




MARRIOTT RESORT
PRAIA D'EL REY

2025

AROUND THE WORLD

PASSAGEM DE ANO · NEW YEAR'S EVE

31 / 12 / 2024

COCKTAIL

18h45 no Lobby

COCKTAIL DE BOAS-VINDAS

- Tartelette de Roquefort e figo negro
- Corneto de polvo e gel de pimentos
- Vol-au-vent de perdiz e cogumelos do bosque
- Blini Nero, gravlax e Aperol
- Pana cotta de espargos
- brancos e amêndoa

SHOW COOKING

Estação de ostras

Estação de sushi

▪

COCKTAIL

6:45 pm at the Lobby

WELCOME COCKTAIL

- *Roquefort cheese and black fig tartlet*
- *Octopus and bell peppers gel cone*
- *Partridge vol-au-vent and wild mushrooms*
- *Nero blini, gravlax and Aperol*
- *White asparagus panna cotta with almond*

SHOW COOKING

▪ *Oyster station*

▪ *Sushi station*



31 / 12 / 2024

WONDERFUL JOURNEY

19h45 no Ballroom

COUVERT

- Manteiga de estragão e champagne
- Mousse de queijo de cabra, pinhão e mel de alecrim
- Tapenade de azeitona verde e aneto
- Seleção de pães

PRIMEIRA ENTRADA

- Sapateira, maçã verde e Yuzu

SEGUNDA ENTRADA

- Tom Yum, camarão, coco e gengibre

PEIXE

- Robalo de linha, tupinambo, mexilhão e bouillabaisse

CORTA SABORES

- Espumante, ananás e menta

CARNE

- Lombo de vaca, raiz de aipo e Foie Gras

SOBREMESA

- Framboesas, chocolate branco, baunilha Bourbon e pistácio da Sicília

PETIT FOURS

7:45 pm at the Ballroom

COUVERT

- *Tarragon and champagne butter*
- *Goat cheese mousse, pine nut and rosemary honey*
- *Green olive and dill tapenade*
- *Bread selection*

FIRST STARTER

- *Crab, green apple and Yuzu*

SECOND STARTER

- *Tom Yum, shrimp, coconut and ginger*

FISH

- *Line-caught sea bass, sunchoke, mussel and bouillabaisse*

PALATE CLEANSER

- *Sparkling wine, pineapple and mint*

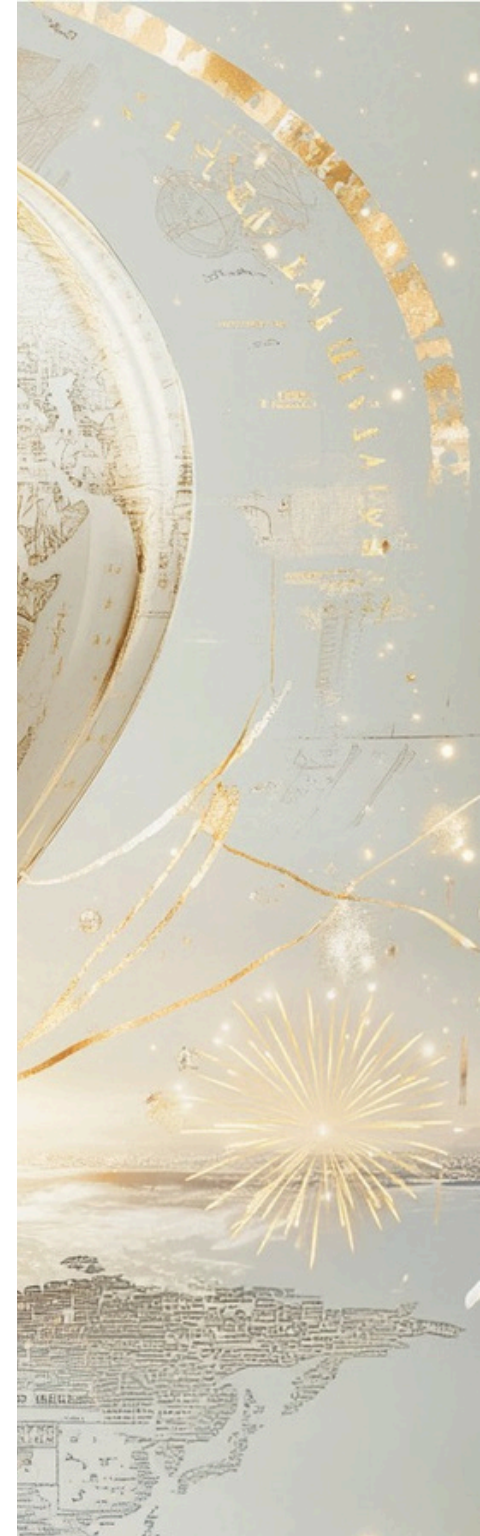
MEAT

- *Beef fillet, celery root and Foie Gras*

DESSERT

- *Raspberries, white chocolate, vanilla bourbon and Sicilian pistachios*

PETIT FOURS





31 / 12 / 2024

MAJESTIC JOURNEY

19h45 no Emprata

COUVERT

Manteiga de estragão e champagne
Manteiga de trufa negra e cogumelos selvagens
Mousse de queijo de cabra, pinhão e mel de alecrim
Tapenade de azeitona verde e aneto
Seleção de pães

AMUSE-BOUCHE

- Vieira, champagne e maçã verde

PRIMEIRA ENTRADA

- Lírio, tomate rosa e bergamota

SEGUNDA ENTRADA

- Carabineiro, ervilhas, papada Ibérica e manjerição

PEIXE

- Pregado, salsifí, baunilha bourbon e caviar

LIMPA PALATO

- Yuzu

CARNE

- Wagyu, cebola, framboesa e Foie Gras

PRÉ-SOBREMESA

- Romã, sabugueiro e gin

SOBREMESA

- Morangos Mara des Bois, Ivoire Valrhona e pimenta Timur

PETIT FOURS

7:45 pm at Emprata

COUVERT

- *Tarragon and champagne butter*
- *Black truffle and wild mushrooms butter*
- *Goat cheese mousse, pine nut and rosemary honey*
- *Green olive and dill tapenade*
- *Bread selection*

AMUSE-BOUCHE

- *Scallop, champagne and green*

FIRST STARTER

- *Yellow tail, pink tomato and bergamot*

SECOND STARTER

- *Scarlet shrimp, peas, Iberian bacon and basil*

FISH

- *Turbot, salsify, vanilla bourbon and caviar*

PALATE CLEANSER

- *Yuzu*

MEAT

- *Wagyu, onion, raspberry and Foie Gras*

PRE-DESSERT

- *Pomegranate, elder and gin*

DESSERT

- *Mara des Bois strawberries, Ivoire Valrhona and Timur pepper*

PETIT FOURS



31 / 12 / 2024

CEIA DE ANO NOVO

01h30 no Tempera

SALGADOS

- Caldo verde
- Preguinhos em bolo do caco
- Bifanas PDR
- Seleção de queijos nacionais e internacionais
- Seleção de charcutaria
- Seleção de pães

DOCES

- Bolo-rei
- Pastéis de nata
- Brownie de chocolate
- Seleção de fruta laminada

NEW YEAR'S LATE SUPPER

1:30 am at Tempera

SAVORY

- Caldo verde (Portuguese traditional cabbage soup)
- Mini-steak sandwiches in bolo do caco bread
- PDR Pork steak sandwiches
- National and international cheese board
- Cold cuts selection
- Bread selection

DESSERTS

- Traditional Portuguese Christmas cake "bolo-rei"
 - Portuguese custard tarts
 - Chocolate brownie
 - Sliced fruit selection
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01 / 01 /2025

NEW YEAR'S BRUNCH

12:00 pm to 3:30 pm at Tempera

SALADS AND STARTERS

- *Salmon gravlax, cucumber and dill*
- *Beef carpaccio with truffled mayonnaise*
- *Winter tomato salad with fresh cheese*
- *Sweet and sour chicken salad with edamame*
- *Conchiglione, dried tomato, arugula and olives*
- *"Casca de carvalho" melon with smoked ham*
- *Mix of leaves, cured cheese and winter figs*
- *Cold cuts selection*
- *Cheese selection*
- *Jams, crackers, grissinis and nuts*
- *Selection of simple salads, dressings and condiments*

LATE BREAKFAST CORNER

- *Scrambled eggs*
- *Bacon*
- *Sautéed mushrooms*
- *Rosti potato*
- *Baked beans*
- *Roasted tomatoes*
- *Sausages*
- *Bread selection*
- *Viennoiserie selection*
- *Portuguese custard tartlets*
- *Waffles*

MAIN COURSES

- *"Lavrador style" soup*
- *Vegetable creamy soup*
- *John dory, capers and lemon from Mafra*
- *Codfish confit with regional corn bread and pil-pil*
- *Iberian pork tenderloin with chestnuts*
- *Chicken supreme, mushrooms and truffled sauce*
- *Baked potato with spring onions and balsamic*
- *Pilaf rice*

SHOW COOKING

- *Grilled beef steak (sauces: Portuguese, three pepper or wild mushrooms)*
- *Linguine al Grana Padano*
- *Chef's selection of finger food*

KIDS CORNER

- *Chicken nuggets*
- *Fish fingers*
- *Donuts*
- *Jelly gummies*

DESSERTS

- *Orange roll cake*
- *Coffee creme brûlée*
- *Pineapple and coconut semifreddo*
- *Caramel and chocolate tartlet*
- *Chocolate cake*
- *Vanilla pana cotta*
- *Sliced fruit selection*
- *Fruit salad*





MARRIOTT RESORT
PRAIA D'EL REY

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