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# BUFFET • JANTAR

# FIM DE

# ANO

**31** DECEMBER

**Dom Pedro**  
**Madeira**

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OCEAN BEACH HOTEL

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## BUFFET ENTRADAS

Camarão cozido em flor de sal  
Salmão gravalax e alcaparras  
Perca a bela vista e maionese de coentros  
Mexilhão em vinagrete de pimentos assados e ovas de peixe  
Salada de polvo tradicional  
Requeijão, tomate e rúcula  
Patés chutney de frutas caramelizadas e canela  
Melão, presunto, figos secos e grissinis  
Salada de frango abacaxi e maça verde  
Leitão confitado em banha e pimenta branca  
Quinoa, espargos, manga e coentros  
Antipasto de pimentos, beringela, queijo feta e sementes de sésamos  
Abobora, pera assada, gorgonzola e noz crocante  
Crepe crocante de legumes á oriental molho de soja

## SALADAS SIMPLES E MOLHOS FRIOS

Alface, tomate, pepino, cenoura e beterraba  
Molhos frios

## SOPA

Aveludado de couve flor e amêndoa torrada

## QUENTES

Pato confitado em vinho madeira e especiarias  
Filete de vaca, molho foi gras e chalotas caramelizadas  
Espada assada com bacon e molho de mariscos  
Robalo grelhado manteiga de lima  
Misto de batata rústica com alho confitado  
Courgette, cenoura e pack choi assados  
Arroz basmati

## VEGETARIANO

Bulgur salteado com legumes, tofu assado e sumo de coco

## SOBREMESAS

Bolo brigadeiro chocolate • Semifrio de tiramisu  
Tarte de natas • Tarte de maçã  
Torta de ovos-moles • Pudim de caramelo  
Pudim flan • Mousse de chocolate  
Gelatinas variadas • Tábua de queijos  
Salada de fruta da época



DINNER • BUFFET

# NEW YEAR'S EVE

**31** DECEMBER

## STARTERS BUFFET

Prawns cooked in fleur de sel  
Gravalax salmon and capers  
Perch and coriander mayonnaise  
Mussels in vinaigrette with roasted peppers and fish roe  
Traditional octopus salad  
Curd cheese, tomato and rocket  
Caramelised fruit and cinnamon chutney pâtés  
Melon, ham, dried figs and grissinis  
Pineapple and green apple chicken salad  
Suckling pig confit in lard and white pepper  
Quinoa, asparagus, mango and coriander  
Antipasto of peppers, aubergine, feta cheese and sesame seeds  
Courgette, roast pear, gorgonzola and crunchy walnuts  
Crunchy vegetable crepe with oriental soya sauce

## SIMPLE SALADS AND COLD DRESSINGS

Lettuce, tomato, cucumber, carrot and beetroot  
Cold dressings

## SOUP

Cauliflower veloute and toasted almonds

## HOT DISHES

Duck confit in madeira wine and spices  
Beef fillet, foi gras sauce and caramelised shallots  
Roast swordfish with bacon and seafood sauce  
Grilled sea bass with lime butter  
Rustic potato mix with confit garlic  
Roast courgette, carrot and pack choi  
Basmati rice

## VEGETARIAN

Sautéed bulgur with vegetables, baked tofu and coconut juice

## DESSERTS

Chocolate brigadeiro cake  
Tiramisu semifreddo  
Cream pie • Apple pie • Soft egg tart  
Caramel pudding • Flan pudding  
Chocolate mousse • Assorted jellies  
Cheese board • Seasonal fruit salad

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★★★★

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