

KOI

RESTAURANT



Buffet Regional

ESPECIAL SANTO CRISTO Holy Christ Special

37,00€ p.p.

Inclui bebidas seleção Azoris

Includes Azoris selection beverages

50% de desconto para crianças dos 3 aos 12 anos.

Gratuito para bebés até aos 2 anos. Reservas até 2 dias antes.

50% discount for children aged 3 to 12 years old.

Free for babies up to 2 years old. Reservations until 2 days before.



AZORIS ROYAL GARDEN
LEISURE & CONFERENCE HOTEL *****

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Buffet Regional

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ESPECIAL SANTO CRISTO | JANTAR

Holy Christ Special | Dinner

09.05.2026

FRIOS | COLD

Saladas Frescas da Estação
Queijos Artesanais dos Açores com Compotas
Carpaccio de Abacaxi com Hortelã e Limão Galego
Salada de Polvo à Moda dos Açores com Pimentos Fumados
Salada de Grão de Bico com Bacalhau
Salada Waldorf . Molhos do Chef

*Fresh Seasonal Salads
Artisanal Azorean Cheeses with Jams
Pineapple Carpaccio with Mint and Galician Lemon
Azorean-Style Octopus Salad with Smoked Peppers
Chickpea Salad with Codfish
Waldorf Salad . Chef's Sauces*

QUENTES | HOT

Sopa de Peixe
Bacalhau com Legumes
Alcatra da Terceira
Cozido das Furnas
Arroz de Açafrão com Ervilhas . Batata-doce . Inhame . Batata da Terra

*Fish Soup
Codfish with Vegetables
Terceira-Style "Alcatra"
Furnas Stew
Saffron Rice with Peas . Sweet Potato . Taro . Local Potato*

DOCES | SWEET

Bolo de Ananás . Cheesecake Queijo Fresco com Compota De Maracujá
Pudim de Chá . Banana Foster

*Pineapple Cake . Fresh Cheese Cheesecake with Passion Fruit Jam
Tea Pudding . Banana Foster*

Inclui bebidas da seleção Azoris | Includes Azoris Selection beverages



Buffet Regional

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ESPECIAL SANTO CRISTO | ALMOÇO & JANTAR

Holy Christ Special | Lunch & Dinner

10.05.2026

FRIOS | COLD

Saladas Frescas da Estação

Tábua de Enchidos Regionais com Salgadinhos do Chef

Chicharros Fritos . Salada Primavera

Salada de Feijão Frade com Atum, Ovo e Salsa

Salada Mediterrânea . Molhos do Chef

Fresh Seasonal Salads

Selection of Regional Cured Meats with Chef's Savory Pastries

Fried Horse Mackerel . Spring Salad

Black-Eyed Pea Salad with Tuna, Egg and Parsley

Mediterranean Salad . Chef's Sauces

QUENTES | HOT

Sopa de Carne

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

Meat Soup

Island-Style Stewed Octopus with Red Wine

Regional-Style Steak Medallions

Oven-Baked Rice with Sausage and Smoked Bacon

Boiled New Potatoes with Skin and Butter . Sautéed Vegetables with Olive Oil and Herbs

DOCES | SWEET

Bolo de Caramelo Salgado . Arroz Doce

Verrine com Massa Sovada com Creme de Brandy e Spices

Mousse de Ananás com Vinho do Porto

Salted Caramel Cake . Rice Pudding

Sweet Bread Verrine with Brandy and Spiced Cream

Pineapple Mousse with Port Wine

Inclui bebidas da seleção Azoris | Includes Azoris Selection beverages

