UPON
LISBON
PRIME RESIDENCES



New Year's Eve

MIDNIGHT SOCIETY

The Urban Souls

LIGHT UP THE NEW YEAR

The Urban Souls

MIDNIGHT SOCIETY

RÉVEILLON 31ST DECEMBER
DINNER AND PARTY **8H00 PM - 3H00 AM**

MENU

AMUSE BOUCHE
Tuna Tartare, Avocado & Sesame: Tuna tartare, avocado cream, ponzu, sesame, and crispy wonton

STARTER
Scallop, Cauliflower & Hazelnut: Seared scallops, roasted cauliflower cream, beurre noisette, toasted hazelnuts and herb oil

MEAT
Beef Cheek, Truffle & Port Wine: Slow-confit beef cheek, truffle-infused mashed potatoes, mushrooms, roasted shallots, and Port wine jus

PALATE CLEANSER
Green Apple, Lime & Sparkling Wine: Green apple and lime granita, sparkling wine and mint

FISH
Croaker, Saffron & Sparkling Wine: Croaker fillet with crispy skin, creamy saffron risotto, sparkling wine and lemon beurre blanc

DESSERT
Apple, Caramel & Cinnamon: Caramelized apple, Madagascar vanilla cream, crumble and almond tuile, salted caramel, and vanilla ice cream

VEGETARIAN MENU

AMUSE BOUCHE: **Beet, Avocado & Sesame**: Roasted beet tartare, avocado cream, ponzu, sesame, and crispy wonton

APPETIZER: **Cauliflower, Citrus & Hazelnut**: Roasted cauliflower, velvety cauliflower cream, citrus, beurre noisette, toasted hazelnuts and herb oil

MAIN COURSE I: **Carrots, Truffle & Port Wine**: Slow-roasted colorful carrots, truffle-infused mashed potatoes, mushrooms, roasted shallots and Port wine jus

PALATE CLEANSER: **Green Apple, Lime & Sparkling Wine**: Green apple and lime granita, sparkling wine and mint

MAIN COURSE II: **Mushrooms, Saffron & Sparkling Wine**: Sautéed shimeji, eryngii and shiitake mushrooms, creamy saffron risotto, and a beurre blanc made with sparkling wine and lime

DESSERT: **Apple, Caramel & Cinnamon**: Caramelized apple, Madagascar vanilla cream, crumble and almond tuile, salted caramel and vanilla ice cream

SUPPER
Caldo verde soup, Cheese platter, Sausage platter, Preguinhos in bolo do caco, Assorted snacks, Pastéis de nata, Chocolate brownies

DRINKS INCLUDED — DINNER
Still and sparkling water, soft drinks and beer (2 per person), white and red wine (1 bottle for 2 people) and coffee

DRINKS INCLUDED — PARTY
Gin, J&B whiskey, white and red wine, beer, stilland sparkling water and soft drinks (open bar)

Note: Includes sparkling wine and raisins at midnight for adults, and apple juice and chocolate for children

€130 per adult

Includes Main or Vegetarian Menu, Drinks (Dinner), Buffet Supper and Drinks (Party)
€65 per child (ages 4 to 10).

CHILDREN'S MENU

APPETIZER: Vegetable soup
FISH: Salmon with mashed potatoes, baby vegetables and citrus sauce
or
MEAT: Veal medallion with homemade potato chips and sautéed mixed vegetables
DESSERT: Chocolate mousse

BOOK NOW: **RESERVAS@STAYUPON.COM**

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