

brunch ano novo 2025

1 de janeiro de 2025

12h30 - 15h30

BUFFET DE FRIOS

Saladas Simples
Salada de Peixe e Marisco
Salada de Quinoa
Salada César de Frango
Cenoura Algarvia
Seleção de Queijos
Presunto Fatiado
Salmão Fumado
Quiche de Legumes
Rosbife

BUFFET DE QUENTES

Creme de Legumes
Bacalhau Espiritual
Lasanha Vegetariana
Batatas aos Gomos
Arroz Branco
Feijão Preto
Legumes da Época
Mini Pizzas Caseiras

CANTINHO DE PASTELARIA

Cestos do Padeiro
Croissants
Bolos Caseiros do Chef
Panquecas e Compotas

SHOWCOOKING

Maminha Grelhada com Abacaxi
Omeletas e Ovos Mexidos
Ovos Escalfados sobre Tosta de Abacate

BUFFET DE SOBREMESAS

Bolo de Amêndoa e Frutos do Bosque
Tarte de Limão Merengada
(Opera) Chocolate e Café
Creme Brulée de Laranja e Cardanomo
Arroz Doce
Mousse Chocolate
Gelatinas
Gelados
Fruta Laminada

BEBIDAS

Seleção de Sumos e Água Mineral
Café e chá

Preço por pessoa: 37,50€

Crianças dos 3 aos 11 anos de idade: 50% desconto
I.V.A incluído à taxa em vigor

nhmarinaportimao@nh-hotels.com

new year's brunch 2025

1st january 2025

12.30 pm to 3.30 pm

COLD BUFFET

Plain Salads
Fish and Seafood Salad
Quinoa Salad
Chicken Caesar Salad
Algarvian Carrot
Cheese Selection
Sliced Smoked Ham
Smoked Salmon
Vegetables Quiche
Roast Beef

HOT BUFFET

Vegetable Soup
Spiritual Codfish
Vegetarian Lasagna
Wedge Potatoes
White Rice
Black Beans
Seasonal Vegetables
Mini Home Pizzas

PASTRY CORNER

Baker's Baskets
Croissants
Chef Homemade Cakes
Pancakes & Jams

SHOWCOOKING

Grilled Rump Tail with Pineapple
Omelets and Scrambled Eggs
Poached Eggs over Avocado Toast

DESSERT BUFFET

Almond Cake with Wild Berries
Lemon Meringue Pie
Opera cake (Chocolate and Coffee)
Orange and Cardamom Crème Brûlée
Rice Pudding
Chocolate Mousse
Assorted Gelatins
Ice Cream
Sliced Fruit

DRINKS

Soft Drinks, Juices, Mineral Water
Coffee and Tea

Price per person: 37,50€

Children from 3 to 11 years old: 50% discount
VAT included at the current rate

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