



CHRISTMAS & NEW YEAR'S EVE PROGRAM



CELEBRATE NEW YEAR WITH US!





19h00 to 22h00 - Christmas Eve Dinner at Uva Restaurant (Set Menu); Entertainment: Live music (between 19H00 and 20H00)

MENU

Amuse-Bouche

Foie gras terrine with tangerine caviar, crumble of sugar cane molasses cake "Bolo de Mel" and confit chestnut, Madeira Wine reduction Madeira Wine

Blandy's 5 yrs (5 cl) Verdelho

OR

Carrot salad with lobster and orange vinaigrette and "Raz el Hanout" Bacalhôa "Orange Wine" 2017 Regional Península de Setúbal (15 cl) Greco Di Tufo

Roasted sea bream fish with stewed cabbage and truffle, sweet potato foam White Wine Grainha, Reserva 2017 Douro D.O.C. (15 cl) Viosinho, Gouveio, Rabigato, Fernão Pires

AND / OR

Parmentier of duck leg confit with truffle and canonicals salad with walnut oil Red Wine Nelson Neves 2014 Bairrada D.O.C. (15 cl) Merlot

Christmas trunk with chocolate and caramel, tangerine sorbet Espresso and Mignardises



MENU SUBJECT TO CHANGE



12h30 to 15h00 - Christmas Lunch at Uva Restaurant (Set Menu);

MENU

Amuse-Bouche

Lobster bisque with seafood ravioli White Wine Marquês de Marialva Colheita Selecionada 2017 Bairrada D.O.C. (15 cl) Arinto, Bical, Maria Gomes

Roasted cod fish with confit vegetables in "escabeche" and chickpeas puree White Wine

> Sobral, Reserva 2016 Regional Tejo (15 cl) Códega do Larinho, Rabigato, Viosinho, Gouveio

AND / OR

Roasted pork loin with chestnut pure, pear, celery and roast jus Red Wine

> Pontual Superior 2016 Regional Alentejano (15 cl) Alicante Bouschet, Syrah, Touriga Nacional, Petit Verdot

Red fruits Vacherin and whipped cream

Espresso and Mignardises



MENU SUBJECT TO CHANGE



19h00 to 22h00 - Christmas Dinner at Uva Restaurant (Set Menu);

MENU

Amuse-Bouche

Sautéed octopus salad with rocket, balsamic vinegar and parmesan Rose Wine

> Rocim 2018 Regional Alentejano (15 cl) Touriga Nacional

OR

Pate in crust with foie gras, chicken and duck magret with truffle, celery "rémoulade" and Madeira Wine jelly

Madeira Wine Barbeito Rainwater 5 anos | yrs (5 cl) Verdelho

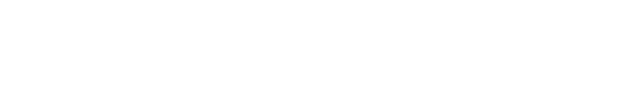
Roasted scallops, creamy risotto with mushrooms assortment White Wine Ribeiro Santo 2017 Dão D.O.C. (15 cl) Encruzado

AND / OR

Roasted venison with chestnuts and parsnip puree, mushrooms tortellini with pepper and brandy sauce Red Wine

Quinta dos Abibes, Reserva 2014 Bairrada D.O.C. (15 cl) Touriga Nacional, Cabernet Sauvignon

Chocolate "Crémeux" with Sablé Breton, fresh raspberry and meringue Espresso and Mignardises







Theme: "New York New York New Year"

19h00 to 19h30 - General Management Cocktail at the Lobby Bar Entertainment: Live music

19h30 - Gala Dinner at TERRA LOUNGE Restaurant and UVA Restaurant (Set Menu);

TERRA LOUNGE'S Entertainment: "The Vine" Band (between 20h00 and 23h45)

UVA'S Entertainment: "Opera, Operetta and Musicals" Band (between 20h00 and 23h45)

MENU RÉVEILLON

(UVA & TERRA LOUNGE Restaurants)

Amuse-Bouche

King crab legs with sea urchin royal, cauliflower puree and Osetra caviar

Steamed filet of Saint Pierre fish, symphony of shellfish and pistachio, green asparagus and artichoke puree with olive oil sabayon

Red fruits sorbet with Champagne

Roasted veal Filet Mignon, cabbage stuffed with "Girolles" mushrooms and roast gravy with black truffle and Madeira wine

Chocolate and chestnut diamond with tangerine sorbet

Expresso and Mignardises

WHITE WINE 10th Anniversary The Vine Hotel 2017

Regional Alentejano Antão Vaz, Arinto, Viosinho

WINES RED WINE

10th Anniversary The Vine Hotel 2016

Regional Alentejano Alicante Bouschet, Touriga Nacional (Vinhas Velhas) 2016 - Barricas novas & Aragonês 2016 (Vinha do Alto) - Barricas 3° uso

MADEIRA WINE

10th Anniversary The Vine Hotel, Miles 10 yrs

(limited edition) Tinta Negra (Medium Dry)

DRESS CODE

Formal for both Restaurants (Jacket is required for gentlemen);

23h45 - Champagne and "12 Raisins" service in our 360° Sky Bar (included in Gala Dinner price);

00h00 - Fireworks in our 360° Sky Bar;

23h30 to 03h00 - Open bar and performing of our DJ in our 360° Sky Bar;

01h30 to 02h00 – Chicken Soup "Canja" and Chicken Sandwiches service at 01H30 in our 360° Sky Bar (included in price);

TICKETS FOR THE FIREWORKS (WITHOUT GALA DINNER)

(UNTIL THE 25TH DECEMBER)

PER PERSON
INCLUDES 1 DRINK AND CHICKEN SOUP

(AFTER THE 25TH DECEMBER)

50€ PER PERSON

INCLUDES 1 DRINK AND CHICKEN SOUP

110€ PER PERSON

INCLUDES OPEN BAR AND CHICKEN SOUP

Notes:

Tickets are non refundable Please note that entrances should only happen from 22h00 onwards.





O1ST OF JANUARY

09h00 - 14h00 - "CHAMPAGNE BRUNCH" at Terra Lounge Restaurant; To our Breakfast we added the following delicacies:

Venison and chicken pate in crust and duck foie gras, Madeira Wine jelly

Chicken Soup "Canja"

The Vine Mini-Hamburgers

Champagne
Charles Mignon Brut Grand Tradition

19h00 to 22h00 - À La Carte Dinner at Uva Restaurant;

O6TH OF JANUARY

09h30 – Performance by a local Folk Group and singing of the traditional "Reis" songs with typical "Kings Cake" tasting.

MENU SUBJECT TO CHANGE





THIS CHRISTMAS ENJOY ONE OF THE FOLLOWING TREATMENTS FOR ONLY €50.00

"THE VINE" TREATMENT

INSTANT BEAUTY + SCALP MASSAGE
OR
CRUSHED GRAPE SEED SCRUB
OR
BACK EXPRESS MASSAGE
OR
RAIN MASSAGE

OFFER VOUCHERS AVAILABLE



