



ORIENTAL BEACH
PORTIMÃO
★★★★

DIA DOS NAMORADOS
VALENTINE'S DAY

14th FEVEREIRO
FEBRUARY



Viva o LIVE THE
ROMANCE

Jantar COM MÚSICA AO VIVO
DINNER WITH LIVE MUSIC

€40 POR PESSOA BEBIDAS INCLUÍDAS
PER PERSON DRINKS INCLUDED

Início do jantar às 19:30 | Dinner starts at 07:30 pm.

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Chamada para a Rede Fixa Nacional | National Fixed Network Call

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HOTELS & RESORTS



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menu

**AQUI MORA O AMOR
PARTILHAMOS SEGREDOS,
RECEITAS E BONS MOMENTOS...**

BUFFET DE ENTRADAS

Saladas simples,

ACEPIPES FRIOS

Salada de peito de pato fumado com redução de laranja,

Salada de camarão e manga servida com abacate e mel,
tomate cherry e molho Casanova

Carpaccio de beterraba com molho Pesto, granola e pinhões

Espargos com vinagrete,

Ostras, Abacate, Chilli e Maracujá

Hamburguer Quinoa/kale

Mini quiches

Molho agrídoce/cocktail/Vinagrete/Aioli/logurte

BUFFET DE PRATOS PRINCIPAIS

SOPA

CREME BRISA DA PAIXÃO

Sopa de abóbora com gengibre e coco

...

Brócolos salteados com amêndoa torrada/Batata doce assada

Linguine primavera / Arroz afrodisíaco de açafrão e caju

Batata wedges com especiarias/ legumes salteados em dueto

A NOSSA CARNE...

Lombo macio de porco servido com molho
afrodisíaco e toque suave de baunilha

Peito de pato com molho de frutos vermelhos da paixão

DO MAR...

Salmão em crosta exótica de especiarias

Filete de linguado aromatizado a lima e chilli
escalfado em court bouillon, com camarão salteado

Cataplana picante de Lulas e mexilhão

VEGETARIANOS...

Quinoa com gengibre e legumes

Risoto de Shimeji , trufa e Parmigiano Reggiano

SHOW COOKING...

Ameijoas abertas com chouriço

Ameijoas, chouriço de Monchique, alho,
malagueta, vinho branco, azeite

PARA TERMINAR...O CORAÇÃO APAIXONADO...

Fondue de chocolate com fruta fresca

Bolo de chocolate vegan

Elixir dos namorados

com chocolate negro, cerejas e crocante de especiarias

Queijinhos de alfarroba

Maçã de Eva

Semi frio de frutos vermelhos

Delícia do Algarve

Cheesecake de fruto da paixão

Mesa de queijos e charcutaria tradicional

Frutas frescas e salada de frutas





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LOVE LIVES HERE
WE SHARE SECRETS,
RECIPES AND LOVELY MOMENTS...

STARTERS BUFFET

DELICACIES AND SALADS

Simple salads

COLD APPETISERS

Smoked duck breast salad with orange reduction,

Prawns and mango salad served with avocado, honey,
cherry tomatoes and Casanova pink sauce

Beetroot carpaccio with pesto, granola and pine nuts (Vegan)

Asparagus with Vinaigrette (Vegan)

Oysters with avocado, chilli and passion fruit

Quinoa/Kale burgers (Vegan)

Mini Quiche

Sweet and sour sauce/ cocktail sauce/
Vinaigrette/ Aioli sauce/ yogurt sauce

MAIN COURSE BUFFET

SOUP

PASSION CREAM

Pumpkin soup with fresh ginger and coconut

Sautéed Broccoli with almonds / roasted sweet potatoes
Linguini "Primavera" / cashew nuts and saffron rice
Potato wedges with spices / Duet of sautéed vegetables

FROM THE LAND...

Tenderloin of pork with an aphrodisiac vanilla
and black pepper sauce

Duck Magret in a passion wild red fruits sauce

FROM THE SEA...

Salmon with an exotic spicy crust

Sole fillet with shrimp, lime and chilli
Sole fillet, gently poached, scented with lime and chilli,
served with sauteed shrimp

Mussels and squid hot traditional "Cataplana"

VEGETARIANS...

Quinoa with ginger and fresh vegetables (vegan)

Shimeji Risotto with truffle and Parmigiano
Reggiano cheese (Vegetarian)

SHOW COOKING...

Fresh clams with chorizo
(clams, chorizo from Monchique, garlic, chilli, White wine, olive oil)

TO FINISH... THE HEART IN LOVE...

Chocolate fountain with fresh fruits

Bolo de chocolate (vegan)

Lovers "Elixir"

Dark chocolate mousse, cherries and a spicy crisp

Fruits of the forest cake

Passion fruit cheesecake

Dry fruits Delight of the Algarve

Carob beans and chocolate mini cakes

Eve's baked apples

Assortment of cheeses and traditional cold sliced meats

Fresh fruits and fruit salad

