

WHEN SMALL DETAILS
MAKE BIG STORIES, EVERYTHING
BECOMES UNFORGETTABLE.



Christmas Menu 2015



INTERCONTINENTAL®

LISBON

Christmas Eve Dinner Menu - 24/12/2015

Seafood consommé in jelly and seaweed, mussels, oysters, goose barnacles, clams and bay leaf

Roasted pumpkin medallion with ricotta, pistachio and velvety chicken

Cod fish confit in extra virgin olive oil, with organic egg, chickpea Napoleon, kale and mini vegetables

or

Suckling lamb leg stewed at low temperature with pinto beans, tonka beans and turnip florets

Desserts:

Traditional Bolo Rei (ring-shaped cake)

Christmas log

Egg custard

Chickpea pastries

Wafers with honey sauce

Orange dream pastries

Sweet French toast

Sericaia egg pudding

Chestnut mousse

Palha de Abrantes

Pumpkin and orange mousse

Fidalgo cake

Almond Swiss roll

Chocolate mousse and apricot cake

Lime cheesecake

Almond and pear tart

Sponge cake

Sliced fruit

Price per person: €68.50

Drinks Included – White and Red Wines, InterContinental Lisbon Selection

Children from 4 to 12 years: 50% discount

[Children's activities free of charge]

Christmas Day Buffet Menu - 25/12/2015

Plain Salads

Watercress
Cherry tomatoes
Boston lettuce
Radishes
Cucumber

Salad Dishes

Salt cod and chickpea salad
Pinto bean salad with scallops, asparagus, spring onion and satay
Baked sweet potato salad, pink swordfish and wakame
Fresh squid and mussel salad with peppers and tapioca
Pearl barley salad with sautéed cherry tomatoes, parmesan cheese, broccoli and Bresaola (dried cured beef)
Greek salad, feta cheese, kalamata olives
Bulgur wheat salad with mint
Duck, broad bean, caramelized carrot, spring onion and ginger salad

Christmas Day Buffet Menu - 25/12/2015

Cold Dishes

Prawns cooked 'au naturel'
Whelks cooked 'au naturel'
Crabs cooked 'au naturel'
Mozzarella with cherry tomato and basil
Smoked salmon and garnish
Salmon marinated with beetroot, lime and ginger
Pata Negra dry-cured ham
Moullard duck magret with gribiche sauce
Tuna tataki (with tuna from the Azores)
Horse mackerel tartar
Carpaccio of tenderloin of acorn-fed pork with kumquat confit and wild watercress
Salt cod ceviche with peppers, coriander and lemon
Watermelon with feta cheese, pomegranate and sesame seeds
Serpa sheep's cheese quiche with courgette and celeriac, parsley
Platter of Portuguese cheeses
Garnishes and sauces

Hot Dishes

Clam broth with mini coriander raviolis
Baked grouper with traditional tomato sauce
Roupa velha de bacalhau (Salt cod fried with potatoes and cabbage)
Milk-fed veal with truffle potato gâteau, morel mushroom sauce
Mandarin pappardelle with stewed Moullard duck and Alentejo chouriço croquant
Saffron rice with raisins
Mini chard with toasted almonds
Hot trolley: Acorn-fed Iberian pork loin with honey and rosemary roasted in a Jospier oven

Christmas Day Buffet Menu - 25/12/2015

Desserts:

Traditional Bolo Rei (ring-shaped cake)

Christmas log

Egg custard

Sweet potato pastries

Cinnamon wafers

Vanilla dream pastries

Sweet French toast

Ricotta mousse

Sliced fruit

Goat's cheese sponge cake

Tigelada pastry

Abade de Priscos egg pudding

Fidalgo cake

Papos de Anjo (Angel Puffs)

Orange cheesecake

Almond and blueberry tart

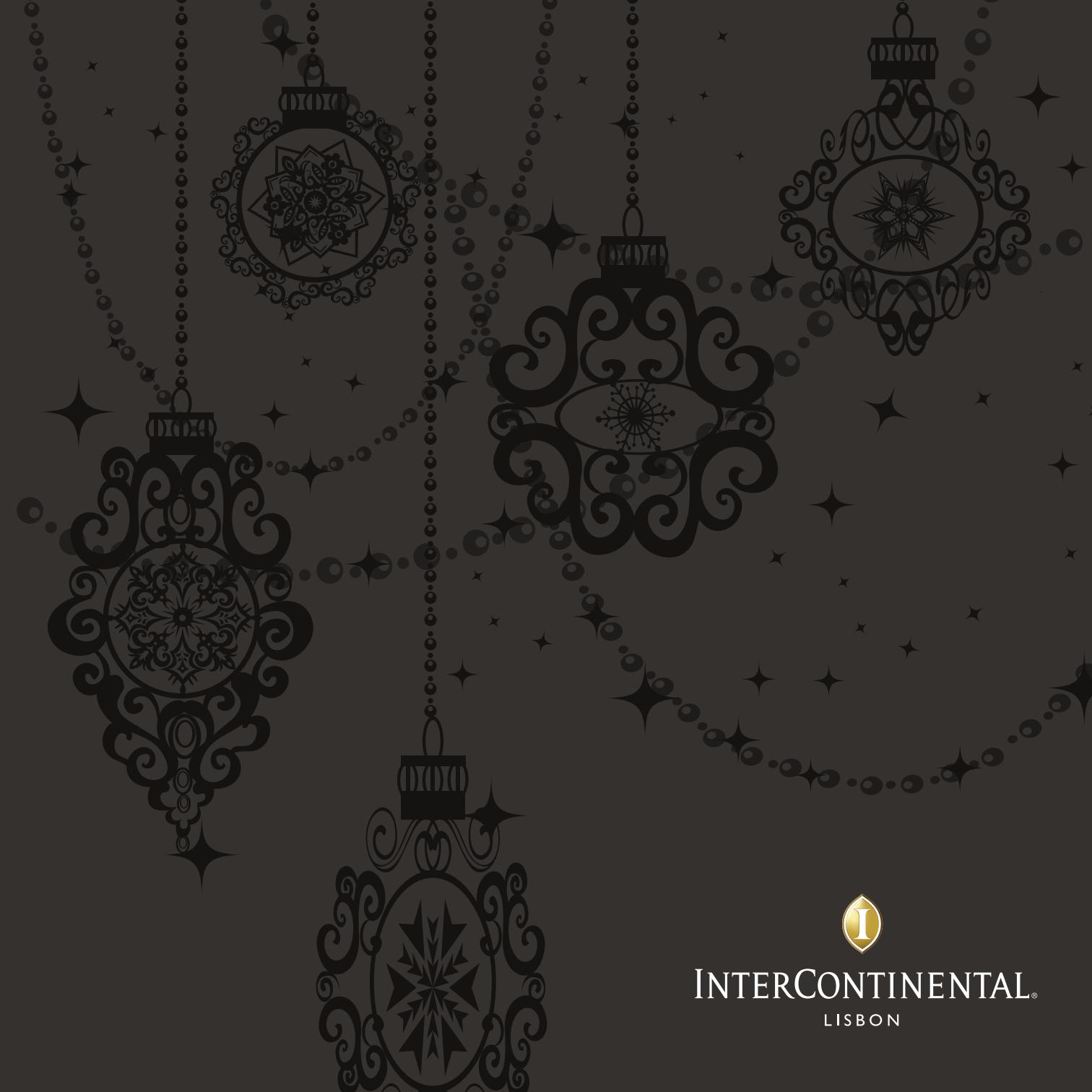
Almond brownie

Price per person: €62.50

Drinks Included – White and Red Wines, InterContinental Lisbon Selection

Ambient music

Children from 4 to 12 years: 50% discount



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