



INTERCONTINENTAL®
LISBON

NATAL CHRISTMAS

MENUS 2021



NATAL 2021 | CHRISTMAS 2021

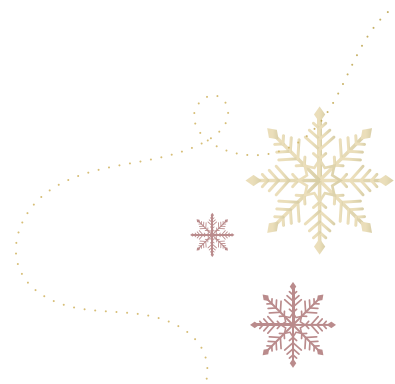
É tempo de voltar a reunir todos à mesa. É tempo de celebrar o que não celebrámos. É tempo de voltar a sentir a magia do Natal! E nada como uma mesa recheada de sabores autênticos para unir famílias e amigos e criar memórias.

Conheça os menus do InterContinental Lisbon...



It's time to bring everyone back to the table. It's time to celebrate what we didn't celebrate. It's time to feel the magic of Christmas again! And there's nothing like a table filled with authentic flavors to unite families and friends and create memories.

Discover the InterContinental Lisbon menus...





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MENU I

Creme de Castanhas com Abóbora e Erva-doce
Creamy Chestnut Soup with Pumpkin and Fennel Seeds

Bacalhau da Islândia Confitado, Ovo a Baixa Temperatura e Cannelloni de Couve
Slow Cooked Codfish Fillet with it's Perfect Eggs and Cabbage Cannelloni

Mil Folhas de Baunilha e Framboesas
Vanilla and Raspberry Mille Feuille

43,00€ POR PESSOA | PER PERSON

BEBIDAS INCLUÍDAS | BEVERAGES INCLUDED & WELCOME DRINK 30MIN

MENU II

Espargos Verdes Orgânicos Grelhados, Creme de Brie Trufé e seu Ovo a Baixa Temperatura
Grilled Organic Green Asparagus, Brie Truffle Cream and Slow Cooked Egg

Lombo de Porco preto Alentejano Assado com Mostarda e Mel, Couve Roxa,
Maça Granny Smith e Batata Nova
Roasted Iberic Pork Tenderloin with Mustard and Honey, Red Cabbage, Granny Smith Apple and Potatoes

Floresta Negra com Gelado de Griottes e Kirsch
Black Forest with Morello Cherries Ice Cream and Kirsch

47,00€ POR PESSOA | PER PERSON

BEBIDAS INCLUÍDAS | 30 MIN WELCOME DRINK & BEVERAGES INCLUDED



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MENU III

Vieira Salteada, Cremoso de Ervilha, Alcaparras e Tomate Cereja Confitado
Sautéed Scallop, Green Pea Cream, Capers and Sundried Cherry Tomatoes

Lombo de Borrego Assado no Jospier, Puré de Queijo Granja dos Moinhos, Beterraba,
Pistachios e Cenoura
Oven Roasted Lamb, "Granja dos Moinhos" Cheese Purée, Beetroot, Pistachio and Carrots

Entremet de Pistáchio, Framboesa, Coco e Gelado de Lima
Pistachio Marquise with Raspberries, Coconuts and Lime Ice Cream

52,00€ POR PESSOA | PER PERSON

BEBIDAS INCLUÍDAS | 30 MIN WELCOME DRINK & BEVERAGES INCLUDED

OPÇÃO DE BUFFET DE SOBREMESAS | DESSERTS BUFFET OPTION
15€ POR PESSOA | PER PERSON

BUFFET

OPÇÃO 1: BUFFET COMPLETO

OPTION 1: ALL THE DISHES LISTED ARE INCLUDED IN THE BUFFET

62,00€ POR PESSOA | PER PERSON

BEBIDAS INCLUÍDAS | 30 MIN WELCOME DRINK & BEVERAGES INCLUDED

OPÇÃO 2: BUFFET ESPECIAL - ESCOLHA 9 ENTRADAS | 1 SOPA
2 PRATOS PRINCIPAIS | 2 ACOMPANHAMENTOS | 8 SOBREMESAS
(ESCOLHER ENTRE OS PRATOS IDENTIFICADOS COM ★)

OPTION 2: PLEASE CHOOSE 9 STARTERS | 2 MAIN DISHES | 2 SIDE DISHES
8 DESSERTS (CHOOSE AMONG DISHES MARKED WITH A ★)

48,00€ POR PESSOA | PER PERSON

BEBIDAS INCLUÍDAS | 30 MIN WELCOME DRINK & BEVERAGES INCLUDED



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ENTRADAS E SALADAS | STARTERS & SALADS

Salada de Salmão Fumado com Batata, Ovo, Cebola Roxa e Maionese Dijon
Smoked Salmon Salad with Potatoes, Eggs, Red Onions and Dijon Mayonnaise

★ Salada de Tofu Grelhado, Miso, Courgette, Beringelas e Sementes de Sésamo
Grilled Tofu Salad, Miso, Zucchini, Eggplant and Sesame Seeds

★ Salada de Abóbora Assada, Requeijão e Nozes
Roasted Pumpkin Salad with Cottage Cheese and Walnuts

★ Salada de Beterraba no Forno, Amêndoas Torradas, Mostarda, Iogurte Grego e Menta
Roasted Beetroot Salad with Toasted Almonds, Mustard, Greek Yogurt and Mint

★ Seleção de Saladas Verdes / Travessas Frias
Green Salad Selection

★ Salada de Mozzarella e Tomate com Basilíco, Redução de Balsâmico e Porto
Mozzarella and Tomato Salad, Basil, Balsamic Reduction and Porto Wine

★ Quiche de Ricota, Espinafres e Tomate Seco
Ricotta, Spinach and Sun-dried Tomato Quiche

★ Carpaccio de Bacalhau, Salpicão Algarvio
Codfish Carpaccio and Algarve Red Sausage

Ballotine de Salmão com Ervas Finas e Pimentos
Salmon Ballotine with Fine Herbs and Bell Peppers

★ Ratatouille de Legumes Mediterrâneo, Creme de Burrata de Búfala e Avelãs Torradas
Mediterranean Vegetable Ratatouille, "Bufala" Burrata Cream & Toasted Hazelnuts

Tártaro de Carapau com Gengibre, Lima e Abacate
Mackerel Tartar with Ginger, Lime & Avocado

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ENTRADAS E SALADAS | STARTERS & SALADS

★ Salada de Algas Kaisei, Ovo Orgânico Escalfado, Sapateira e Maionese
Kaisei Seaweed Salad with Organic Poached Egg and King Crab with Mayonnaise

★ Spring Rolls Vegetarianos
Vegetarian Spring Rolls

PRATOS PRINCIPAIS | MAIN DISHES

★ Creme de Cenoura Assada com Gengibre, Laranja e Bagas Goji
Roasted Carrot Soup with Ginger, Orange and Goji Berries

★ Bacalhau Confitado com Grelos e Batatinhas Novas no Sal e Ovo
Slow Cooked Cod Fish Fillet with Portuguese Cabbage, Baby Potatoes and Egg

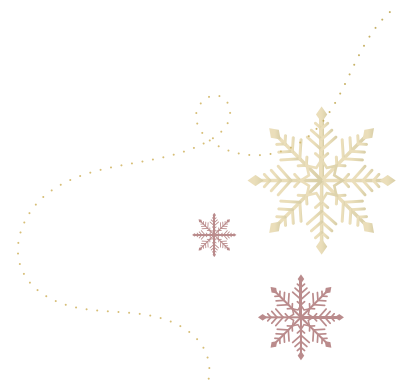
★ Peito de Peru Recheado com Castanhas e Espinafres, Porto e Molho de Arandos
Traditional Turkey Breast Stuffed with Chestnuts and Spinach, Porto Wine and Cranberries

★ Tagliolini de Trufa com Cogumelos Salvagens e Queijo Gorgonzola
Truffle Tagliolini with Wild Mushrooms & Gorgonzola Cheese

★ Gratin de Batata com Tomilho Limão, Óleo de Trufa e Parmesão
Baked Boulangère Potatoes with Lemon Thyme, Truffle Oil and Parmesan

★ Arroz de Açafrão e Passas
Saffron Rice with Raisins

★ Couve de Bruxelas com Bacon
Sautéed Brussels Sprouts with Bacon





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SOBREMESAS | DESSERTS

★ Tronco de Chocolate com Caramelo Salgado
Chocolate Christmas Log with Salty Caramel

★ Arroz Doce com Baunilha de Bourbon
Bourbon Vanilla Sweet Rice

★ Bolo Rainha
Almond and Walnuts Brioche Ring

★ Panacotta de Limão, Sponge Cake de Framboesa
Lemon Panacotta with Raspberry Sponge Cake

★ Farófias com Molho de Canela
Floating Island with Cinnamon Custard Cream

★ Mousse de Maracujá e Coco
Passion fruit Mousse with Coconut

★ Fruta Laminada
Fresh Fruit Selection

★ Rabanadas de Brioche com Frutos Frescos e Maple Syrup
Brioche French Toast with Fresh Fruits & Maple Syrup

★ Floresta Negra com Cereja Griotte
Black Forest with Griotte Cherry

★ Morangos Marinados com Estragão Fresco
Infused Strawberries with Fresh Tarragon

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OFERTAS ESPECIAIS | SPECIAL OFFERS

Tarifa Especial — 100€

Para participantes que queiram ficar no Hotel na noite do evento

Special Rate — 100 €

For participants who want to stay at the Hotel on the night of the event

Ofertas de Vouchers para Estadia no Hotel

Eventos a partir de 40 participantes - 1 voucher de 1 noite

A partir de 60 participantes - 2 vouchers de 1 noite

A partir de 100 participantes - 4 vouchers de 1 noite

Hotel Voucher Offers

Events from 40 participants - 1 voucher for 1 night

From 60 participants - 2 vouchers for 1 night

From 100 participants - 4 vouchers for 1 night

Animação — sob consulta

Dj, Saxofonista, Guitarrista, Duo Musical, entre outros

Entertainment — on request

Dj, Saxophonist, Guitarist, Musical Duo, among others



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