

Festive Season 2026

NEW YEAR'S EVE GALA DINNER

19H30 Welcome cocktail

Truffled oxtail croquette · Tuna tartare with soy
and avocado · Coastal prawn with chili and basil
Mussel, smoked eel and escabeche

20H00 Gala Dinner

COLD STARTER

Blue lobster, "salmorejo", basil

HOT STARTER

Azores squid, clam sauce, finger lime

FISH

Red mullet, tomato "xaréu", liver sauce

MEAT

Beef loin, wild mushrooms, salsify

DESSERT

Passion fruit · Dark chocolate · Pistachio

PETIT FOURS

24H00 At midnight

12 raisins and a flute of sparkling wine

01H00 Supper

Kale soup, suckling pig sandwich, beef steak sandwich
in "bolo do caco", cheese and charcuterie board

PALMARES
OCEAN LIVING & GOLF