

que se inicie a ÉPOCA FESTIVA EM CADA
DETALHE

let the festive SEASON BEGIN IN EVERY
DETAIL



INÍCIO | NATAL | ANO NOVO
HOME | CHRISTMAS | NEW YEAR

TERMOS & CONDIÇÕES
TERMS & CONDITIONS

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.*

CELEBRE O NATAL *em cada sabor*

CELEBRATE CHRISTMAS *in every flavor*



christmas

MENU

December 24th

ENTRY

Two types of handcrafted butter, four-seed sourdough bread, and a charcuterie board featuring black pork delicacies, pâté, cheese, and marinated olives

"Dear Santa, I Tried"

(Gin, white wine, pomegranate syrup, orange liqueur, a hint of cardamom)

MAIN COURSE

Scallops in a citrus brown butter, Granny Smith apple puree & black pudding crumble

Wine Pairing: Quinta do Poço do Lobo Colheita, Bairrada, Portugal

Partridge Consommé

Wine Pairing: Casa do Capitão - Mor Reserva Alvarinho, Vinho Verde, Portugal

Roasted cod with 2017 Vintage Port reduction & cabbage roll with seasonal accompaniments

Wine Pairing: Casa do Capitão - Mor Reserva Alvarinho, Vinho Verde, Portugal

Slow-cooked turkey breast with roast jus, honey & orange glaze, mashed potatoes, caramelized shallots & trumpet mushrooms

Wine Pairing: Dama do Monte 2018, Alentejo Portugal

DESSERT

Sweet Potato Mille-Feuille with “Coscorão” Pastry Layers

Sparkling Wine Pairing: Prior Lucas, Bairrada, Portugal

70€ | per person with drink

lunch
MENU

December 25th

ENTRY

Artisanal wheat bread with tahini hummus and butter
Shrimp bisque

MAIN COURSE

Porter-style cod (oven-roasted cod with a caramelized onion sauce, mashed potatoes, pickles, and a touch of mayonnaise)
Or
Confit duck leg with crushed potatoes and green beans

DESSERT

Apple and cinnamon pie with vanilla ice cream

BEVERAGES

White, Red, and Rosé Wines - Tiago Cabaço, Alentejo Portugal
Still and Sparkling Water
Orange Juice
Soft Drinks

55€ | per person with drink



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

dinner MENU

December 25th

ENTRY

Artisanal wheat bread with Tahini Hummus and butter
Cream of pea soup with mushroom croutons

MAIN COURSE

Seabass with seafood and lime risotto
Or
Grilled entrecôte with sautéed vegetables and roasted potatoes

DESSERT

Floating Island with Crème Anglaise

BEVERAGES

White, Red, and Rosé Wines - Lagar de Darei, Dão Portugal
Still and Sparkling Water
Orange Juice
Soft Drinks

50€ | per person with drink

Jantar de Natal - 24 de dezembro

Almoço - 25 de dezembro

Jantar - 25 de dezembro

Jantar de passagem de ano Buffet - 31 de dezembro

Almoço - 1 de janeiro

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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Christmas Dinner - December 24

Christmas Lunch - December 25

Christmas Dinner - December 25

New Year's Eve Buffet Dinner - December 31

New Year's Day Lunch - January 1

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

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