

New Year's *Brunch*



AZORIS FAIAL GARDEN
RESORT HOTEL *****

THE AWAKENING OF THE NEW YEAR

Bacon . Roasted Tomato . Sautéed Mushrooms . Toscana Sausage
Scrambled and Fried Eggs . Cheese Selection
Regional Sausage Selection . Regional Bread Selection
Croissants and Fine Pastries . Pancakes with homemade jam

WITH LIGHTNESS AND FRESHNESS

Hot and Cold Sushi Rolls
Fried Chicken Wrap with Coleslaw, Guacamole and Hot Sauce
Mini-Beef Burger with Island Cheese, Onion and Bacon Chutney
Mini-Roast Beef Sandwich with Old Mustard and Morro Cheese Gratin
Mini-Sandwich of Fried Egg, Tapenade Olive and Ham
Salmon Tataki Bao with Hoisin Sauce
Greek Salad with Feta Cheese and Roasted Cashews and Spicy Paprika
Thick Couscous Salad with Shrimp, Avocado and Cherry Tomatoes
Cold Seared Tuna Salad with Potato Salad with Aioli and Fennel
Old Style Octopus Salad
Salmon Gravlax with Cream Cheese Mousse, Capers and Lemon Vinaigrette
Quiche of Caramelized Onion, Bacon and São Jorge Cheese
Bread with Chorizo . Fritters Baskets

ATTRACTING ABUNDANCE AND PROSPERITY

Roast Veal Beef, Chives and Mushrooms with Portuguese Sauce
Parrotfish in the Oven with White Wine Velouté
Roasted Potatoes with Ground Pepper and Rosemary
Curry Rice with Peas and Mint
Seasonal Vegetables Roasted with Honey and Thyme

WITH THE PROMISE OF MANY SWEET MOMENTS

"Bolo Rei" . Fruits Cake . Eggs "Lampreia" . Apple Pie
"Brigadeiro" . Poached Pears in Madeira Wine
Sweet Bread Traditional "Rabanadas" with Port Wine Syrup
Varied Verrines . Sliced Fruit . Pineapple in Spice Syrup
Almond Pie . Red Fruit Semi-cold . Nut Pie

AND MANY SUCCESSES TO TOAST

Azoris Selection Wines, White and Red, Water, Soft Drinks and Coffee

30€ p.p.

Brunch buffet served on January 1, 2024, from 11:30 am to 3:00 pm. Free for children up to 3 years old. 50% discount for children up to 12 years old. The menu may be adjusted without prior notice