

let the festive SEASON BEGIN IN EVERY
DETAIL



CHEF ARTUR ROLDÃO *inspira-se na rica história da gastronomia portuguesa e na sua infância tradicional para criar uma cozinha de conforto e qualidade no Porter Bistro, onde o tradicional se alia ao contemporâneo para oferecer pratos autênticos numa atmosfera descontraída e confortável, sempre com um serviço cuidadoso e atencioso.*

CHEF ARTUR ROLDÃO *draws inspiration from the rich history of Portuguese cuisine and his traditional childhood to create comforting, high-quality dishes at Porter Bistro, where the traditional blends with the contemporary to offer authentic dishes in a relaxed and comfortable atmosphere, always with attentive and thoughtful service.*

christmas

MENU

December 24th

ENTRY

Sautéed prawns, sheep's butter and lime reduction

Brine & Bloom – Mezcal infused with oyster, dill, lime, rosemary honey and sea essence

Poultry consommé

Kompassus Blanc – M^a Gomes, Baga, Bical, Arinto, Cercial – Bairrada, Portugal

MAIN COURSE

Roasted codfish, vegetable orzotto, garlic and coriander oil

Quinta Seara d'Ordens Reserva White – Malvasia Fina, Rabigato, Fernão Pires, Viosinho – Douro, Portugal

Beef loin, foie gras mousse, mushrooms, asparagus and chestnut purée

Casa Cadaval Reserva Red – Touriga Nacional, Alicante Bouschet, Trincadeira and Alfrocheiro – Tejo, Portugal

DESSERT

Christmas Trilogy – egg pudding, mini requeijão tart with pumpkin and cinnamon ice cream

Poças Fora de Série Nativo – Moscatel – Douro, Portugal

Water, coffee, selection of teas and infusions

85€ | per person with with wine pairing

lunch
MENU

December 25th

ENTRY

Prawn Caesar salad

MAIN COURSE

Sea bass fillet with vegetables and maize porridge

&

Pork tenderloin in a ham and chorizo crust, sautéed asparagus and potatoes

DESSERT

Passion fruit pudding with mango ice cream

BEVERAGES

White, Red, and Rosé Wines - Conde de Monsul – Douro Portugal

Still and Sparkling Water

Soft Drinks

Coffee and tea

70€ | per person with drinks



As imagens são ilustrativas e não refletem a apresentação dos pratos servidos |
Images are for illustrative purposes and do not necessarily reflect the presentation of the dishes served

new year's eve
DINNER BUFFET

December 31st

Bread, croissants, viennoiserie, custard tarts and dried fruits
Traditional Portuguese savoury snacks

COLD

Stuffed crab and homemade toasts
Boiled prawns
Smoked salmon with capers, boiled egg and lime
Selection of cold cuts, cured meats and smoked ham
Moroccan couscous salad with prawns and coriander
Tropical fruit salad with mixed lettuce and sesame seeds
Roasted vegetables with balsamic glaze
Crispy chicken salad with quinoa
Lobster salad
Simple salads

HOT

Prawn bisque
Octopus “à Lagareiro” (baked with olive oil and garlic)
Roast lamb shank “à Padeiro” (Portuguese-style roasted leg of lamb)
Eggplant Parmigiana
Codfish gratin with spinach
Cheese and tomato pesto ravioli

DESERTS

King Cake (Bolo-Rei)
Sweet rice pudding
Egg pudding
“Sonhos” (Portuguese fritters)
Orange roll cake
French toast (Rabanadas)
Chocolate mousse with mascarpone cream
Sliced seasonal fruit
Meringue puffs (Farófias)

DRINKS

White, Red and Rosé Wines – Conde Monsul, Douro
Still and sparkling water
Soft drinks
Coffee and tea

85€ | per person with drinks

lunch
MENU

January 1st

ENTRY

Lobster salad with tropical fruits and chicory
&
Asparagus cream with bread croutons

MAIN COURSE

Grouper, cauliflower purée and red prawns
&
Beef tenderloin with rosemary, truffled potato gratin and grilled oyster mushrooms

DESSERT

Chocolate sublime with lemon and mint ice cream and wild berries jam

BEVERAGES

White, Red, and Rosé Wines - Conde de Monsul, Tejo, Portugal
Still and Sparkling Water
Soft Drinks

80€ | per person with drinks



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Jantar de Natal - 24 de dezembro

Almoço - 25 de dezembro

Jantar de passagem de ano Buffet - 31 de dezembro

Almoço - 1 de janeiro

Christmas Dinner - December 24

Christmas Lunch - December 25

New Year's Eve Buffet Dinner - December 31

New Year's Day Lunch - January 1

RESERVAS:

Para garantir a sua reserva, será necessário realizar o pagamento total do menu

NOTAR:

Crianças até 6 anos não pagam

Criança dos 6 aos 12 anos têm 50% desconto

IVA Incluído

PARA MAIS INFORMAÇÕES:

(+351) 218 288 000

reservations@greatcreation.com

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RESERVATIONS:

To guarantee your reservation, you will need to make full payment for the menu

NOTE:

Children under 6 do not pay

Children from 6 to 12 years have 50% discount

VAT included

FOR MORE INFORMATION:

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