

Réveillon

2024



AZORIS FAIAL GARDEN
RESORT HOTEL ★★★★★

----- KIR AZORIS, WATER, ORANGE JUICE, CHEF'S APPETIZERS SELECTION TO HONOUR 2023 -----

2023 Farewell Dinner

COLD & TAPAS SELECTION

Octopus Salad with Peppers, Red Onion and Coriander
Roasted Cod Salad with Garlic Confit, Olives and Parsley
Roasted Carrot Salad with Honey and Curry, Grilled Halummi Cheese and Toasted Hazelnuts
Potato Salad with Roquefort Cheese Dressing, Crispy Bacon and Chives
Fresh Cheese, Tomato, Dried Fruit, Pesto Sauce and Arugula Salad
Grilled Vegetable Salad with Feta, Toasted Pumpkin Seeds and Arugula
Veal Strip Salad with Mixed Peppers and Sesame Seeds
Thick Couscous Salad with Spicy Shrimp, Mango, Cherry Tomatoes and Red Onion
Grilled Chicken Salad with Anchovies, Garlic Croutons and Parmesan Cheese
Selection of Regional and International Cheeses with Savory Crackers and Toasts
Roasted Regional Sausages with Olives and Pickles
Chef's Selection Fritters . Fried Chicken Legs with Spicy Sauce
Roast Beef Carving Station . Pork Strips with Sweet and Sour Sauce

SEA SELECTION

Sushi and Sashimi Station . Shrimp Cocktail, Papaya, Caramelized Nuts and Cocktail Sauce
Salmon Marinated in Spices and Fine Herbs with Roe and Soy Sauce
Half Shell Mussels with Mango and Passion Fruit Vinaigrette
White Fish Ceviche with Regional Banana and Sweet Potato
Tuna Tartare Verrine with Arugula, Raspberry and Asian Dressing
Fried Shrimp with Regional Pepper Mayonnaise . Clam Cataplana with Regional Sausage and Coriander

HOT SELECTION

Pumpkin Cream Soup with Green Beans
Forkbeards Slice with Light Curry Sauce and TomatoConcassée
Salmon Loins with Creamy Coriander Sauce
Beef Tenderloin with Grilled Shrimp and Butter and Fresh Herbs Sauce
Seared Duck Breast with Honey and Spices and Orange Sauce
Lentil, Chickpeas and Eggplant Lasagna
Sliced Potatoes with Onion, Bacon and Sweet Pepper . Oven-Roasted Seasonal Vegetables with Thyme
Turmeric Rice with Dried Fruits and Caramelized Onion . Spinach Sautéed in Garlic Olive Oil

DESSERT SELECTION

Sweet Bread "Rabanadas" with Honey and Dried Fruits . Walnut and Caramel Pie . Red Velvet
Semi-cold of Passion Fruit . Almond Pie . Apple Pie . "Brigadeiro" Cake . Salted Caramel Verrine
"Mulata" Biscuit Verrine . Pears Poached in White Wine . Baked Apples in Muscat Wine and Cinnamon
Eggs "Lampreid". Pumpkin Christmas Sweets . "Bolo Rei" . Fruit Cake
Chocolate Fountain with Fruit Skewers . Laminated Seasonal Fruit

BEVERAGES SELECTION

Tons de Duorum Wine – Red & White . Water . Beer . Soft Drinks . Coffee

----- RAISINS AND SPARKLING WINE AT MIDNIGHT TO TOAST TO 2024 -----

2024 Welcome Supper

"Caldo Verde" Soup . Cheese Selection . Mini-Steaks on Bread

€95 PER PERSON, OFFER FOR CHILDREN UP TO 3 YEARS AND 50% DISCOUNT FOR CHILDREN UP TO 12 YEARS, DINNER SERVED ON TABLES WITH A MAXIMUM OF 10 PEOPLE, WITH WELCOME DRINK STARTING AT 7:30 PM. LIVE MUSIC UNTIL 2AM. THE MENU MAY BE ADJUSTED WITHOUT PRIOR NOTICE.

