A JOYFUL NEW YEAR CELEBRATION

TIVOLI
ORIENTE
LISBOA HOTEL
NEW YEAR'S EVE
31 December | 08:00 PM - 02:00 AM
BUFFET SERVICE | 8:00 PM - 11:00 PM

WELCOME-DRINK ON ARRIVAL

COLD BUFFET
Endives with shrimp and avocado
Cherry tomatoes, fruit, mozarelline and basil
Roasted vegetables with spices and pumpkin seeds
Marinated duck breast with citrus syrup
Partridge marinade with xerez vinegar
Smoked ham, rolled ham and padrón peppers
National cheese board
Braised salmon nigiri with ginger
Sashimi of tuna belly, alfonsoine and greater amberjack
Salmon sashimi with citrus sauce and truffle oil
Kimchi with puffed rice
Unagi sushi with foie gras
Scallops carpaccio with fresh wasabi sauce
Shrimp ceviche, coriander and yuzu roe

HOT BUFFET
Shrimp broth, spicy sago and vegetable vermicelli
Grouper, mussels and clams, pak choi and bouillabaisse sauce
Sirloin, chanterelle and truffle, parsnip au gratin
Lobster yakisoba, vegetables and chives
Selection of sautéed vegetables
Jasmine Rice
DESSERTS
Tapioca pearls, coconut and passion fruit
Baba au rhum with mint
Chocolate mousse with peanuts
Macarrons
Red fruit cheesecake

SPARKLING WINE FLUTE
+ RAISINS OR GRAPES
12:00 AM

SUPPER
FROM MIDNIGHT TO 01:30 AM
Cabbage soup with chouriço.
"Alheira" (traditional portuguese sausage) lollipop
Mini pork steak sandwiches with mustard sauce
Mini doughnuts
Churros with icing sugar and cinnamon

WHITE WINE: QUINTA CARVALHAIS ENCRUZADO, Dão
RED WINE: QUINTA CARVALHAIS COLHEITA, Dão
VINHO VERDE: ALVARINHO SOALHEIRO, Monção & Melgaço
MINERAL WATER, SOFT DRINKS AND JUICES

SPECIAL DECORATION

ENTERTAINMENT WITH LIVE DJ
9:00 PM - 02:00 AM