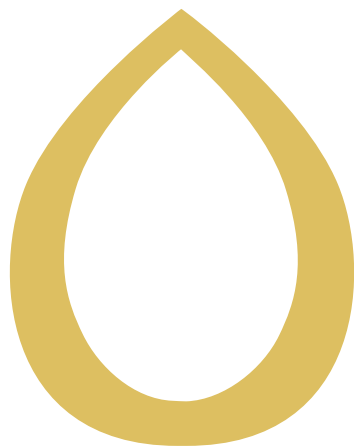




2025 - 2026

CHRISTMAS & NEW YEAR PROGRAM



24TH OF DECEMBER

7:00 pm to 9:00 pm - Christmas eve dinner at Uva restaurant (set menu)
Entertainment: Live music (between 7:30 pm and 10:00 pm)

MENU

5% truffled foie gras terrine, Madeira wine jelly and apricot-walnut toast
SPARKLING WINE

Murganheira Super Reserva Bruto 2021
Távora-Varosa D.O.C (15cl)

Sautéed scallops, artichoke barigoule salad, toasted hazelnuts, melanosporum truffles
SPARKLING WINE

Murganheira Super Reserva Bruto 2021
Távora-Varosa D.O.C (15cl)

Sea bass steamed, oyster tartare, champagne sauce
WHITE WINE

Soalheiro Alvarinho 2024
Vinho Verde D.O.C (15cl)

Rossini-style venison loin, perigourdine sauce, truffled ratte potato purée
RED WINE

Roquette & Cazes 2022
Douro D.O.C (15cl)

Christmas log with tangerine sorbet from Madeira
MADEIRA WINE

Justino's Projects "Fanal" Rainwater 10 years (5cl)

Espresso and mignardises

MENU PRICE

95,00 Euros per person

RECOMMENDED WINE SUPPLEMENT

(optional)

25,50 Euros per person
(mineral water is included)

MENU SUBJECT TO CHANGE

25TH OF DECEMBER

10:30 am to 3:00 pm - Brunch at Terra restaurant

BUFFET MENU

COLDS

Yogurt
Fruit
Homemade jams
Assorted pastries
Cereals
Selection of breads
Selection of cheeses
Cured meats
Salad
Fresh oysters
Smoked salmon
Boiled shrimp
Duck foie gras

HOT

Beans
Grilled tomato
Sautéed mushrooms
Eggs
Bacon
Sausage
Codfish with corn bread crust
Roasted octopus with olive oil
Poultry galantine
Beef fillet
Vegetable and chestnut fricassée
Sweet potato
Rice with almonds and raisins

DESSERTS

Tiramisu
Fried dough puffs
King cake
Queen cake
Rice pudding
Passion fruit pudding
Christmas log
French toast

DRINKS

Mineral waters
Coffee selection
Tea selection
Artisanal kombucha
Sparkling wine
White wine
Red wine

MENU PRICE

50,00 Euros per person

MENU SUBJECT TO CHANGE

25TH OF DECEMBER

7:00 pm to 9:00 pm - Christmas dinner at Uva restaurant (set menu)
Entertainment: Live music (between 7:30 pm and 10:00 pm)

MENU

Sautéed scallop with jerusalem artichoke cream and truffles
SPARKLING WINE

Quinta do Poço do Lobo Brut Nature Rosé 2021
Bairrada D.O.C (15cl)

Smoked duck breast stuffed with foie gras,
chestnut purée, candied chestnut with tangerine gel
SPARKLING WINE

Quinta do Poço do Lobo Brut Nature Rosé 2021
Bairrada D.O.C (15cl)

Lobster souprière
WHITE WINE

Pequenos Rebentos Loureiro 2023
Vinho Verde D.O.C (15cl)

Slow-cooked veal fillet, glazed salsify and truffles
RED WINE

Marquês de Marialva Reserva Tinto 2019
Bairrada D.O.C (15cl)

Grand cru ruby chocolate, exotic fruit and vanilla ice cream
MADEIRA WINE

Blandy's Single Harvest Malvasia 2017 (5cl)

Espresso and mignardises

MENU PRICE

110,00 Euros per person

RECOMMENDED WINE SUPPLEMENT

(optional)

35,00 Euros per person
(mineral water is included)

MENU SUBJECT TO CHANGE

31ST OF DECEMBER

7:00 pm to 7:30 pm - General manager cocktail at our lobby bar
Entertainment: Live music

7:30 pm - Gala dinner between 8:00 pm to 11:45 pm

UVA restaurant - 475,00 Euros per person (set menu)

entertainment with "The Divine" band

TERRA LOUNGE restaurant - 345,00 Euros per person (buffet menu)

"Tiago Sena Quintet" band and guest artist Lidianne Dualibi

DRESS CODE - Formal for both restaurants (jacket is required for gentlemen)

RÉVEILLON MENU - UVA RESTAURANT

Cauliflower cream with foie gras, truffles and hazelnuts

Lobster and spider crab salad with oscietra caviar, citrus jelly, fennel cream and passion fruit sauce

Meunière-style turbot, onion gratin, truffle coulis

Duck pithivier with foie gras and truffles, roast sauce with cognac, winter vegetables and fruits

Passion fruit poncha sorbet

Chocolate sphere with red berries and pistachio ice cream

Espresso and mignardises

VEGETARIAN RÉVEILLON MENU - UVA RESTAURANT

Asparagus cream with truffles and croutons

Artichoke salad with hazelnuts and melanosporum truffles

Vegetable terrine with homemade pesto sauce

Chickpea burger with poached eggs and hollandaise sauce, tricolor quinoa

Passion fruit poncha sorbet

Chocolate sphere with red berries and pistachio ice cream

Espresso and mignardises

WINES

WHITE WINE

Regueiro Barricas 2020

Vinho Verde D.O.C

WHITE WINE

Herdade do Esporão Reserva 2023

Regional Alentejano

RED WINE

Post Scriptum de Chryseia 2023

Douro D.O.C

MADEIRA WINE

H.M. Borges Single Harvest 2005 Bual

MENU SUBJECT TO CHANGE

BUFFET MENU - TERRA LOUNGE RESTAURANT

SOUPS

Lobster bisque with lobster salpicon
Asparagus cream with truffled croutons

COLD DISHES

Truffled foie gras
Caviar blinis
Oysters
Lobster
Tiger prawns
Stuffed crab
Smoked salmon
Parma ham
Neapolitan salami
Coppa

VEGETARIAN

Quinoa salad
Hummus
Guacamole
Artichokes
Confit tomato
Vegetable terrine
Vegetarian burger
Chickpea curry
Poached eggs with
asparagus and hollandaise

FISH

Monkfish with lemon confit
Steamed sole
Lobster
Truffled scallops
Sea bass with clams

MEAT

Beef Wellington
Lamb rack
Roast suckling pig
Rossini-style tournedos
Chicken supreme with truffles

SIDE DISHES

Basmati rice with raisins and pine nuts
Truffled mashed potatoes
Aquarello risotto
Vegetables with truffles

AOP CHEESES

Azeitão
Serra da estrela
Saint nectaire
Brie with truffles
Taleggio
Fourme d'ambert
Morbier
Sainte-maure
Roquefort

HOMEMADE BREADS

Grissini
Focaccia
Sourdough
Beer baguette
Apricot-walnut bread
Rye bread

DESSERTS

Chocolate fountain with fruit
Mini choux
Rum baba
Mini tarts
Ice cream
Tiramisu
Mini cheesecake

WINES

WHITE WINE

15th Anniversary The Vine Hotel 2023

Limited Edition

Regional Alentejano
Antão Vaz, Arinto

RED WINE

15th Anniversary The Vine Hotel 2022

Limited Edition

Regional Alentejano
Touriga Nacional, Alicante Bouschet, Aragonez, Trincadeira

MENU SUBJECT TO CHANGE

11:45 pm - Pommery Brut Apanage champagne and "12 Raisins" service in our 360° sky bar

12:00 am - Fireworks in our 360° sky bar

11:30 pm to 2:00 am - DJ performance and open bar at our 360° sky bar

1:00 am - Chicken soup "canja" and chicken sandwiches service in our 360° sky bar

TICKETS FOR THE FIREWORKS

180€ PER PERSON
UNTIL 25TH DECEMBER 2025

200€ PER PERSON
AFTER 25TH DECEMBER 2025

Entrances from 10:30 pm

Notes:

Without gala dinner

Includes open bar and chicken soup

Tickets are non-refundable

01ST OF JANUARY

8:30 am to 1:30 pm - "CHAMPAGNE BRUNCH" at
TERRA LOUNGE restaurant - 35,00 Euros per person

The following delicacies are added to the breakfast menu:

Chocolate fountain

Oysters

Duck foie gras

Chicken soup "canja"

The Vine mini-hamburgers

Champagne **Charles Mignon** Brut Grand Tradition

7:00 pm and 9:30 pm - À la carte dinner at Uva restaurant

MENU SUBJECT TO CHANGE

TREATMENT "THE VINE"

RELAXATION MASSAGE

PER PERSON | 30 MINUTES

INCLUDES:

TURKISH BATH

JACUZZI

COMPLIMENTARY TISANA

GIFT VOUCHERS AVAILABLE

55€