

Hilton

VILAMOURA
AS CASCATAS GOLF
RESORT & SPA

The Grand Celebration VINTAGE CIRCUS



IMAGE IN
CREATION

Where glamour meets magic
A night of celebration and circus art to welcome the New Year

REVEILLON 2025/2026

MENU PRINCIPAL

Amuse Bouche

DOMADOR DE FOGO

Tapete Vermelho de frutos do bosque, macaron, mousse de castanha e canela, magret de pato e pipoca picante

Entrada

O TRAPEZISTA DU SOLEI

Tártaro de camarão de Quarteira, lagosta Vicentina, bisque com aroma de laranja do Algarve, caviar e crocante de plantas da "Ria Formosa"

Prato Principal de peixe

MAR E MAGIA

Filete de salmonete com crosta de amêndoa e broa, ragu de espargos, lagostins e seu molho, ar de Champagne e Ouro

Tira sabores

O LIMPA SENTIDOS

Sorbet de ginja e aroma de Lima kaifir

Prato principal de carne

O ILUSIONISTA

Beef Black angus, parfait de cogumelos, crocante e mousseline de topinambur, Pithivier de bochechas de vaca Provençal, jus de Madeira

Sobremesa

O CHAPITÔ

Acrobacias e sua magia em aromas e Texturas de chocolate e especiarias

MAIN MENU

Amuse Bouche

THE FIRE TAMER

Red carpet of forest fruits, macaron, chestnut and cinnamon mousse, duck magret, and spicy popcorn

Starter

THE TRAPEZE ARTIST DU SOLEI

Quarteira shrimp tartare, Vicentina lobster, bisque scented with Algarve orange, caviar, and crispy plants from the "Ria Formosa"

Fish Main Course

SEA AND MAGIC

Red mullet fillet with almond and cornbread crust, asparagus ragout, crayfish with its sauce, Champagne and gold air

Palate Cleanser

THE SENSE CLEANSER

Ginja (sour cherry) sorbet with kaffir lime aroma

Meat Main Course

THE ILLUSIONIST

Black Angus beef, mushroom parfait, crispy and Jerusalem artichoke mousseline, Provençal beef cheek pithivier, and Madeira jus

Dessert

CHAPITÔ

Acrobatics and magic in chocolate and spice aromas and textures

MENU VEGETARIANO

Amuse Bouche

DOMADOR DE FOGO

Tapete Vermelho de frutos do bosque, macarron, Mousse de castanha e Canela, cogumelo eryngui e pipoca picante

Entrada

O TRAPEZISTA DU SOLEI

Trufas de legumes, Bulgur, Puré de couve-flor, tártaro de abacate, Crocante de plantas da "Ria Formosa", óleo de coentros

Prato principal

TERRA E MAGIA

Seitan com crosta de amêndoa e broa, Ragu de espargos, estufado de cogumelos, ar Champagne e Ouro

Tira sabores

O LIMPA SENTIDOS

Ginja (sour cherry) sorbet with kaffir lime aroma

Prato principal

O ILUSIONISTA

Pithivier de enchidos de Soja e legumes, crocante e mousse-line de topinanbur

Sobremesa

O CHAPITÔ

Acrobacias e sua magia em aromas e Texturas de chocolate e especiarias

VEGETARIAN MENU

Amuse Bouche

THE FIRE TAMER

Red carpet of forest fruits, macaron, chestnut and cinnamon mousse, eryngii mushroom, and spicy popcorn

Starter

THE TRAPEZE ARTIST DU SOLEI

Vegetable truffles, bulgur, cauliflower purée, avocado tartare, crispy plants from the "Ria Formosa," and coriander oil

Main Course

EARTH AND MAGIC

Seitan with almond and cornbread crust, asparagus ragout, mushroom stew, Champagne air, and gold

Palate Cleanser

THE SENSE CLEANSER

Ginja (sour cherry) sorbet with kaffir lime aroma

Main Course

THE ILLUSIONIST

Pithivier of soy sausage and vegetables, crispy and Jerusalem artichoke mousseline

Dessert

CHAPITÔ

Acrobatics and magic in chocolate and spice aromas and textures

MENU CRIANÇA

ENTRADA

Creme de Milho com massa tricolor e pipocas

ENTRADA DE CARNE

Tian de espinafres com rolinho de peru fumado e queijo
Mozzarella

PRATO PRINCIPAL DE PEIXE

Jardim de mousse de ervilha com perolas de legumes e
castelo de Robalo

TIRA SABORES

Lolipop de sorbet de Morango

PRATO PRINCIPAL DE CARNE

Medalhão de frango sobre bolo de cenoura panado, batata
frita, Broculos e espargos

SOBREMESA

Delicia de triologia de chocolates e gomas em aromas
de baunilha

CHILDREN'S MENU

STARTER

Corn cream soup with tricolour pasta and popcorn

MEAT STARTER

Spinach "tian" with smoked turkey roll and mozzarella cheese

FISH MAIN COURSE

Garden of pea mousse with vegetable pearls and seabass castle

PALATE CLEANSER

Strawberry sorbet lollipop

MEAT MAIN COURSE

Chicken medallion on breaded carrot cake, French fries, broccoli, and asparagus

DESSERT

Trilogy of chocolate delight with gummies and vanilla aromas

MENU BRUNCH

01 + 01 + 2026

SALADAS

Seleccção de saladas simples e condimentos

Camarão com molho Cocktail

Sapateira recheada

Seleccção de Queijos e enchidos acompanhado com compotas

Salmão fumado com molho tártaro e tostas

Salada Caprese

Focaccia de burratina, presunto, pesto e rucola

Salada de frango com frutas frescas

Salada de couscous com legumes frescos e Hortelã

Seleccção de salgados do Chef

ESTAÇÃO DE BOLOS

Seleccção Danish Pastry

SOPA DO DIA

Creme de legumes

SHOW COOKING

Estação de Omeletes e condimentos

Panquecas

Ovos fritos

PRATOS QUENTES

Medalhões de frango com molho Forestire

Mista de peixes com salsa de tomate e azeitona

Seleccção de legumes do mediterrâneo grelhados

Arroz de legumes

Batata Rosti

Tortelinis de espinafres e queijo ricotta com Molho de alho francês

SOBREMESA

Leite creme

Tarte de amêndoa

Tarte de maçã

Rolo de cacau

Ópera chocolate

Cheesecake

Biscoitos e cookies

Seleccção de yogurts e condimentos

Fruta Laminada

BRUNCH MENU

01 • 01 • 2026

SALADS

Selection of simple salads
and condiments

Shrimp with cocktail sauce

Stuffed crab

Selection of cheeses and cured meats
with jams

Smoked salmon with tartar sauce
and toasts

Caprese salad

Focaccia with burratina, ham,
pesto and rocula

Chicken salad with fresh fruits

Couscous salad with fresh vegetables
and mint

Chef's selection of savoury snacks

BAKERY STATION

Selection of Danish pastries

SOUP OF THE DAY

Vegetable cream

SHOW COOKING

Omelette and condiments station

Pancakes

Fried eggs

HOT DISHES

Chicken medallions with forest
mushroom sauce

Mixed fish with tomato and olive salsa

Grilled Mediterranean vegetables

Vegetable rice

Rösti potatoes

Spinach and ricotta tortellini with
leek sauce

DESSERT

Crème brûlée

Almond tart

Apple tart

Cocoa roll

Chocolate opera cake

Cheesecake

Biscuits and cookies

Selection of yogurts and toppings

Sliced fruit