

São Rafael | Buffet

160€/pax

SALADS

- Sweet potato niçoise
- Burrata, apple, romaine hearts and pine nuts
- Classic caesar salad
- Roasted zucchini, goat cheese and pear
- Waldorf salad
- Hummus
- Assorted greens
- Dressings: Caesar, beetroot vinaigrette, fermented lemon dressing, miso dressing, olive oil

COLD SEAFOOD

- Caviar, blinis and condiments
- Sushi assortment
- Oysters, lemon and mignonet sauce
- Poached shrimps and aioli
- Smoked salmon with horseradish cream
- Tuna tartar, chives and soya
- Mussels with chalaca
- Sea bass ceviche, avocado and chili

CHEESE & DAIRY

- Portuguese cheeses
- Dried fruit and nuts and jams

CHARCUTERIE & BREAD

- Selection of Iberian hams
- Pork pâté with pistachios
- Bread selection
- Grissini and crackers
- Olives and jams

SOUP

- Shrimps bisque

MEAT

- Carving: Beef Wellington and gravy
- Thai chicken curry
- Jasmin rice
- Roasted mushrooms



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FISH

- Carving: "Lagareiro" style codfish
- Shrimp ajillo
- White cabbage "migas"
- Crushed potatoes, coriander and black olives

DESSERTS

- Crème Brûlée
- Chocolate cake
- Egg custards
- Almond sweets
- Portuguese trifle
- Fig's tart
- Honey cake
- Orange roll
- Mango cheesecake
- Strawberry pavlova
- Fruit salad
- Twelve grapes bunch
- Seasonal fruits

DRINKS

- Selection of wines and beer, soft drinks, juice, water, coffee and tea included.
- Open bar from 10pm to 1am

Prices include VAT at the current legal taxes. Owner's discounts apply. | If you have any food intolerances or allergies, please inform us, and request a list of allergens.

