HAPPY 2024 NEW 2025 YEAR

UNTIL 25th NOVEMBER

247€

PER ADULT

FROM 26th NOVEMBER

267 €

PER ADULT

// GALA DINNER
AND PARTY
NEW YEAR'S EVE

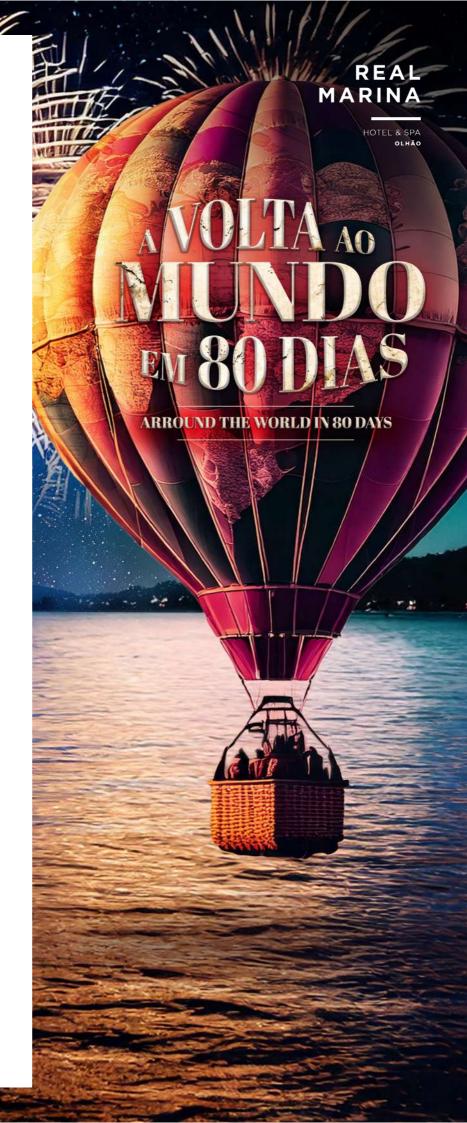
//BRUNCH 1ST JANUARY

INFO & BOOKINGS

ALGARVE

T (+351) 289 091 300 E book.alg@realhotelsgroup.com

REALHOTELSGROUP.COM





31ST DECEMBER

07:30 PM WELCOME COCKTAIL

08:00 PM GALA DINNER

We start with a symphony of flavors in a panoply of alpine canapés

IBERIA: START OF A JOURNEY

Caramelized galician scallops, wild shrimp and mango textures

ROUGH SEA: ALONG THE COASTS OF AFRICA

Atlantic blue swordfish, Madagascar prawns, truffled pumpkin brassage

ARROUND ANTARCTICA: THE FROZEN CONTINENT

Lemon ice cream. Bairrada bubbles

ACROSS THE AMERICAS: THROUGH URUGUAY'S LANDS

Prairie Angus Aberdeen, "à la crème" potato, our Chef's special jus

FROM THE PACIFIC TO EUROPE: THE END OF THE JOURNEY

Chocolate with crunchy praline, coffee cream and Yuzu crumble

Coffee and petit fours

12:10 AM OPEN BAR

"Real Marina" selection of whiskey, rum, vodka, gin, national liqueurs, beer, soft drinks and water

01:00 AM SUPPER

Macanese green broth Mozambique steak sandwiches with "Peri-Peri" sauce

Texas mini burgers with cheese & BBQ sauce

Vegetable and chicken samosa with indian curry

Wild shrimp from Senegal Mediterranean chicken salad

Cheese board from the old continent. homemade jams, Crackers & Co. New York style cheesecake Pasteis de Nata from Jerónimos Rio "Brigadeiro" cake Mexican churros, cocoa cream Caribbean Chocolate Mousse Fruits of the tropics

1ST JANUARY 12:00 - 03:00 PM BRUNCH

BAKERY AND PASTRY

Croissants

Custard tarts | Assortment of puff pastry **Biscuits**

Pancakes

Rye bread | Wholemeal bread | Bread with seeds

CEREALS

Corn flakes | Chocapic

Homemade granola with honey and nuts Bio

YOGURTS

Natural yoghurt

Yoghurt with strawberry slices

Yogurt with pieces of peach and passion

CHEESE AND CHARCUTERIE BOARD Brie cheese | Flemish cheese | Fresh cheese | Emmenthal cheese

Leg ham | Turkey breast ham Sliced paio York | Sliced sausage

Scrambled eggs | Boiled eggs Poultry sausages | Roasted tomatoes Bacon | Baked beans | Sautéed mushrooms

Tomato, organic grated carrot, organic cucumber slices, gourmet selection of lettuces, shredded beetroot, seasonal peppers, pickles, olives from the Algarve

Nicoise salad with blackfin tuna Boulgour salad with roasted pumpkin and feta cheese Shrimp cocktail Sauces: tartar, cocktail, lemon wedges, classic vinaigrette, balsamic vinaigrette

SOUP

Pumpkin cream with spinach

MAIN DISHES

Lasagna bolognese

Cod confit with sautéed green and Trás-os-Montes cornbread Roast pork tenderloin with chestnuts and port sauce

Golden brown chicken breasts, homemade sausage crumble

SIDE DISHES

Roasted Vegetables | Carrot rice Spiced potatoes

SHOW COOKING

Risottos prepared live by the Chef

DESSERTS

Variety of sliced fruit | Fruit salad

Note:

We have crafted a wine pairing and a carefully curated selection of both alcoholic and non-alcoholic beverages to make your experience truly special.

Menu subject to ingredient changes without prior notice. Possibility of shared tables.



RATES AND SUPPLEMENTS

GALA DINNER AND PARTY + BRUNCH

	Until 25 th November 2024	From 26th November 2024
ADULT RATES	247 €	267 €

CHILDREN RATES	Until 25th November 2024	From 26 th November 2024
Children. 0 - 5 years old	Free	Free
Children 6 - 12 years old	123 €	133,50 €

PAYMENT POLICY:

- Payment 30% Security deposit on Confirmation Non-refundable
- Payment 70% up to 15 days before check-in day If late payment will be considered cancellation and 30% initial deposit will be charged
- Payment 100% In case the reservation is made less than 15 days before the check-in day

CANCELLATION POLICY:

- Cancellation up to 15 days before 30% penalty referring to the initial deposit.
- Cancellation 14 days (inclusive) or less before check-in 100% penalty.

GENERAL CONDITIONS:

- Reservations subject to availability.
- Value not applied to other programmes or special offers.
- The programme can be changed without notice.
- Shared tables.

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