

PRESENTS



CHRISTMAS & NEW YEAR'S EVE  
PROGRAM 2018/ 2019

The Vine **NEW YEAR**  
Special Edition

10<sup>th</sup> ANNIVERSARY

———— 2009 - 2019 ————

CELEBRATE CHRISTMAS & NEW YEAR WITH US!

# 24<sup>TH</sup> OF DECEMBER

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 **Barbeito Rainwater** 5 anos (5 cl)

Verdelho

### OR

Carrot salad with lobster and orange vinaigrette and "Raz el Hanout"  
White Wine **João Portugal Ramos 2016** Sub-Região Monção e Melgaço D.O.C. (15 cl)

Alvarinho

—————  
Steamed sea bream fish with oyster tartar, Champagne sauce and leek

White Wine **Quinta da Lapa, Reserva 2017** Tejo D.O.C. (15 cl)

Arinto, Chardonnay e Viognier

### AND | OR

Jarrete de vitela cozida durante 48 horas, puré de "pastinaca", mini legumes e lascas de trufa

Red Wine **Marquês de Marialva, Reserva 2014** Bairrada D.O.C. (15 cl)

Baga

—————  
Christmas trunk with chocolate and caramel, tangerine sorbet

—————  
Espresso and Mignardises

## MENU'S PRICE

3 COURSE MENU	60,00 Euros per person
4 COURSE MENU	80,00 Euros per person

## RECOMMENDED WINE SUPPLEMENTS

(optional)

2 WINES	16,00 Euros per person**
3 WINES	22,50 Euros per person**

\*\*Mineral Water is included.

MENU SUBJECT TO CHANGE

# 25<sup>TH</sup> OF DECEMBER

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

## MENU

### Amuse-Bouche

Chicken and beef consommé with Madeira Wine, mini mushrooms tortellini  
Madeira Wine **Blandy's** 5 yrs (5 cl)

Sercial

Sautéed octopus with garlic, confit vegetables in "escabeche" and chick peas puree  
White Wine **Ribeiro Santo 2016** Dão D.O.C. (15 cl)

Encruzado

### AND | OR

Pork belly confit on "vinho d'alho" style, bread and potato chips  
Red Wine **Ribeiro Santo 2016** Dão D.O.C. (15 cl)

Touriga Nacional, Tinta Roriz e Alfrocheiro

Red fruits Vacherin and whipped cream

Espresso and Mignardises

## MENU'S PRICE

3 COURSE MENU	40,00 Euros per person
4 COURSE MENU	55,00 Euros per person

## RECOMMENDED WINE SUPPLEMENTS

(optional)

2 WINES	15,00 Euros per person**
3 WINES	20,00 Euros per person**

\*\*Mineral Water is included.

MENU SUBJECT TO CHANGE

# 25<sup>TH</sup> OF DECEMBER

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

## MENU

### Amuse-Bouche

Carpaccio of marinated scallops with olive oil and butarga, avocado and "Granny Smith" apple  
Sparkling Wine **Marquês de Marialva Bruto Rosé** Bairrada D.O.C. (15 cl)  
Baga

### OR

Sautéed foie gras with chestnut cream and salad with walnut vinaigrette  
Madeira Wine **Barbeito Rainwater** 5 yrs (5 cl)  
Verdelho

Meuniere cod fish with "Grenoloise" sauce and beetroot "déclinaison"  
White Wine **Duorum 2017** Douro D.O. (15 cl)  
Viosinho, Rabigato, Verdelho, Arinto e Códega do Lario

### AND | OR

Chicken "Ballotine" stuffed with crayfish, topinambour puree and sautéed spinach  
Red Wine **Herdade do Rocim, Reserva 2015** Regional Alentejano (15 cl)  
Touriga Nacional, Alicante Bouschet e Aragonez

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

## MENU'S PRICE

3 COURSE MENU	60,00 Euros per person
4 COURSE MENU	80,00 Euros per person

## RECOMMENDED WINE SUPPLEMENTS

(optional)

2 WINES	17,50 Euros per person**
3 WINES	22,50 Euros per person**

\*\*Mineral Water is included.

MENU SUBJECT TO CHANGE

# 31<sup>ST</sup> OF DECEMBER

Theme: "10<sup>th</sup> The Vine Anniversary"

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)

Price: 290,00 Euros per person (Open Bar between 23h30 and 02h00 and Traditional Chicken Soup "Canja" at 01h30)

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

Price: 320,00 Euros per person (Open Bar between 23h30 and 02h00 and Traditional Chicken Soup "Canja" at 01h30)

## MENU RÉVEILLON

(UVA & TERRA LOUNGE Restaurants)

### Amuse-Bouche

Lobster cream soup, sautéed lobster with "Mousseux" butter and mini vegetables

White Wine **10<sup>th</sup> The Vine Anniversary, Special Edition** Regional Alentejano  
Antão Vaz (Vinha Velha) & Viosinho 2017

Steamed wild sea bass fish with "Ossetra" caviar and risotto "Acquarelo extra old" with shellfish

Fraicheur de Citronnelle  
(Grapefruit, avocado, coriander, Tasmania pepper and lemongrass foam)

Veal Filet Mignon stuffed with chestnut, wild mushrooms and foie gras, mashed potato with truffle and roast jus

Red Wine **10<sup>th</sup> The Vine Anniversary, Special Edition** Regional Alentejano

Alicante Bouschet, Touriga Nacional (Vinhas Velhas) 2016 - Barricas novas & Aragonês 2016 (Vinha do Alto) - Barricas 3<sup>o</sup> uso

### Dôme Celebration

(Madagascar vanilla, mini poached pear with crunchy almond and caramel ice cream)

Vinho Madeira **Barbeito Rainwater Reserva 5 yrs**  
Medium Dry

Espresso and Mignardises

## 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 – 03h00 – Open bar and performing of our DJ in our 360° Sky Bar;

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

## ACCESS FOR EXTERNAL CUSTOMERS

PRICE PER PERSON  
INCLUDES 1 DRINK AND CHICKEN SOUP  
50% DISCOUNT PER CHILD

45,00€

(UNTIL THE 25<sup>TH</sup> DECEMBER)

50,00€

(AFTER THE 25<sup>TH</sup> DECEMBER)

(Please note that entrances should only happen from 23h30 onwards.)

PRICE PER PERSON  
INCLUDES OPEN BAR AND CHICKEN SOUP

130,00€

(UNTIL THE 25<sup>TH</sup> DECEMBER)

150,00€

(AFTER THE 25<sup>TH</sup> DECEMBER)

(Please note that entrances should only happen from 23h00 onwards.)

### Notes:

Tickets are non refundable

MENU SUBJECT TO CHANGE

# 1<sup>ST</sup> 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;

# 6<sup>TH</sup> OF JANUARY

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

the  
spa  
a divine spa

## VOUCHER GIFT

BUY A GIFT VOUCHER FOR A SPECIAL WINE BATH TREATMENT (€70.00)  
AND WE OFFER YOU A VOUCHER WITH ACCESS TO THE RELAXING AREA  
FOR 2 HOURS.

THIS CHRISTMAS OFFER A SPECIAL GIFT!

MENU SUBJECT TO CHANGE