



ROYAL SAVOY



THE ROYAL SAVOYXX

Golf Classic

Prize Giving Dinner

14.06
19:30 | GALLEY DECK

Enjoy a colourful and tasty buffet spread,
accompanied by live musical entertainment.

63€
per person | por pessoa

Menu

SALADS

Tuna tataki coated in sesame seeds,
marinated soybean sprouts and avocado
Scallops, roasted endives, peach, arugula,
citrus vinaigrette
Seafood salad with Thousand Island dressing
Smoked duck, melon, mango sauce
Quinoa duo, ricotta, hazelnuts, honey
mustard vinaigrette
Edamame, mushrooms and beetroot hummus
Glazed chestnuts, tofu, sugarcane honey and ginger
Prawn cascade
Charcuterie selection
Lettuce, carrot, cucumber, tomato and bell peppers
Sauces: Aioli, Thousand Island dressing,
mayonnaise, tartar and vinaigrette

SOUP

Creamy roasted tomato with basil olive oil soup,
dehydrated cured ham

CHEF'S STATION

Beef Wellington
Madeira wine sauce
Périgourdine sauce

HOT

Oven-baked sea bass, sauce vierge
Grilled salmon, limpet and lime meunière
Lamb medallions, mint sauce
Potatoes roasted with olive oil, smoked paprika
and herbs
Pilaf rice
Chickpea and lentil curry
Spinach cannelloni
Sautéed seasonal vegetables

DESSERT

Strawberry cheesecake
Biscuit semifreddo
Custard tart
Ricotta pudding
Orange cake with chocolate ganache
Açaí bavaoise
Sliced fresh fruit
Selection of cheeses

Petit fours
Coffee or tea

Royal Savoy Selection: sparkling wine, wines and
Madeira wine Bual 5 years

SALADAS

Tataki de atum envolto em sésamo,
rebentos de soja e abacate marinados
Vieiras, endívias assadas, pêsego, rúcula,
vinagrete cítrico
Salada de marisco com Thousand Island
Pato fumado, melão, molho de manga
Duo de quinoa, requeijão, avelãs, vinagrete
de mostarda e mel
Edamame, cogumelos e húmus de beterraba
Castanhas glaceadas, tofu, mel de cana e gengibre
Cascata de camarão
Seleção de carnes frias
Alfaces, cenoura, pepino, tomate e pimentos
Molhos: Aioli, Thousand Island, maionese,
tártaro e vinagrete

SOPA

Creme de tomate assado com azeite de manjeriço,
presunto desidratado

ESTAÇÃO DA CHEF

Bife Wellington
Molho vinho Madeira
Molho Périgourdine

QUENTES

Robalo no forno, molho vierge
Salmão grelhado, meunière de lapas e lima
Medalhões de borrego, molho de menta
Batata assada com azeite, paprika fumada e ervas
Arroz Pilaf
Caril de grão e lentilhas
Caneloni de espinafres
Legumes da época salteados

SOBREMESAS

Cheesecake de morango
Semifrio de bolacha
Tarte de nata
Pudim de requeijão
Bolo de laranja com ganache de chocolate
Bavaoise de açaí
Fruta laminada
Seleção de queijos

Petit fours
Café ou chá

Seleção Royal Savoy: espumante, vinhos e
vinho Madeira Bual 5 anos