



WISHING YOU A SHIMMERING NEW YEAR

TIVOLI
MARINA PORTIMÃO
ALGARVE RESORT



NEW YEAR'S EVE

— M E N U —

31 DECEMBER | 19:00

WELCOME COCKTAIL | CHEF'S AMUSE BOUCHE

FIRST STARTER

Braised scallops with citrus foam

SECOND STARTER

Octopus carpaccio with Pico de Gallo

FISH MAIN COURSE

Low temperature croaker with champagne sauce, vegetable strips and salicornia

CUCUMBER SORBET WITH TARRAGON INFUSION

MEAT MAIN COURSE

Veal loin with caramelized shallot and Portobello over potato gratin



NEW YEAR'S EVE

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BEVERAGES

Herdade da Calada Caladessa white and red wine (Alentejo)

Soft drinks and juices, national beer, mineral water

DESSERT BUFFET

"Delícia do Algarve"

Orange Roll Cake

"Bolo-rei"

(Traditional portuguese christmas cake)

Sliced Fruit

Almond Tart

Brigadeiro Cake

Cheese board

"Fatias douradas"

(Traditional portuguese dessert)

Red Fruits Cheesecake

"Bolo de Bolacha"

(Portuguese cookie cake)

Crème Brûlée

Chocolate Mousse

Traditional sweets

COFFEE OR TEA



NEW YEAR'S EVE

— M E N U —

SPARKLING WINE AND RAISINS AT MIDNIGHT

NEW YEAR'S SUPPER

01:00-02:00

"Caldo Verde" (Traditional portuguese kale soup)

Typical portuguese salty finger food

Regional Tapas

Mini Steak Sandwich in "Bolo do Caco"