

FOUR SEASONS

VILAMOURA

Valentine's Day

BECAUSE EVERY LOVE STORY DESERVES A CELEBRATION

SPECIAL MENU


Amuse bouche

"THE FIRST KISS"

Starter

SELECT ONE OPTION

♥ A VELVETY DUO OF CREAM SOUPS: PUMPKIN, GINGER AND ALMOND ENTWINED WITH BEETROOT, CORIANDER AND SWEET POTATO, SERVED WITH CRISPY FLOWER PETALS

♥ A FRESH SALAD OF STRAWBERRIES AND RASPBERRIES, PERFECTLY BALANCED WITH CHERRY TOMATOES AND DELICATELY INFUSED WITH CHOCOLATE BALSAMIC VINEGAR, SERVED IN A CRISP PASTRY BASKET 

Main Course

SELECT ONE OPTION

♥ FRESH COD LOIN WITH SWEET POTATO AND WALNUT PURÉE, SERVED WITH SAMPHIRE AND PICKLED SHALLOTS CARAMELISED IN RED WINE, FINISHED WITH A DELICATE ROSE PETAL CRISP

♥ SLOW-COOKED AND SMOKED BEEF RUMP, SERVED WITH A WILD BERRY AND LEMONGRASS SAUCE, PAIRED WITH ROQUEFORT RISOTTO

♥ COURGETTE AND BEETROOT MILLE-FEUILLE, WITH VANILLA AND CHILLI SAUCE, FINISHED WITH PINK PEPPERCORN CRISP 

Dessert

CHOCOLATE ROCHER, CRUMBLE AND RASPBERRY ICE CREAM, SERVED WITH DARK CHOCOLATE AND CHILLI GANACHE



VEGETARIAN

PLEASE NOTE: If you have a food allergy, please enquire about the ingredients in each dish. Our kitchen has strict procedures for handling food in order to ensure the safety of our consumers. However, we cannot guarantee that the products have not come into contact with other allergens; either through cross-contamination or omission by third parties.