

SCARLETT

BRASSERIE & WINE BAR

New Year's Eve Menu

Menu de Passagem de Ano 31 Dezembro 2024

€120 por pessoa

Inclui 1 copo de espumante, 1 copo de vinho do Porto, água, café e chá.

Amuse - Bouche

Blinis Caseiros com Caviar

Entrada

(Selecione 1)

Canelloni de Courgette Recheado com King Crab
Tomate concassê, molho de yuzu

Terrina de Foie Gras

Chutney de abóbora, misto de saladas e pão brioche

6 Ostras Algarvias

Pérolas de vinagre e limão

Prato Principal

(Selecione 1)

Camarão Tigre Grelhado

Risotto de tinta de choco e bisque cremosa

Lombo de Boi Rossini com Foie Gras Grelhado

Molho Madeira e puré de batata trufado

Beringela Grelhada com Miso

Molho de soja e sementes de sésamo assadas

Sobremesa

(Selecione 1)

Entremet de Coco & Maracujá

Tarte de Chocolate

Gelado de chocolate e tuile de chocolate

Panacotta Vegan

Frutos vermelhos e frutas vermelhos

New Year's Eve Menu 31 December 2024

€120 per person

Inclusive of 1 glass of sparkling wine, 1 glass of Port wine, water, coffee & tea

Amuse - Bouche

House-made Blinis and Caviar

Starter

(Select 1)

Zucchini Canelloni Stuffed with Alaskan King Crab
Tomato concasses and yuzu dressing

Foie Gras Terrine

Pumpkin chutney, mesclun salad and brioche bread

6 Oysters from Algarve

Vinegar and lemon pearls

Main

(Select 1)

Grilled Tiger Prawn

Black ink risotto and creamy bisque

Tournedos Rossini, Pan Seared Foie Gras

Madeira sauce and truffle mashed potatoes

Grilled Eggplant Miso

Soy sauce, roasted black & white sesame

Dessert

(Select 1)

Entremet Coconut & Passion Fruit

Tarte Tout Chocolat

House-made chocolate ice cream, chocolate tuile

Vegan Panacotta

Red fruits coulis and fresh red fruits