

# DINNER BUFFET

## *carnival*

### MARCH 1



#### STARTERS

Simple and composed salads from “Quinta dos Areais”  
Prawns au nature | Mussels with tropical vinaigrette  
Filled crab | Salmon “à Bela Vista” | Seafood salad with avocado  
Sliced Parma ham | Cheese bread | Chicken drumsticks  
Colourful salad of vegetables | Crispy poultry and curry

#### SOUP

Chayote puree

#### FISH

“Bobo de Camarão” (Brazilian creamy prawn and Cassava stew)  
Fish fillet with apple chutney

#### MEAT

Meat barbecue | Brazilian style feijoada

#### SIDE DISHES

White rice | Farofa | Fried banana  
Palm hearts | Crispy pork rinds |  
Molho à campanha - Brazilian sauce  
Couve mineira - sautéed in garlic and olive oil, with bacon

#### DESSERT BUFFET

Pão-de-ló à Montebelo - sponge cake |  
Quindim | Brigadeiros | Lambada | Guava cheesecake  
Tapioca | Passion fruit mousse | Chocolate mousse  
Pavê | Coloured jellies | Sliced fruit

#### DRINKS

Casa da Ínsua white and red wine  
National beer  
Waters, soft drinks, juices  
Coffee or tea