



Dom Pedro
Lisboa

BUSINESS & LEISURE HOTEL

Ristorante "Il Gattopardo"

NEW YEAR'S EVE GALA DINNER

125€ PER PERSON

7:30 pm | Welcome Cocktail
Live music

9:00 pm | Gala dinner (6-courses menu)
Wine pairing

Midnight | Toast with Champagne Trouillard Selection Stefano Saviotti

MENU

Bread, extravirgin olive oil, focaccia, grissini and flavoured butter

Scarlet prawn, avocado, roe and lemon
Champagne Rosé Trouillard Stefano Saviotti

Komato warm soup, stracciatella and pinenuts
Rosé wine AM Pinot Noir

Codfish carpaccio, Dauphiné saffron ice cream and algae
White wine Saviotti Selection

Foie gras raviollini, Italian aged cheeses and white truffles
White wine Ciari, Pinot Grigio

Basil sorbet

Our coast grouper, scallops and peas
Red wine Baglio Al Sole, Primitivo Di Salento IGT

Serra da Estrela lamb tournedo steak, pistachio and sunchoke
Red wine AM Sangiovese

Cannoli sicilliani mille-feuilles and bergamot ice cream
Purple Muscat wine from Setúbal, 5 years

Finezzo coffee with saffron and caviar lemon truffle

INCLUDES: Beers, fresh orange juice, soft drinks, still and sparkling water

GLAM PARTY SUPPLEMENT

100€ per person, from midnight, includes supper

NOTES

Children: Up to 3 years old - free
Children: from 4 to 12 years old - 50% discount
Full payment upon booking
Dress code: formal

RESERVATIONS

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