFFET

EASTER SATURDAY

STARTERS

Vegetable puff pastry with curry sauce
Chicken drumstick with tartar sauce
Veal with arugula and cherry tomatoes
Potato gnocchi with asparagus, basil and dried tomatoes
Couscous salad with toasted almonds and braised vegetables
Fusilli with duck, old mustard, peas and parsley
Rice salad with roasted salmon, grilled pineapple and fennel
Cheese board with pumpkin jam, cold meats and regional sausages
Basket of homemade wholewheat bread, toasts and crackers

PLAIN SALADS

Variety of lettuces and vegetables, tomato, grated carrot, cucumber, boiled corn, beetroot, red onion
Olives, peas, black-eyed peas, chickpeas, mushrooms, cherry tomatoes
Chicken breast, bacon, ham, boiled egg, tuna and seafood

SAUCES

Cocktail sauce, aioli sauce, Caesar sauce, lime vinaigrette
Pickles and lemon wedges

HOT

Algarve fish and seafood soup
Vegetable creamy soup
Baked cod loin with cornbread crust
Roasted croaker tranche with Portuguese sauce
Oven-roasted lamb with rosemary
Grilled chicken breast
Penne with tomato and basil sauce
Baked potato, pea rice, grilled vegetables with thyme

DESSERTS

Easter nest
Easter folar cake
Carob and orange roll
Caramel pudding
Almond tart
Strawberry and raspberry mousse
Algarve regional sweets, Easter almonds, white chocolate egg and mango
Fruit salad
Fruit basket
Ice cream selection: chocolate, strawberry and vanilla



BRUNCH BUFFET EASTER SUNDAY

BREAKFAST CORNER

Selection of homemade bread, wholewheat, croissants and milk bread

Varieties of sweet puffs, homemade cake, cookies

Jams and butters

Fresh cheese, Flamengo cheese, pork ham and turkey ham

Smoked salmon with citrus

Cheese and cold meats board

Scrambled eggs, boiled eggs

Roasted tomato, roasted mushrooms, bacon, turkey sausages, baked beans, potato rosti

Natural and flavoured yogurt

Cereal selection

Pancakes

STARTERS

Bread and game meat sausage patties

Prawn patties

Meat croquettes

Caesar salad with grilled chicken breast

Codfish salad with chickpeas

Tomato and mozzarella salad with pesto

Potato salad with chorizo, chives and mustard

Plain salads (variety of lettuces, tomatoes, corn, carrots, cucumbers)

Sauces: vinaigrette, cocktail, aioli, marinated olives

HOT DISHES

SOUP: Cream of roasted vegetables with chives

FISH: Grilled Sea bass fillets with butter and herb sauce

MEAT: Veal steaks sautéed with mushroom sauce

SIDE DISHES: Dyp and fried potatoes, basmati rice, sautéed vegetables

PASTA AND RISOTTO SHOWCOOKING

GARNISH: Asparagus, peas, cherry tomatoes, dried tomatoes, spinach, mushrooms, olives, bacon, Portuguese smoked sausage

SAUCE: Carbonara, bolognese, tomato

DESSERTS

Sliced fruit, assorted fruits and fruit salad

Selection of Easter desserts