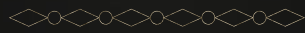




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RESTAURANT

NEW YEAR'S EVE
MENU
31ST DECEMBER

Welcome Drink

Scallop Carpaccio with Oscletra Royal Caviar, Caramelized Cauliflower and Radish
Quinta do Ameal Loureiro, Vinho Verde

Local Red Prawn Bisque with Plankton foam
Quinta dos Abibes Rosé, Bairrada

Sea Bass with Zucchini scales and Champagne sauce, served with puréed Watercress,
young Corn and Potato pearls
Quinta da Fonte do Souto Branco, Alentejo

Beetroot and Elder Sorbet with toasted Almond

White Veal, Black Truffle and roasted Hazelnut, Parsnip and Brussels Sprout leaves
Quinta de Chocapalha Cabernet Sauvignon, Lisboa

Valrhona Dark Chocolate, Pistachio, Champagne and Berries Sorbet
Kopke 10 Anos Tawny, Vinho do Porto

Supper and bar service at the Ballroom

€ 240 PER PERSON



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RESTAURANT