

Amuse bouche

Goat cheese bonbon, orange and bitter almond liqueur

Starter

Braised scallop, lobster ravioli, vegetables and ginger spaghetti with Kaffir lime

Fish

Snapper pavê, clams risotto, coriander tuile and champagne sauce

Meat

Aged black Angus Beef loin, pink pepper and mustard crust, textures of white truffle, raspberries couli and Cognac sauce

Pre-dessert

Sicilian tangerine, lemon and black pepper caviar

Dessert

Wild berries symphony and chocolates

59€ per person (water and coffee included)

Menu valid only for dinner on 14 feb.

Staring time at 08:00 pm – Reservations until 9 feb.

Payment of 50%, on confirmation of the reservation and the remaining 50%, until 9 feb.

BOOK NOW · +351 **969 032 751** · rp@hotelfaro.pt