



NEW YEAR'S DAY LUNCH BUFFET

AT PENHA LONGA MERCATTO

Thursday, January 1st, 2026
1:00 PM – 4:00 PM

Start the New Year in style with a festive and relaxing atmosphere, where friends and family can gather to enjoy a carefully curated selection of culinary delights. Celebrate the beginning of 2026 with a memorable lunch experience, sparkling conversations, and the joyful spirit of the season.

Beverages not included

NEW YEAR'S DAY LUNCH BUFFET

COLD BUFFET

Salad bar with crudité
Traditional cheese board
Charcuterie board
Focaccia station
Roasted suckling pig
Salmon gravlax
Smoked salmon
Oysters
Seafood selection
Caviar selection
Sushi selection
Tuna tartare with avocado and black rice chips
Hummus
King crab with tarragon mayonnaise, served in a crystal
verrine
Foie gras terrine with fig jelly and brioche bread
Endive salad with goat cheese, crunchy pumpkin seeds,
and grapefruit

HOT BUFFET

Lobster velouté with champagne
Glazed sea bass with pak choi and miso
Glazed mini vegetables
Potato gratin with Serra cheese and chives
Parsnip purée with beurre noisette
Sautéed wild mushrooms with butter and garlic

STATIONS

Champagne risotto with lemon and bottarga
Roasted lamb stuffed with foie gras and truffle,
served with rosemary sauce
Grilled tomahawk steak with rosemary sauce

DESSERT

Fruit tart
Exotic entremet – mango and passion fruit
Coconut and chocolate
Rose panna cotta
Tiramisu
Strawberry and white chocolate cube
Pistachio and raspberry tart
Hazelnut choux
Bourbon vanilla crème brûlée
Fruit salad
Donuts
Portuguese pastries “Pastéis de Nata”
Chocolate traditional king cake by Penha Longa
Galette des rois
Rice pudding
Traditional pastries “Sonhos”
Traditional french toast “Fatias Douradas”
Egg pudding
Chocolate mousse
Panettone corner
Churros station & toppings
Sweets station, gummies, and chocolate fountain

Please contact our restaurant team if you have any allergies or dietary restrictions.



PENHA LONGA
R E S O R T