



FROM 10:00 TO 14:00

ADULT: 70€ | CHILDREN UP TO 12 YRS: 40€

**STARTERS AND APPETISERS** ✓

- Yoghurts: flavoured and natural
- Selection of cereals
- Assorted sliced fruits
- Assorted breads
- Various pastries
- Pancakes and toppings

**SALADS**

- ✓ Simple salad: Lettuce, tomato, marinated carrot, cucumber, red onion, shredded beetroot
- ✓ Potato and egg salad
- Pasta salad with cheese and ham
- ✓ Coleslaw
- ✓ Quinoa and avocado salad
- Poke bowls - make your own: sushi rice, nori seaweed, edamame, diced mango, diced kiwi, pickled cucumber, marinated red cabbage, grated carrot, marinated salmon, marinated tuna, breaded chicken, smoked marinated tofu
- Sauces: Four Seasons special sauce, soya, teriyaki, spicy mayo, soya mayonnaise, bang-bang

**FROM THE GRILL**

- Grilled salmon
- Grilled sea bass
- Beef steak
- Chicken steak
- Sauces: mushroom sauce, mustard sauce, herb sauce or white wine sauce

 **Vegetarian**
**BEVERAGES**

- Mineral water: still and sparkling
- Orange juice
- Apple juice
- Coffee and tea (machine)
- Sparkling wine

**HOT AND COLD DISHES**

- Eggs: scrambled, fried, boiled, poached
- Assorted cheeses and cold cuts
- Nibbles (meat and prawn rissoles, mozzarella cheese sticks, meat croquettes)
- Chicken wings
- Smoked salmon platter served with dark bread
- Boiled prawns

**DESSERTS** ✓

- Chocolate mousse
- Caramel pudding
- Chocolate cake
- Fruit semifreddo
- Traditional "Bolo-rei": *sweet dough with raisins and candied citrus peel flavoured with spices*
- Traditional "Bolo-rainha": *sweet dough with almonds, walnuts and raisins sprinkled with sugar*

**SIDES** ✓

- Baked beans
- Chips
- Grilled vegetables
- Sauteed vegetables
- Plain rice

**Food allergies and intolerances:**

*We follow strict hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. Before you order your food please speak to one of the team if you want to know about our ingredients.*