

Almoço Buffet

ESPECIAL DOMINGO DE SANTO CRISTO

Holy Christ Special Sunday - Lunch

FRIOS | COLD

Saladas Frescas da Estação . Salada de Polvo à moda dos Açores com Cebola Roxa e Pimentos
Queijos artesanais dos Açores com Compotas . Carpaccio de Abacaxi com Hortelã e Limão Galego
Salada Waldorf . Salada de Grão de Bico com Bacalhau

*Fresh Seasonal Salads . Azorean-Style Octopus Salad with Red Onion and Peppers
Azorean Artisan Cheeses with Preserves . Pineapple Carpaccio with Mint and Galician Lime
Waldorf Salad . Chickpea and Salted Cod Salad*

QUENTES | HOT

Sopa de Peixe
Alcatra Terceirense
Lombo de Bacalhau confitado com Crosta de Broa e Couve Galega
Cozido das Furnas
Arroz de Açafroa com Ervilhas . Batata doce . Inhame . Batata da Terra

*Fish Soup
Terceira Island "Alcatra" (Azorean Braised Beef)
Confit Cod Loin with Cornbread Crust and Galician Kale
Furnas-Style Stew
Safflower Rice with Peas . Sweet Potato . Yam . Local Potatoes*

DOCES | SWEET

Mini Malassadas com Doce de Leite
Mousse Melloa de Santa Maria
Cheesecake Queijo Fresco com Compota de Maracujá
Éclairs de Chá Preto

*Mini "Malassadas" with Dulce de Leche
Santa Maria Melon Mousse
Fresh Cheese Cheesecake with Passion Fruit Preserve
Black Tea Éclairs*

35€ p.p.

Inclui bebidas seleção Azoris
Includes Azoris Selection Beverages



Jantar Buffet

ESPECIAL DOMINGO DE SANTO CRISTO

Holy Christ Special Sunday - Dinner

FRIOS | COLD

Saladas Frescas da Estação . Salada Primavera
Salada de Feijão Frade com Atum, Ovo e Salsa . Salada Mediterrânea
Tábua de Enchidos regionais com Salgadinhos do Chef . Chicharros Fritos

*Fresh Seasonal Salads . Spring Salad
Black-Eyed Pea Salad with Tuna, Egg, and Parsley . Mediterranean Salad
Board of Regional Cured Meats with Chef's Savory Bites . Fried Mackerel (Chicharros)*

QUENTES | HOT

Sopa de Peixe
Polvo Guisado à moda da Ilha com Vinho Tinto
Bifinhos à Regional
Arroz de forno com Linguiça e Toucinho fumado
Batata nova cozida com pele e Manteiga . Legumes salteados com Azeite e Ervas

*Fish Soup
Stewed Octopus Azorean-Style with Red Wine
Regional-Style Beef Strips
Baked Rice with Smoked Sausage and Bacon
Boiled New Potatoes with Skin and Butter . Sautéed Vegetables with Olive Oil and Herbs*

DOCES | SWEET

Arancini Arroz Doce
Verrine com Massa Sovada com Creme de Brandy e Spices
Mousse de Ananás com Vinho Porto
Mousse de Maracujá e Chocolate

*Sweet Rice Arancini
Verrine with Sweet Bread, Brandy Cream, and Spices
Pineapple Mousse with Port Wine
Passion Fruit and Chocolate Mousse*

35€ p.p.

Inclui bebidas seleção Azoris
Includes Azoris Selection Beverages

