



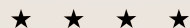
NEW YEAR'S EVE

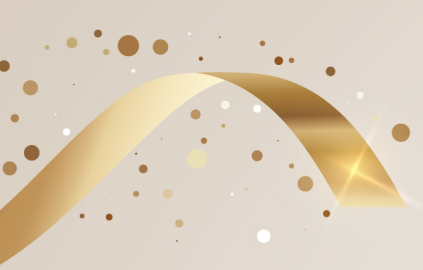
New Year's Eve Dinner



ALVALADE

LUANDA • ANGOLA





HAPPY NEW YEAR

NEW YEAR'S EVE DINNER

STARTERS ★ Mixed lettuces and aromatic herbs ★ Tomato with red onion ★ Cucumber ★ Carrot with cumin and goji berries ★ Beetroot with apple and orange segments ★ Sweetcorn with mint ★ Guacamole ★ Stone bass carpaccio with passion fruit vinaigrette ★ Roasted pumpkin salad with Moxico honey and Parmesan ★ Crudités with yoghurt dressing ★ Tomato stuffed with hummus ★ Boiled prawns with cocktail sauce
Confit octopus salad ★ Alvalade salad ★ Chickpea salad with flakes of salted cod ★ Turkey terrine with Port wine reduction ★ Black linguini with prawns and basil pesto ★ Seafood board

MAIN COURSES ★ Prawn cream soup ★ Stone bass tranche with garden vegetables en papillote ★ Bacalhau espiritual (traditional shredded cod gratin)
Beef tenderloin medallions with café sauce ★ Turkey escalopes with caper butter

SHOW COOKING ★ Selection of pastas

DESSERTS ★ Pumpkin sonhos (traditional Portuguese doughnuts) ★ Fatias douradas (French toast) ★ Filhoses (Portuguese pumpkin fritters) ★ Sweet rice
Yule log ★ King cake ★ Crème brûlée ★ Egg yarns ★ Broa Castelar ★ Azevias

48.000 AKZ

Prices are per person and do not include beverages. VAT at the legal rate included.

TO BOOK, PLEASE CONTACT

+244 226 520 600 ★ alvalade@tdhotels.com