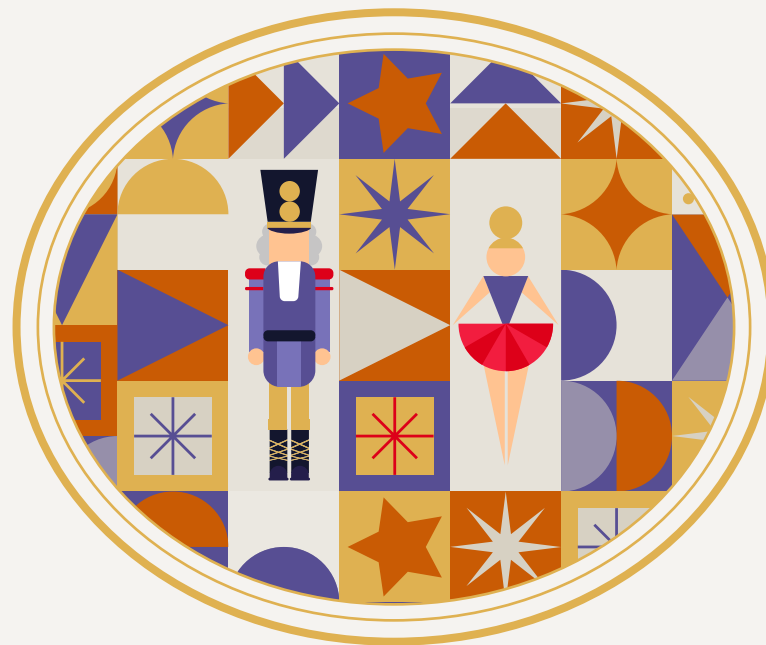


The Nutcracker Festive Tale



UNVEIL OUR MAGICAL MENUS





New Year's Buffet

31/12/2024

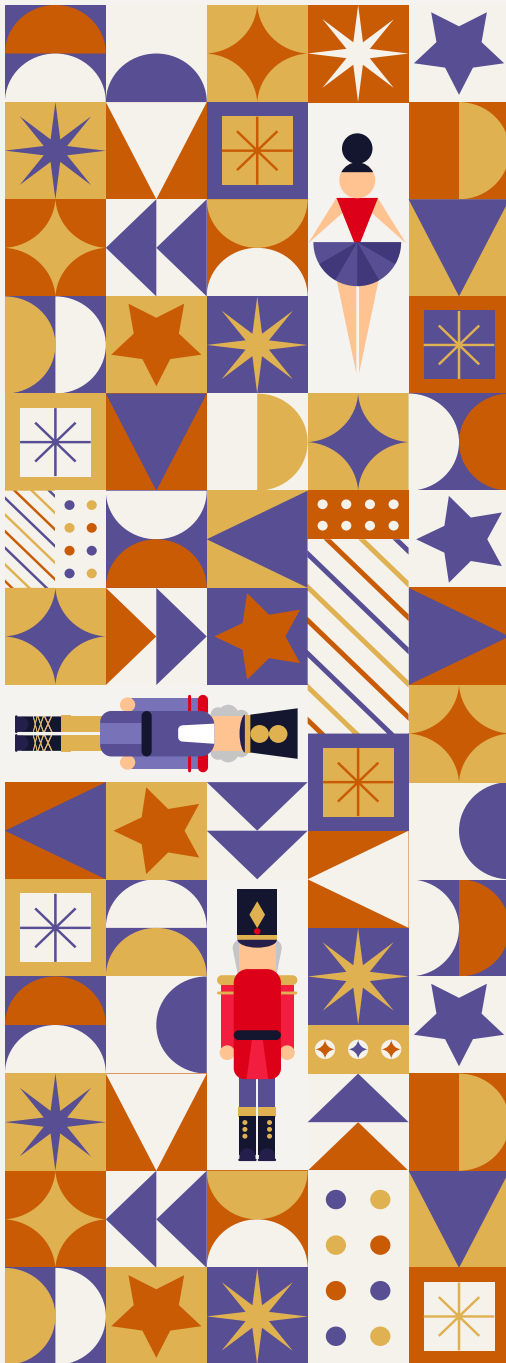
190€

SALADS AND SNACKS

- Bulgur with grilled vegetables
- Feta cheese and peppers with tomato and oregano
- Chicken with Port wine and cashews
- Octopus, mussels, shrimp and pico de gallo
- Roe and peppers with coriander
- Grilled artichokes
- Arugula
- Cucumber and dill
- Grated carrots and raisins
- Mix of lettuces
- Cheese selection
- Charcuterie selection
- Homemade jams
- Marinated olives
- Olive oils and vinegars
- Selection of breads and grissini
- Butters

FISH AND SHELLFISH

- Smoked salmon with sour cream
- Smoked cod and peppers
- Cured fish with citrus fruits
- Tataki with sesame
- Smoked oysters with vinaigrette
- Shrimp with garlic and jalapeño
- Mussels with peppers and onions
- Crab
- Boiled shrimp
- Steamed razor clams
- Savoury bites



New Year's Buffet

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190€

HOT DISHES

- Seafood cream soup with croutons
- Red snapper and mussels with stew sauce
- Potato wedges with onions
- Roast suckling pig
- Rice with cured meats
- Ratatouille
- Gnocchi with saffron and vegetables

KIDS CORNER

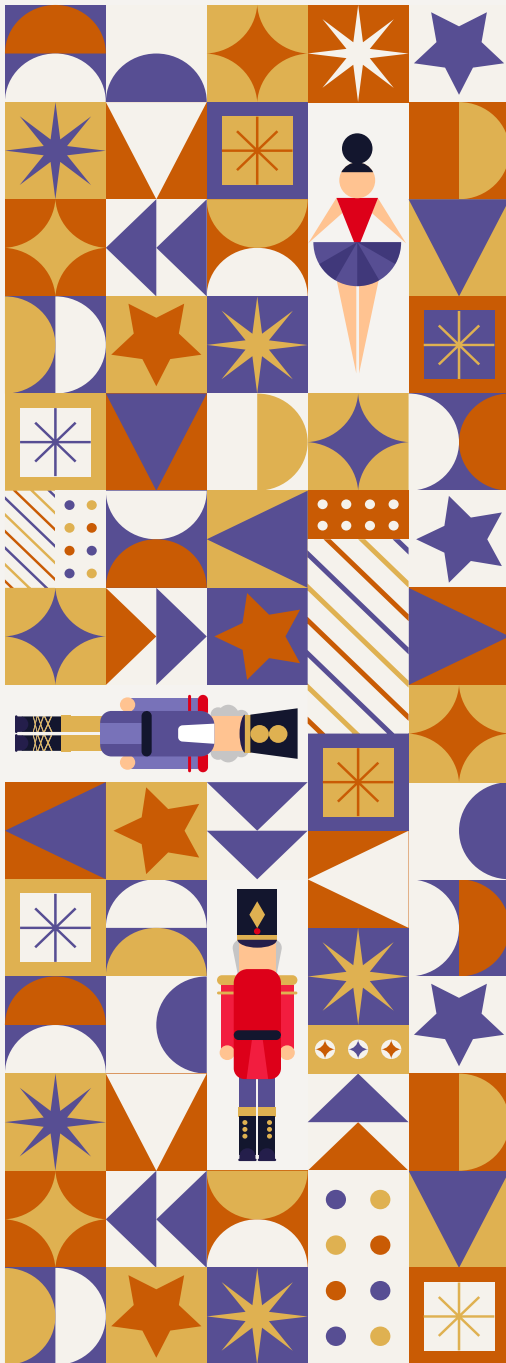
- Farfalle with coriander
- Meatballs and fish fingers
- French fries
- Vegetable cream soup
- Gummies

DESSERTS

- King cake
- Portuguese fried pastries
- Chocolate Yule log
- Portuguese doughnuts
- Portuguese-style French toast
- Rice pudding
- Paris-Brest
- Lemon meringue pie
- Passion fruit mousse
- "Encharcada" Portuguese dessert with eggs and sugar
- Farófias

LATE NIGHT SUPPER

- Caldo verde (Portuguese kale soup)
- Bread with chorizo
- Mini vegetarian burgers

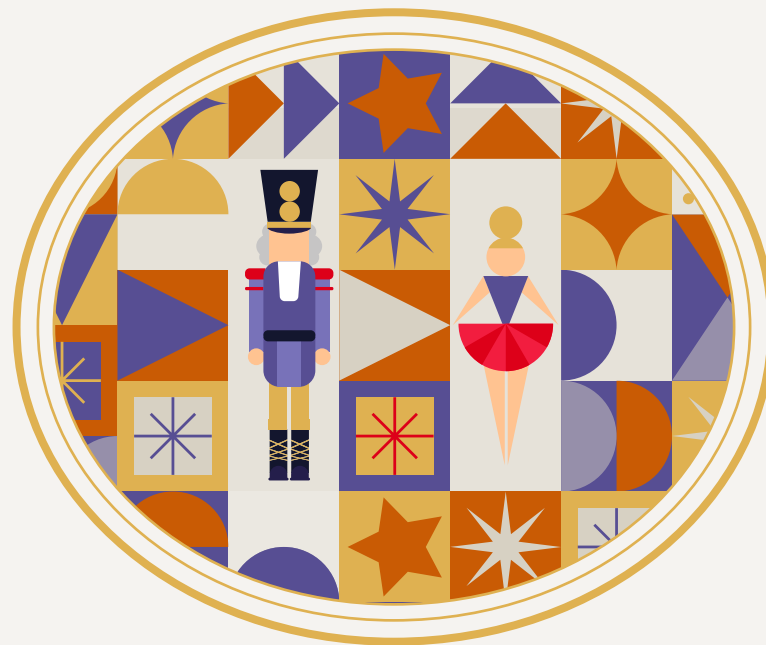


FOR MORE INFORMATION,
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The Nutcracker festive Tale



DESCUBRA A MAGIA DOS NOSSOS MENUS



ano novo



Buffet de Ano Novo

31/12/2024

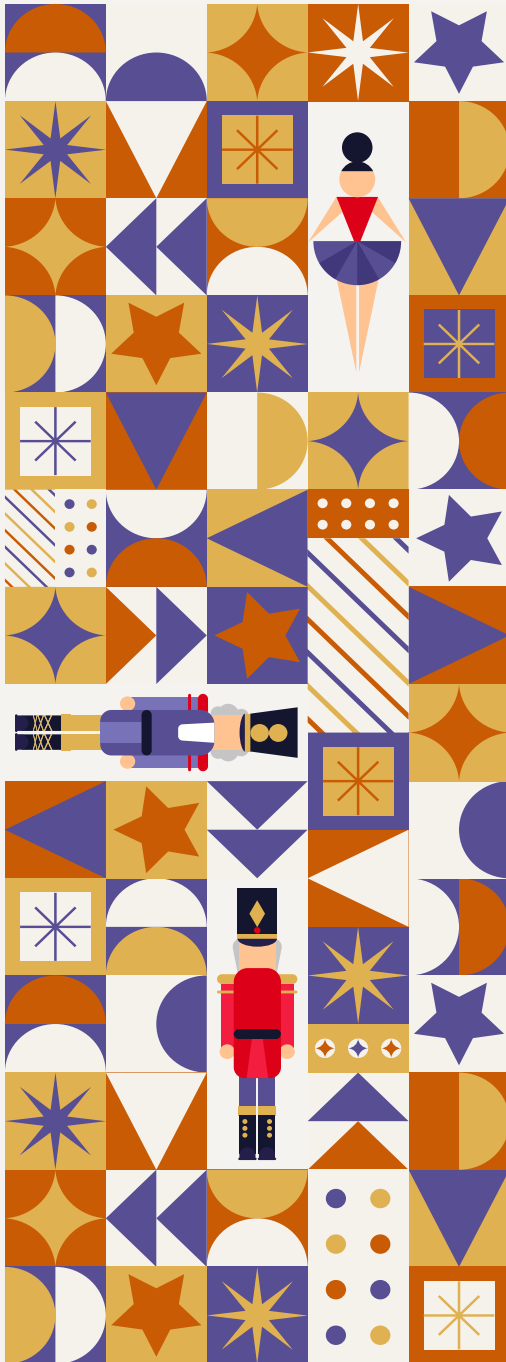
190€

SALADAS E SNACKS

- Bulgur e legumes grelhados
- Queijo feta e pimentos com tomate e oregãos
- Frango, vinho do porto e caju
- Polvo, mexilhão, camarão e pico de gallo
- Ovas e pimentos com coentros
- Alcachofras grelhadas
- Rúcula
- Pepino e aneto
- Cenoura ralada e passas
- Mix de alfaces
- Seleção de queijos
- Seleção de charcutaria
- Compotas caseiras
- Azeitonas marinadas
- Azeites e vinagres
- Seleção de pão e grissinis
- Manteigas

PEIXES E MARISCOS

- Salmão fumado e nata azeda
- Bacalhau fumado e pimentos
- Peixes curados e citrinos
- Tataki com sésamo
- Ostras fumadas com vinagrete
- Camarão com alho e jalapeño
- Mexilhão com pimentos e cebola
- Sapateira
- Camarão cozido
- Lingueirão a vapor
- Salgadinhos



Buffet de Ano Novo

31/12/2024

190€

PRATOS QUENTES

- Creme de marisco e croutons
- Pargo e mexilhão com molho de caldeirada
- Gomos de batata com cebola
- Leitão assado
- Arroz de enchidos
- Ratatouille
- Gnocchis com açafrão e legumes

KIDS CORNER

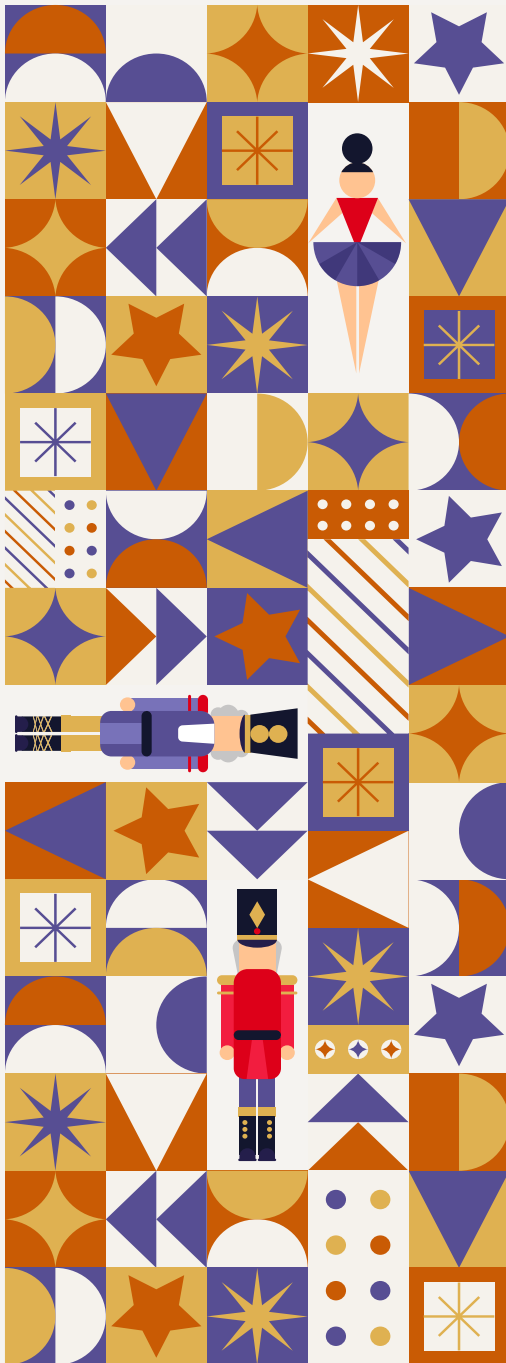
- Farfalle e coentros
- Almôndegas e douradinhos
- Batatas fritas
- Creme de legumes
- Gomas

SOBREMESAS

- Bolo-rei
- Coscorões
- Tronco de Natal
- Sonhos
- Rabanadas
- Arroz doce
- Paris-Brest
- Tarte de limão merengada
- Mousse de maracujá
- Encharcada
- Farófias

CEIA

- Caldo verde
- Pão com chouriço
- Mini burgers vegetarianos



PARA MAIS INFORMAÇÕES,
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