

EPIC  SANA
★★★★★ Lisboa

NEW YEAR'S EVE, THE MOST EPIC NIGHT OF THE YEAR



[LISBOA.EPIC.SANAHOTELS.COM](https://lisboa.epic.sanahotels.com)



NEW YEAR'S EVE PROGRAMME

NEW YEAR'S EVE 2018-2019

THEME: The Great Gatsby – Cotton Club

DRESS CODE: Black Tie

Gentlemen are invited to use a bowtie, hat or a can and to add a bit of sparkle to the night, we suggest the ladies to use pearls, feathers or fringes.

WELCOME COCKTAIL

SCALE BAR: 7:00 p.m. - 8:30 p.m.

LIVE PERFORMANCE: Jazz – saxophone

Spices macaron, caramelized foie gras and confit pineapple

Salmon and spinach maki in beetroot leaf

Goat cheese sphere and pumpkin jam

Mango and smoked duck basket

Tempura shrimp and sweet & sour sauce

Crunchy oriental vegetables in filo pastry

Red wine, white wine, rosé wine, kir royal, port tonic, sparkling wine, fruit ponche,
virgin mojito and red fruits juice

DINNER

MORUS & VITIS: 9:00 p.m. - 12 a.m.

LIVE PERFORMANCE: Jazz music show and dancing performance to the sound of the crazy 20's

STARTERS STATIONS

Salmon and passion fruit tartar

Tataki tuna niçoise salad and quail egg

Crunchy foie gras and spices crème brûlée

Celery vichyssoise, veal and truffle salad

Allemande salad and confit duck

Oriciette salad, roasted vegetables and pesto

Asian chicken salad

Cod fish salad

SEAFOOD STATION

Oysters
Sushi e sashimi
Stuffed crab
Shrimp cocktail
Lobster salad
Whelk and cucumber salad, tarragon and mascarpone
Scallop ceviche, coconut and lime vichyssoise

BIO SALAD STATION

Quinoa, barley, fregola sarda, beetroot, fennel with orange, radish, biological beans, cherry tomato, marinated small onions, feta cheese, mozzarelline, parmesan, marinated tofu, free range chicken, mini fennel, baby carrots, celery remoulade, pack choi salad, endive, lettuce, mesclun, roman lettuce,
Caesar sauce, cocktail sauce, balsamic vinaigrette and virgin sauce

CHEESE AND COLD CUTS STATION

“Pata Negra” smoked ham
Cold cuts from Alentejo
“Bola de Lamego”
Patê en croûte
National and international cheese board
Gratin brie cheese and truffle
Bread and toasts selection
Jams and nuts selection
Roasted suckling pig

MAIN COURSES

Soup: Mushroom and chestnut cream soup
Fish: Grouper filet, shellfish jus and vermouth
Meat: Lamb confit with spices and tajine sauce
Garnish: Glazed vegetables, basmati rice, potato confit and purple onion chutney
Vegetarian: Vegetables moussaka

SHOW COOKING

Wellington charolais loin
Fish and seafood “cataplana”
Mushroom risotto

DESSERTS

Cherry trifle
Pavlova and vanilla cream
Chocolate tear and caramel
Tropical flavor verrine
Mille feuille: chocolate, almond and red fruits
Raspberry and pistachio macaron
Mint jelly and exotic fruit
“Bolo-rei”
Sliced fruit
Crepe Suzette (show cooking)

BEVERAGES DURING DINNER

White DIVAI wine
Red DIVAI wine
White wine Terras do Grifo Reserva
Red wine Terras do Grifo Reserva
Still and sparkling water, fresh orange, apple and red fruits juices, soft drinks,
sparkling wine and national beer

COURTESY FROM EPIC SANA LISBOA:

1 bottle of Pommery Champagne for reservations until 8 persons
2 bottles of Pommery Champagne for reservations of more than 8 persons

KIDS LOUNGE

MENU

Vegetables cream soup
Mini hamburger
Hot dogs
Spaghetti bolognese
Grouper nuggets and basmati rice

Chocolate mousse
Jellies
Sweet rice pudding
Candy & sweet buffet

ENTERTAINMENT: Facial paintings, balloons, didactic games, animated movies,
Wii videogame and Petit Chef Atelier with our Chefs

CELEBRATION TIME WITH DJ LYL

MORUS & VITIS: 12:00 a.m. - 4:00 a.m.

ENTERTAINMENT: Getting out of the 20's and starting 2019 with the best music of the moment with the performance of DJ Lyl

SUPPER: 01:30 A.M. – 02:30 A.M.

SERVED TO THE TABLE IN GUERIDON

Green cabbage soup

Mini steak sandwich in bolo do caco bread (Madeira Island)

Mini EPIC hamburger

Mini croque monsieur

COTTON CLUB BAR – 11:00 P.M. – 04:00 A.M.

Premium Gins Station

Prohibition Cocktails Station

Whisky and malt whisky, vodka, bacardi carta branca, bacardi 8 years, sparkling wine Vinha D'Ervideira, aguardente, brandy, cognac, DIVAI wines, water, soft drinks and natural juices

PRICE PER PERSON

€250,00 (drinks included)

Children up to 6 years old - Free

Children between 6 and 12 years - €90,00

BOOKING AND PAYMENT POLICY

Payment should be made prior to the event in a way to guaranty all the conditions to an EPIC night.

Enjoy the payment facilities through bank transfer, debit card, credit card or cash.

After 28th December we will only accept payments directly at the hotel.

Informations & Reservations:

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