



**ALVALADE**

LUANDA • ANGOLA



# Christmas Menus

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# Christmas Buffet

## ..... Salad Selection .....

Lettuce with green leaves ∞ Tomato with onion and oregano ∞ Cucumber  
Carrot with orange, raisins and coriander ∞ Beet with apple, orange, onion and cinnamon  
Corn with Bell pepper ∞ Carrot with raisins ∞ Beef carpaccio with capers, arugula and parmesan  
Flavored cod carpaccio ∞ Roasted pumpkin with honey ∞ Stuffed tomato with tuna paste and grated boiled egg  
Boiled shrimp ∞ Red bream ceviche, purple onion and passion fruit ∞ Fusilli salad with mussels and bell pepper  
Raw Vegetable salad with lean cheese ∞ Chickpea salad, cod and coriander ∞ Shrimp cocktail with tropical fruits

## ..... Main Course .....

Cabbage Soup ∞ Codfish cooked with potato, carrot, boiled egg and chickpea  
Stuffed chicken breast with Portuguese smoked sausages ∞ Beef tenderloin with pepper sauce

## ..... Dessert .....

Filhoses (Portuguese Pumpkin Fritters) ∞ Rabanadas (French Toast) ∞ Portuguese rice pudding ∞ Yule Log  
Bolo-rei (King's Cake) ∞ Crème brûlée ∞ Fios de ovos (Portuguese egg threads)

..... 35.000 AKZ .....

Reservations from 15 people. 10% discount from 30 people.  
Prices shown are per person and do not include drinks. VAT included.



# Traditional Christmas Buffet

## ..... Salad Selection .....

Lettuce with green leaves ∞ Tomato with onion and oregano ∞ Cucumber  
Carrot with orange, raisins and coriander ∞ Beet with apple, orange, onion and cinnamon  
Corn with bell pepper ∞ Carrot with raisins ∞ Beef carpaccio with capers, arugula and parmesan  
Flavored cod carpaccio ∞ Roasted pumpkin with honey ∞ Stuffed tomato with tuna paste and grated egg  
Boiled shrimp ∞ Octopus salad ∞ Penne with shrimp and bell pepper ∞ Greek salad  
Tuna tartar, shrimp tartar and vinegar sauce ∞ Chickpea salad, cod and coriander  
Grilled squid, ginger and soft mustard sauce

## ..... Main Course .....

Shellfish soup ∞ Grilled Wreckfish with meunière sauce and shrimp  
Stewed lamb with rosemary and colored potato ∞ Turkey stuffed with nuts

## ..... Sobremesas .....

Filhoses (Portuguese Pumpkin Fritters) ∞ Rabanadas (French Toast) ∞ Portuguese rice pudding ∞ Yule Log  
Bolo-rei (King's Cake) ∞ Crème brûlée ∞ Fios de ovos (Portuguese egg threads)

..... 37.500 AKZ .....

Reservations from 15 people. 10% discount from 30 people.  
Prices shown are per person and do not include drinks. VAT included.





# Gold Traditional Christmas Buffet

## ..... Salad Selection .....

Lettuce with green leaves ∞ Tomato with onion and oregano ∞ Cucumber  
Carrot with orange, raisin and coriander ∞ Beet with apple, orange, onion and cinnamon ∞ Corn with belpepper  
Carrot with raisins ∞ Beef carpaccio with capers, arugula and parmesan ∞ Flavored cod carpaccio  
Roasted pumpkin with honey ∞ Tomato stuffed with tuna paste and grated egg ∞ Boiled shrimp  
Octopus salad ∞ Penne with shrimp and bell pepper ∞ Greek salad ∞ Mushroom Salad in Portobello  
Chickpea salad, cod and coriander ∞ Shrimp cocktail with tropical fruits

## ..... Main Course .....

Cod Vichysoise with coriander ∞ Steamed grouper drizzled with basil oil  
Chateaubriand with sweet potato puree ∞ Pork tenderloin with caramelized apple sauce

## ..... Dessert .....

Filhoses (Portuguese Pumpkin Fritters) ∞ Rabanadas (French Toast) ∞ Portuguese rice pudding ∞ Yule Log  
Bolo-rei (King's Cake) ∞ Crème brûlée ∞ Fios de ovos (Portuguese egg threads)

..... 40.000 AKZ .....

Reservations from 15 people. 10% discount from 30 people.  
Prices shown are per person and do not include drinks. VAT included.





# Happy holidays

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To book contact  
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