

REAL PALÁCIO

HOTEL
LISBOA

JANTAR BUFFET DINNER BUFFET

24 DEZEMBRO · DECEMBER

€ 75,00

Preço por pessoa – Bebidas incluídas*
Price per person – Drinks included*

O jantar será servido das 19h00 às 22h30

Dinner will be served from 07:00 pm to 10:30 pm

Crianças: 0 – 5 anos: gratuito | 6 – 12 anos: 50% de desconto

Children: 0 – 5 years old: free | 6 – 12 years old: 50% discount

* Bebidas incluídas da selecção do Hotel: vinho branco e tinto, água mineral, sumos, refrigerantes e cerveja

* Drinks included from our Hotels selection: white and red wine, mineral water, juices, soft drinks and beer

HOTEL REAL PALÁCIO LISBOA

Rua Tomás Ribeiro 115 · 1050-228 Lisboa - Portugal
T (+351) 213 199 500 | E mafalda.torres@realhotelsgroup.com

REALHOTELSGROUP.COM

SALADAS | SALADS

Variedade de alfaces e rúcula, tomate, milho, beterraba, cenoura ralada, pepino | Mixed lettuces and rocket, tomato, sweetcorn, beetroot, grated carrot and cucumber

Molhos: vinagrete com balsâmico, iogurte e cocktail | Dressing: balsamic vinaigrette, yoghurt and cocktail

Azeitonas marinadas com especiarias e citrinos | Marinated olives with spices and citrus fruits

Couves marinadas com sultanas douradas e iogurte | Marinated cabbage with golden sultanas and yoghurt

Couscous, legumes assados e coentros | Couscous with roasted vegetables and coriander

Laranja, beterraba e queijo feta com nozes caramelizadas | Orange, beetroot and feta cheese with caramelised walnuts

Atum, feijão frade e cebola roxa | Tuna, black-eyed peas and red onion

César de frango com lascas de parmesão | Chicken Caesar salad with parmesan shavings

Mozarela com tomate cherry | Mozzarella with cherry tomatoes

ENTRADAS | STARTERS

Variedade de pães regionais, azeite e manteigas | Assortment of regional breads, olive oil and butters

Vol-au-vent de sapateira com ovas de tobico | Crab vol-au-vent with tobiko roe

Tábua de queijos nacionais e internacionais | Board of national and international cheeses

Salmão fumado com natas ácidas, aneto e lima | Smoked salmon with sour cream, dill and lime

Enchidos regionais assados com redução de vinagre balsâmico | Roasted regional sausages with balsamic reduction

Bolinhas de alheira com maçã reineta assada | Alheira sausage croquettes with roasted reineta apple

Mini pastéis de bacalhau com maionese de alho | Mini codfish cakes with garlic mayonnaise

Mini empadas de galinha | Mini chicken pies

SOPA | SOUP

Aveludado de couve flor, amêndoa laminada e natas | Cream of cauliflower soup with sliced almonds and cream

PEIXE | FISH

Bacalhau confitado com azeite de alho, puré de grão e espinafres | Cod confit with garlic olive oil, chickpea purée and spinach

CARNE | MEAT

Peru trinchado com castanhas e cebolinhas caramelizadas | Carved turkey with chestnuts and caramelised pearl onions

VEGETARIANO | VEGETARIAN

Tortellinis de espinafres e ricotta, cogumelos pleurotus e cebolinho | Spinach and ricotta tortellini with oyster mushrooms and chives

ACOMPANHAMENTOS | SIDE DISHES

Arroz basmati | Basmati rice

Batata no forno com colorau e tomilho | Oven-baked potatoes with paprika and thyme

Legumes braseados com alho | Braised vegetables with garlic

SOBREMESAS | DESSERTS

Bolo Rainha, sonhos, rabanadas, coscorões, tronco de Natal, pudim de ovos frescos e vinho do Porto, arroz doce com canela, cheesecake de framboesas, tartelete de chocolate e caramelo salgado, torta de laranja com calda de açúcar, chiffon de cacau e brigadeiro, bolo de Natal e prato de fruta laminada | Portuguese Queen's cake, fried dough balls, french toast, crispy fried pastry, Yule log, fresh egg and Port wine pudding, cinnamon rice pudding, raspberry cheesecake, chocolate and salted caramel tartlet, orange roll with sugar syrup, cocoa chiffon cake with brigadeiro, Christmas cake and fruit platter

REAL PALÁCIO

HOTEL
LISBOA

ALMOÇO BUFFET LUNCH BUFFET

25 DEZEMBRO · DECEMBER

€ 75,00

Preço por pessoa – Bebidas incluídas*
Price per person – Drinks included*

O almoço será servido das 13h00 às 15h30

Lunch will be served from 01:00 pm to 03:30 pm

Crianças: 0 – 5 anos: gratuito | 6 – 12 anos: 50% de desconto

Children: 0 – 5 years old: free | 6 – 12 years old: 50% discount

* Bebidas incluídas da selecção do Hotel: vinho branco e tinto, água mineral, sumos, refrigerantes e cerveja

* Drinks included from our Hotels selection: white and red wine, mineral water, juices, soft drinks and beer

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SALADAS | SALADS

Variedade de alfaces e rúcula, tomate, milho, beterraba, cenoura ralada e pepino | Mixed lettuce and rocket, tomato, sweetcorn, beetroot, grated carrot and cucumber

Molhos: vinagrete com balsâmico, iogurte e cocktail | Dressings: balsamic vinaigrette, yoghurt and cocktail

Azeitonas marinadas com especiarias e citrinos | Marinated olives with spices and citrus fruits

Camarão com manga e papaia, lascas de coco e iogurte grego | Shrimp salad with mango and papaya, coconut flakes and Greek yoghurt

Frango com nozes torradas, maçã verde e aipo | Chicken salad with roasted walnuts, green apple and celery

Bacalhau lascado com grão-de-bico e coentros | Flaked cod with chickpeas and coriander

Legumes assados com pesto e parmesão | Roasted vegetables with pesto and Parmesan cheese

Ovas com pimentos e vinagre de vinho branco | Roe with peppers and white wine vinegar

ENTRADAS | STARTERS

Variedade de pães regionais, azeite e manteiga | Assortment of regional breads, olive oil and butter

Camarão cozido | Boiled prawns

Tábua de queijos nacionais e internacionais com presunto | Board of national and international cheeses with smoked ham

Melão com presunto | Melon with smoked ham

Leitão assado de Negrais com laranja | Negrais-style roast suckling pig with orange

Croquetes de vitela com maionese de mostarda antiga | Veal croquettes with wholegrain mustard mayonnaise

Choco frito com maionese negra | Fried cuttlefish with black mayonnaise

Rissóis de camarão com maionese de lima | Shrimp turnovers with lime mayonnaise

SOPA | SOUP

Creme de camarão com croutons de pão | Shrimp cream soup with bread croutons

Sopa de cenoura e azeite de coentros | Carrot soup with coriander-infused olive oil

PEIXE | FISH

Filete de dourada braseada com coentros e lima | Braised sea bream fillet with coriander and lime

CARNE | MEAT

Cabrito no forno com louro, alho e especiarias | Oven-roasted kid with bay leaves, garlic and spices

VEGETARIANO | VEGETARIAN

Fetuccine com parmesão, cherry assado e espargos verdes | Fettuccine with parmesan, roasted cherry tomatoes and green asparagus

ACOMPANHAMENTOS | SIDE DISHES

Arroz basmati | Basmati rice

Batata a murro com azeite de alho | Baked potatoes with garlic olive oil

Espinafres salteados | Sautéed spinach

SOBREMESAS | DESSERTS

Bolo Rainha, sonhos, rabanadas, coscorões, tronco de Natal, pudim de ovos frescos e vinho do Porto, arroz doce com canela, cheesecake de framboesas, tartelete de chocolate e caramelo salgado, torta de laranja com calda de açúcar, chiffon de cacau e brigadeiro, bolo de Natal e prato de fruta laminada | Portuguese Queen's cake, fried dough balls, french toast, crispy fried pastry, Yule log, fresh egg and port wine pudding, cinnamon rice pudding, raspberry cheesecake, chocolate and salted caramel tartlet, orange roll with sugar syrup, cocoa chiffon cake with brigadeiro, Christmas cake and sliced fruit platter