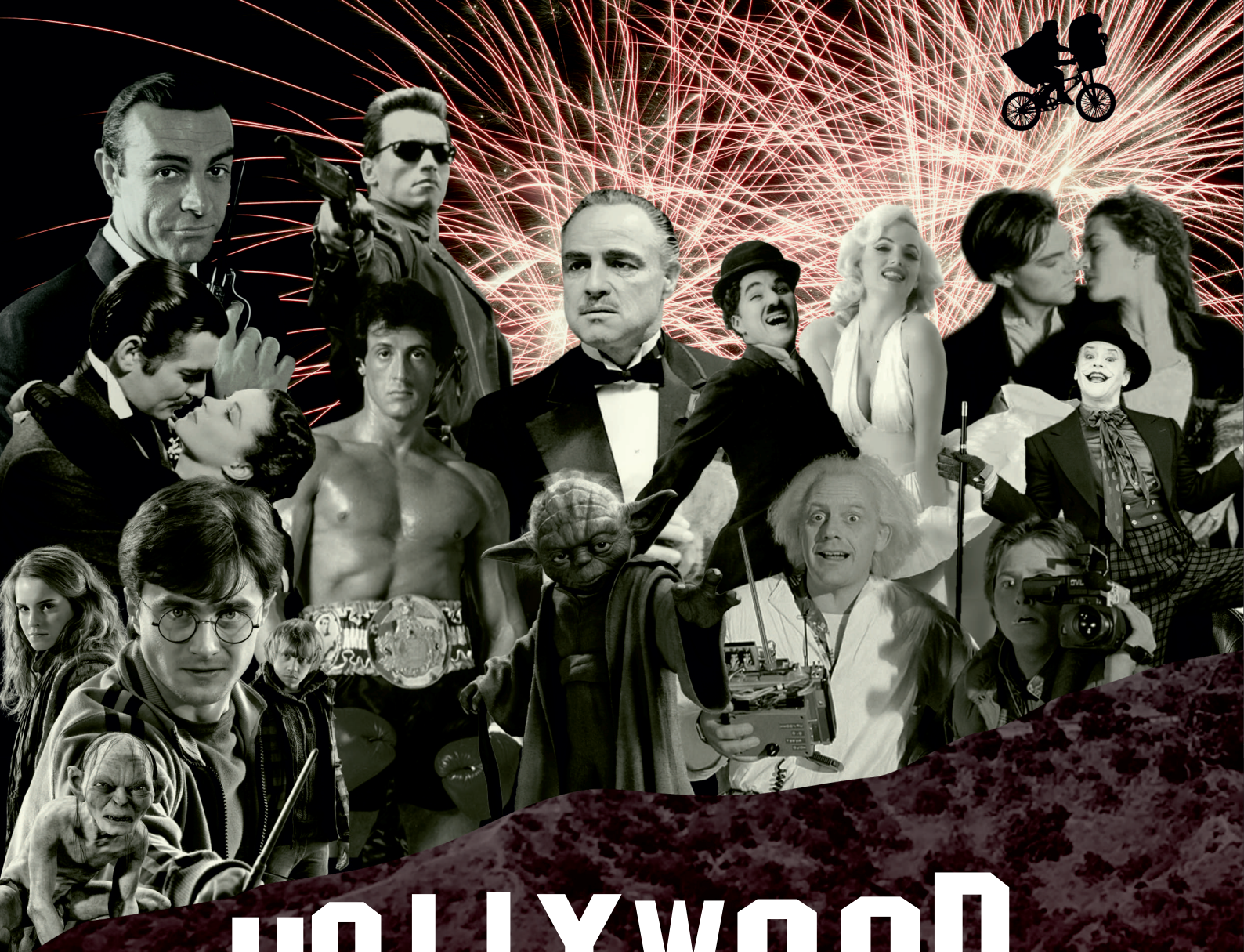


BOUTIQUE HOTEL VIVENDA MIRANDA PRESENTS  
**NEW YEAR'S EVE 2024/2025**



# HOLLYWOOD EXTRAVAGANZA

WELCOME DRINK • 5 COURSE MENU WITH DRINKS • DJ • FIREWORKS • MIDNIGHT BUFFET • OPEN BAR AFTER MEAL

BOOKINGS + 351 282 763 222 OR [INFO@VIVENDAMIRANDA.COM](mailto:INFO@VIVENDAMIRANDA.COM) • PRE-BOOKING AND PRE-PAYMENT UNTIL DECEMBER 27

€ 250 PER PERSON FOR NEW YEAR'S EVE PACKAGE

VAT INCLUDED AT THE LEGAL RATE

STARTS AT 7:00 PM **DECEMBER 31** ENDS AT 2:00 AM

BOUTIQUE HOTEL VIVENDA MIRANDA, RUA DAS VIOLETAS, PORTO DE MÓS 8600-282 LAGOS • [WWW.VIVENDAMIRANDA.COM](http://WWW.VIVENDAMIRANDA.COM)



# NEW YEAR'S EVE MENU

**“Shaken not stirred”**  
Welcome drinks and canapés

**Couvert “May the force be with you”**  
Cracker assortment, toasted bread, cashews, fresh cheese dip

**Starter “I'm the king of the world”**  
Lobster Bisque with skewered lobster medallions and vegetables  
Monte do Alamo Etc White - Alentejo

**First Course “Go ahead make my day”**  
Sautéed scallops with pea puree, fennel and orange vinaigrette  
Monte do Alamo Etc White - Alentejo

**Palate Cleanser “Elementary my dear Watson”**  
Cassis sorbet with prosecco

**Second Course “Say hello to my little friend”**  
Mirandese veal cheek with sweet potato purée, bacon crisp and fine vegetables  
Vale da Raposa Reserve Red - Douro

**Dessert “My precious”**  
Iced lime cheesecake with meringue and popcorn  
Kopke Special Reserve Tawny - Port Wine

**Midnight Buffet “Hasta la vista baby”**  
Pumpkin soup with carrot, sweet potato and ginger / Smoked salmon with horseradish cream  
Assortment of cheeses with tomato jam / Roast beef with tartar sauce  
Toasted salted almonds / Variety of donuts / Assortment of bread and crackers

**HOLLYWOOD**  
EXTRAVAGANZA