



A TIMELESS

New Year

STORY

A NEW CHAPTER OF TOGETHERNESS

TIVOLI

ESTELA GOLF & LODGES
PORTO



NEW YEAR'S EVE MENU
DECEMBER 31ST | FROM 8 P.M. TO 11:30 P.M.

AMUSE BOUCHE

Bluefin tuna tartare
Clam and salicornia xerem

BREAD MOMENT

Sourdough bread, butters and tapenade

STARTER

Fish soup

FISH DISH

Póvoa hake, caramelized cauliflower purée, bisque

MEAT DISH

Pork belly, quince purée, glazed carrots, jus

PRE-DESSERT

Melon, yuzu and basil

DESSERT

Chila French toast, egg cream and kumquat

PETIT FOURS

Salted caramel choux
Pumpkin doughnut
Coffee truffle

BEVERAGES

Selection of Tivoli wines, water, draught beer,
soft drinks and juices, tea or coffee



FROM 11:30 P.M.

Guests will be invited to join the New Year's Eve Party
in the Atlântico Room with entertainment by a DJ

12:00 A.M.

Sparkling wine and raisins

2:00 A.M.

Supper

€180 PER PERSON

CHILDREN (3-11 YEARS): €90 / 0 TO 2 YEARS: FREE

CONTACTS

GR.ESTELA@TIVOLI-HOTELS.COM

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BRUNCH MENU
JANUARY 1ST | FROM 12:30 P.M. TO 4:00 P.M.

COLD DISHES

Quinoa, pomegranate and mint
Penne, pesto, sun-dried tomatoes and basil
Chicken Caesar salad
Caprese salad
Black-eyed peas, egg and tuna salad
Russian salad with prawns
Cheese platter
Sausage platter
Seafood platter (oysters, prawns, goose barnacles, crab stuffing, mussels)
Smoked salmon and roasted avocado toast
Ricotta, fig and ham tartlet
Vol-au-vent with prawn tartare

HOT DISHES

Chicken soup
Eggs Benedict, ham and hollandaise sauce
Mini steak sandwiches
Mini club sandwiches
Mini hamburgers
Selection of traditional fried foods
Clams in "Bulhão Pato" sauce
Grilled sea bream with caper and butter sauce
Suckling pig belly with "Bairrada" sauce
Tofu with traditional "Trás-os-Montes migas"



TRADITIONAL DESSERTS

Orange, pineapple and melon, custard milk,
vermicelli Christmas pudding, rice pudding,
traditional Christmas French toast,
traditional Christmas Póvoa style French toast,
traditional Christmas dessert "filhoses", king cake,
Margaride sponge cake, Ovar sponge cake, lamprey with eggs,
French pudding, profiteroles, "sonhos", dried fruits,
traditional Christmas dessert "bolinhos de bolina"

BEVERAGES

Selection of Tivoli wines, water, draught beer,
soft drinks and juices, tea or coffee

€80 PER PERSON

CHILDREN (3-11 YEARS): €40 / 0 TO 2 YEARS: FREE

CONTACTS

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