

Sheraton[®]

LISBOA HOTEL & SPA



There is something very simple to say about combining the best view over the Tagus and the fireworks and the unique gastronomic experience that welcomes you to 2018. Brilliant.



WELCOME COCKTAIL

MENU

Chefs snacks selection

STARTERS

Duck breast smoked in French oak, with juice of fresh pea and scallop cured with coral mousse

Local shrimp cream with fresh coconut and shrimp patty

MAIN COURSES

Sea bass fillet with wild mushroom salad, champagne and green tea sauce, crispy Buddha's hand

Frozen Bloody Mary

Veal tenderloin with red Swiss chard, caramelized carrots, goat yogurt and spices sauce

DESSERT

Chocolate "square root"

White wine, Red wine and Champagne

€ 310, per person - window table € 280, per person - table in the center of the restaurant. 08:00 PM - 04:00 AM

> OPEN BAR SUPPER