



AZORIS FAIAL GARDEN

RESORT HOTEL ★★★★★

Carnaval 2019

JANTAR BUFFET BRASILEIRO

1 & 4 Mar 2019

PARADA COLORIDA

Salada de Abacaxi com Hortelã
Salada de Abacate, Tomate e Cebola roxa
Abóbora Assada com Mel e Canela
Salada Montanheira, Salada de Arroz Selvagem
Tábua de Queijos e Enchidos, Mesa do Padeiro
Saladas simples da estação, Molhos do Chef

CORTEJO ABRASADO

Creme de Abóbora com Manjericão
Rolinhos de Peixe com Bacon
Mista de Peixes (Atum e Espadarte)
Churrasco à Brasileira
(Bifana, Entremeada, Franguinho e Salsicha)

Acompanhamentos

Batatinha Rústica, Arroz Branco, Couve à Mineira,
Abacaxi na Grelha, Banana Frita, Feijão Preto, Farofa

DESFILE AÇUCARADO

Brigadeirão, Torta Tropical
Pudim de Leite de Coco Frio, Mousse de Manga
Bolo de Abacaxi, Malassadas, Mesa de Fruta da estação

PARA BEBER

Vinho Branco e Tinto Azoris, Cerveja
Sumos, Água e Café

25€

RESERVAS ATÉ 28 DE FEVEREIRO

Preço por pessoa,
com bebidas da casa



AZORIS FAIAL GARDEN

RESORT HOTEL ★★★★★

Carnaval 2019

BRAZILIAN BUFFET DINNER

1 & 4 Mar 2019

COLORFUL PARADE

Pineapple Salad with Mint
Avocado, Tomato and Purple Onion Salad
Roasted Pumpkin with Honey and Cinnamon
Mountain Salad, Wild Rice Salad
Cheese Board and Sausages, Baker's Table
Season Salads, Chef Sauces

HOT TRAIN

Pumpkin Cream with Coconut and Basil
Fish Rolls with Bacon
Fish Mix (tuna and swordfish)
Brazilian Barbecue
(Pork Beefs, Pork Belly, Chicken and Sausage)

Side Dishes

Rustic Potatoes, White Rice, Cauliflower,
Grilled Pineapple, Fried Banana, Black Bean, Farofa

SWEET SHOW

'Brigadeirão', Tropical Pie
Cocoa Pudding, Mango Mousse
Pineapple Cake, Traditional 'Malassadas'
Season Fruit Table

TO DRINK

Azoris Red and White Wine, Beer
Juices, Water and Coffee

25€

RESERVATIONS UNTIL FEBRUARY 28

Price per person,
With house beverages