

CHOOSE YOUR EXPERIENCE
FOR A DAZZLING
NEW YEAR'S
EVE



Sheraton®

LISBOA HOTEL & SPA

**CHOOSE YOUR EXPERIENCE FOR
A DAZZLING NEW YEAR'S EVE**

**Step into 2019 with a stunning view
over Lisbon and the fireworks.
Indulge in irresistible flavors,
dance until dawn and experience
memorable moments at the
Panorama Restaurant.**

**If you rather have a more relaxed
and casual way to celebrate the New
Year, our Lobby Bistro is a delicious
and modern option.**

Panorama Restaurante & Bar

– SPARKLING & CHEERS
– New Year's Eve Gala Dinner

31 DEC 2018

7:30 PM - 4:00 AM

Welcome Cocktail

Cold canapes

Champagne, Mimosa, Porto tonic, Natural orange juice, Mineral water

7:30 PM - 8:00 PM

Dinner

Amouse Bouche

Green and yellow tomato parfait with river watercress, crumble curd cheese and truffle chanterelles salad

Starter

Wild salmon with dill, quail egg and caviar, Jerusalem artichokes crème and baby radish

Fish

Sea bass sautéed with Sichuan pepper, quinoa and green peas risotto, mixed sea weed bouquet

Meat

Aged loin of beef with white asparagus and carrot, mushrooms oranchini and thyme jus

Pre Dessert

Granny smith apple sorbet with pennyroyal and beet root cake

Dessert

Chocolate 70% terrine, with red berries ice cream

Coffee

Petit-fours

Beverages

White and red wine Vallado, soft drinks and mineral water

Midnight

Flute of champagne toast with the traditional 12 raisins to welcome the New Year

Panorama Restaurante & Bar

– SPARKLING & CHEERS
– New Year's Eve Gala Dinner

00:15 AM – 4:00 AM

Open Bar

JW Redande Black Label, Havana Club 7 anos, Gin Tanqueray, Vodka
Absolut, Licor Tia Maria, Licor Beirão, Licor Baily's, Vinho do Porto Tawny,
CRF, Soft drinks, Mineral water

2:00 AM – 03:00 AM

Late Supper

Pan tumaca with Iberian smoked ham
Panorama puff pastries with beef ragout
Sweet potato bread “bolo do caco” with tuna mayonnaise and French lettuce
Sweet potato bread “bolo do caco” with garlic butter
Porto wine consomé

03:00 AM

Hot chocolate milk

Churros with sugar and cinnamon

Entertainment

Cocktail and Dinner - Glamour Live Sounds
11:30 PM - 4:00 AM - DJ Sparkling Beats

Price

Window table: €349 | Central table: €309
Children up to 3 years old - free. From 4 until 12 years old - 50% discount
Prices per person, including VAT and all of the above

Lobby Bistro

- New Year's Eve Dinner

31 DEC 2018

7:00 PM - 01:00 AM

Salads & Cold Starters

Salad Bar

Rúcula, Radiccio, Alface frisée portuguesa, Cenoura, Tomate,
Rocket leaves, Portuguese lettuce, Tomato, Cherry tomato, Sweet corn,
Green asparagus, Beet root, Red onion, Croutons, Marinated olives
Chick peas salad with codfish and olive oil
Shrimp fusilli salad, Pesto and Mozzarella cherry

Cold Starters

Gravood lax with sour cream and whole blinis
Iberian smoked ham with glazed peach, honey and orange
Beef carpaccio with S. Jorge shredded spicy cheese
Shrimp ceviche selection with lime and coriander
Sushi selection with wasabi, soya sauce and rose ginger
Portuguese and international cheeses; homemade jams and baker's basket

Hot Dishes

Soup

Green asparagus with olive oil infusion

Main Courses

Grouper with roasted tomato and sautéed potatoes and paperika
Stuffed bread with cooked slowly Iberian pork and pepper
Roasted baby chicken with spicy sauce
Beef tender loin marrárre with sautéed Portobello mushrooms

Lobby Bistro

– New Year's Eve Dinner

Garnish

Mixed mushrooms ragout with thyme
Sautéed zucchini with rosemary and olive oil
Carrot rice

Carving Station

Salmon koulibiak with ginger sauce

Dessert

Red velvet with lime creme
Crumbled pear roll with cinnamon
Traditional portuguese egg pudding
Custard cream cake
Bitter chocolate with rose pepper
Orange roll cake
Crème brûlée
Opera cake
Sweet rice with lemon and cinnamon
Portuguese brioche with custard cream
Oreo chocolate mousse
Cheese cake with red berries
Sliced fresh fruitsx

Beverages

White and Red wine Messias, Soft drinks, Mineral water, Espresso coffee,
Selection of teas

DJ

€130

Price per person, including VAT and menu beverages.
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Panorama Restaurant

- New Year's Day Lunch

1 JAN 2019

12:30 PM - 17:30 PM

To Start

Smoked salmon in cherry stick with dill sour cream, Foie gras terrine, Guacamole with totopos, Sea bass ceviche with lime, Tuna tataky with camponata, Portuguese cheese, Marinated olives, Homemade jams and chutneys, homemade bread in wood oven, baker's basket
Three colour tomato salad with Mozzarella cheese and burrata, basil olive oil
Chickpeas and codfish salad with lemon vinaigrette

Carving Station

Iberian smoked ham sliced

From the Wooden Oven:

Roasted Terricho baby kid with baby potatoes
Oven rice with traditional chorizo
Roasted baby carrots

From the Grill

Grilled octopus with baby onions and olive oil

Side Dishes and from the Stove

Bread with shrimp stew, coriander and Brandy
Mushrooms ragout
Broccoli with almond
Crushed baby potatoes

New Year's Delights

Chocolate demi cuit
Custard cream tartelette
Portuguese egg sponge cake with Porto wine
Traditional egg dessert with almond
Opera cake with bay leaf
Cheese cake with macarron and red berries
Peach and mango pavolva

Beverages

White and Red wine, Soft drinks, Mineral water, Espresso coffee, Tea selection

Price

Window table: €115 | Central table: €90

Children up to 3 years old - free. From 4 until 12 years old - 50% discount

Prices per person, including VAT and menu beverages.

Lobby Bistro

– New Year's Day Lunch

1 JAN 2019

12:30 PM - 4:00 PM

Starters and Cold Salads

Salad Bar

Rocket leaves, Radiccio, Portuguese lettuce, Carrot, Tomato, Cherry tomato, sweet corn, Green asparagus, Beet root, Red onion, Croutons, Marinated olives
Chickpeas salad with codfish and olive
Fusiili and shrimp salad, Pesto sauce, Mozzarella cheese and cherry tomato

Cold Starters

Marinated sword fish with sour cream and whole blinis
Smoked ham with glazed figs in honey and orange
Octopus carpaccio with S. Miguel shredded spicy cheese
Shrimp ceviche selection with lime and coriander
Selection of Portuguese and international cheese; Homemade jam and our baker's basket

Hot Dishes

Soup

Chicken with pastina broth with fresh mint

Main Courses

Bread and shrimp stew with coriander
Scramble egg and shredded codfish with potatoes and parsley
Roasted leg of veal with roasted potatoes

Guarnish

Turnip and spinach purée
Vegetables camponata
Carrot rice

Carving Station

Roasted salmon with olive oil and garlic

Lobby Bistro

- New Year's Day Lunch

Dessert

Chocolate cake, chocolate and strawberry mousse with red berries

Bolo Rei Traditional fruit cake

Custard cream tartelette

Chocolate salame

Cinnamon egg roll from Azeitão

Traditional Portuguese French toast with sugar, cinnamon and Porto wine

Sweet rice with lemon and cinnamon

French egg and caramel pudding

Ginger bread trifle with vanilla and peach crème

Traditional Christmas filhoses

Sliced season fruits

Beverages

White and Red wine Messias, Softs drinks, Mineral water, Espresso coffee,

Tea selection

€57

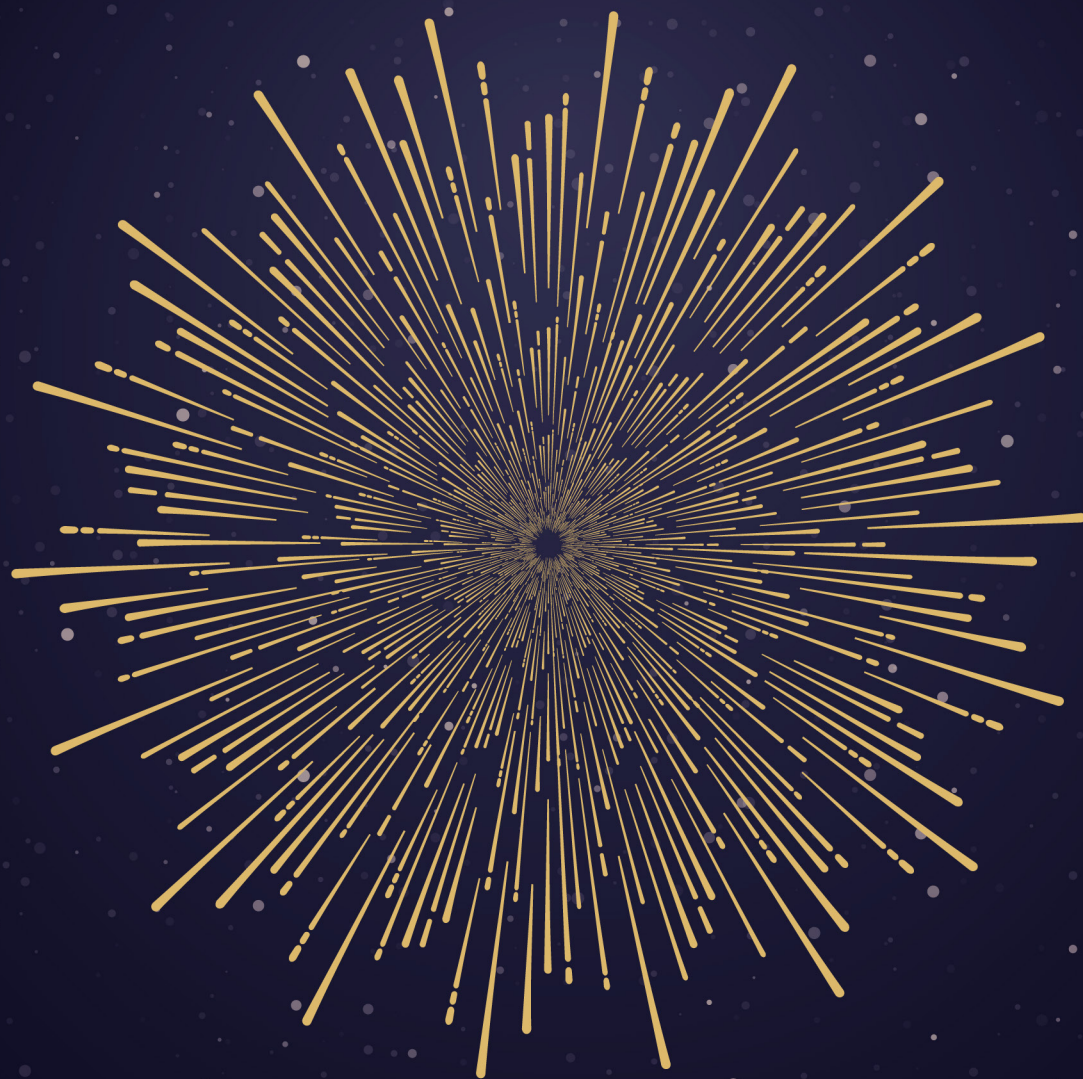
Price per person, including VAT and menu beverages

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More Information and Reservations:

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Sheraton[®]

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