



Bread, Cheese, and Charcuterie Table

Sourdough bread (Saloio style)

Sourdough bread with seeds

Sourdough bread with pistachio and pink pepper

Rustic baquette

Croissants

Mini chocolate Napolitanas

Mini raisin swirl buns

Chocolate and cream cheese cake "Mãe Inês"

Flavored butters and jams

Selection of national and international cheeses and charcuterie

Roast beef with homemade pickles, mustard, and honey

Yogurt with homemade granola and fresh fruit

Main Dishes- Show cooking

Scrambled eggs, roasted bacon, and sautéed fresh sausage

Eggs Benedict

Avocado toast with poached egg

Shrimp sandwich with crème fraîche and kaffir lime

Pulled pork bun with kimchi and fried onions

Mac & Cheese

Chef's vegetable and greens salad

Kid's Corner - Show cooking

Mini hamburgers | Mini hot dogs | Margherita pizza

Mesa de sobremesas

Mini donuts | Mini cupcakes | Mini cake pops

White chocolate and kaffir lime verrine | Brownie with dulce de leche

Meringue Passion Fruit Tar | Paris Brest with hazelnut

Pancakes show cooking | Sliced fruit

Bebidas

Sparkling wine, bellinis, virgin mary, natural juices and waters station



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Free cancellations are accepted if received by 21/05/25

Cancellations received after 21/05/25 and/or "No Shows" will incur a penalty equivalent to the total amount of the reservation;

Cancellations of confirmed reservations must be made in writing and confirmed by the Resort.

Prices

Children up to 3 free
From 4 to 12 years old - 22,50€
Adults - 50€