



2024

NEW YEAR'S EVE DINNER

7:30 pm / Welcome Cocktail

8:15 pm / New Year's Eve Dinner (5 courses menu)
Dom Pedro wine selection
Live music

Midnight / Sparkling wine toast
Open bar (Dom Pedro selection)

1:00 am / Supper - Buffet

VEGETARIAN MENU

AMOUSE BOUCHE

Vegetables balls over confit red onion, scented with dehydrated apple purée

STARTER

Stuffed Portobello mushrooms with vegetables tartare, sprinkled with dried tomato and chickpea hummus

SOUP

Broccoli cream soup with zucchini, leek, sprinkled with small pieces of cauliflower

FIRST COURSE

Courgette and eggplant dome, tomato and carrot purée seasoned with fresh oregano

INTERMEZZO

Almond liqueur sorbet with candied lemon slices

SECOND COURSE

Seasoned tofu with saffron olive oil and sesame seeds over stewed buckwheat, leek and broccoli cream

DESSERT

Toasted lactose-free sweet rice pudding samosa, gluten-free brownie and berries drops

BEVERAGE

Herdade do Barranco do Vale Reserva white wine - Algarve
Cabrita red wine - Algarve
Portuguese beer
Soft drinks
Dom Pedro mineral water
Coffee & Tea

RESERVATIONS

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