



SAVOY PALACE

Wine Experience

With private chef
Com chef privado

Amuse-bouche

Tapioca cracker, roasted garlic cream
Cracker de tapioca, creme de alho grelhado

Starter | Entrada

Cherry tomato tarte tatin, goat cheese, garden herbs
Tarde tatin de tomate-cereja, queijo de cabra, ervas aromáticas

Fish | Peixe

Black scabbard, chickpea & miso puree, broccoli, sesame
Peixe espada, puré de grão de bico e miso, brócolos, sésamo

Meat | Carne

Pork Wellington, apple puree, glazed carrots
Wellington de porco, puré de maçã, cenouras glaceadas

Dessert | Sobremesa

Organic banana crème chiboust
Crème chiboust com bananas biológicas

Petit fours

Praliné

