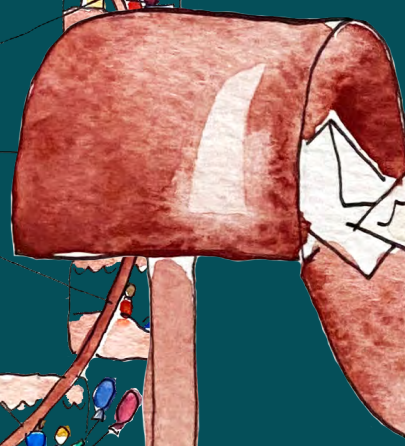




FOUR SEASONS  
HOTEL  
RITZ, LISBON



*A MAGICAL*  
FESTIVE  
SEASON

# HAVE YOURSELF THE MOST

It's beginning to look a lot like Christmas at Four Seasons Hotel Ritz Lisbon! In 2023 the Christmas intervention by **Studio Astolfi** at Four Seasons Hotel Ritz Lisbon is inspired by the magic of the amusement parks that take over cities during the festive season - Ferris wheels, merry-go-round and cotton candy.

Experience a magical Christmas at Four Seasons Hotel Ritz Lisbon in 2023. Indulge in seasonal dining at **CURA** Restaurant, **VARANDA** Restaurant, and the Grand Ballroom. Don't miss the spectacular New Year's Eve celebration in the Grand Ballroom with a live midnight countdown. For a cozy celebration at home, **Ritz Delicatessen** offers a festive take-away menu. Enjoy traditional **Afternoon Tea** with Christmas-themed pastries and exquisite tea blends in the Almada Negreiros lounge.

"We have endless options this festive season. Enjoy our festive brunches, where young and young-at-heart can savour gourmet buffets, or discover the magic of Christmas in the intimacy of the Almada Negreiros lounge with our Festive afternoon tea. Celebrate the twelve strokes of midnight in our grand ballroom or take the Ritz into your home. Let the festivities begin!" GUILHERME COSTA, **HOTEL'S GENERAL MANAGER**



## MAGICAL FESTIVE SEASON



# *A MAGICAL CHRISTMAS*



Xmas citrus sphere, demerara sugar & dry nuts



*“During Christmas, memories transform into nourishment, ingredients, sensations, and the heartwarming conversations around the dining table.”*

PEDRO PENA BASTOS,  
CURA CHEF



Squid, hazelnut, bergamot, roasted seaweed butter and Osciestra

# CHRISTMAS DINNER

DECEMBER 24<sup>TH</sup>

*Chef Pedro Pena Bastos has crafted an enchanting set menu for the most magical Christmas night, showcasing the finest seasonal ingredients in every dish.*

525€ | per person without beverages

625€ | per person. Includes wine pairing

CURA

MESA CONTEMPORÂNEA

DINNER: from 7 pm  
One sitting



# CHRISTMAS DINNER

DECEMBER 24<sup>TH</sup>

Oyster, pomegranate, celery, elderberry vinegar  
| LUIZ COSTA BRUT NATURE 2017 - BAIRRADA (WHITE) |

Fennel, chanterelles, verbena  
| LUIZ COSTA BRUT NATURE 2017 - BAIRRADA (WHITE) |

Duck foie gras, butternut squash, pine nuts

Octopus from Algarve, acidulated fennel, smoked radish, Kosho yuzu  
| ESPORÃO RESERVA 2020 - ALENTEJO (WHITE) |

Sole, green asparagus, black truffle emulsion, watercress  
| ESPORÃO RESERVA 2020 - ALENTEJO (WHITE) |

Kid, leek, cereals, pumpkin  
| QUINTA DA GAIVOSA 2019 - DOURO (RED) |

Xmas citrus sphere, demerara sugar & dry nuts  
| PORTO NIEPOORT 20 ANOS - TAWNY |

395€ | per person without beverages

495€ | per person. Includes wine pairing

395€ | per person Vegetarian Menu

Kids Menu | 225€ ( from 6 to 12 years old)

Free for children up to 5 years old

DINNER: 7 pm | 7:30 pm | 8 pm | 8:30 pm | 9 pm | One sitting

VARANDA

Octopus from Algarve, acidulated fennel, smoked radish, Kosho yuzu



# CHRISTMAS DAY *LUNCH*

DECEMBER 25<sup>TH</sup>

## STARTERS

### COUVERT

- \* Signature Olive Oil Truffle and lemon butter
- \* Creamy toasted onion, truffle and buckwheat
- \* Roasted pumpkin, pine nuts, Buddha hand
- \* Bread selection, brioche, *Focaccia*

### SALADS & STARTERS

- \* Braised red mullet, Romanesque cabbage in *Escabeche* sauce, spinach, crispy corn
- \* Cuttlefish ink cod, chickpeas creamy and purple kale
- \* Mozzarella, butternut marinated pumpkin, orange, basil
- \* Duck *Foie Gras*, cardamom, citrus and hazelnut
- \* Scallops sashimi, citrus gel, pink pepper, crispy seaweed and ginger
- \* Portuguese triloggy
- \* Spinach, *radicchio*, caramelized and salty Macadâmia walnut, pomegranate and goat cheese
- \* Asian salad, soy sprouts, snap peas, *Shiitake* and *Portobello* mushrooms
- \* *Topinambour* and pecan walnut, cress, black truffle and yuzu
- \* Pearl barley, celery, pepper, coriander and spices roasted pineapple
- \* Beetroot with lamb's lettuce, feta, grilled pineapple
- \* Roasted salsify, kale, Japanese eggplant, black truffle and hazelnut
- \* *Kamut*, marinated shrimps, cucumber, green mango, *Mondulkiri* pepper
- \* Tuna roll, chilli and yuzu mayonnaise, coriander and celery pickle

## MAIN COURSES

### HOT STATION

- \* Cod, coriander and corn *Pil Pil*
- \* Wild sea bass/ chard emulsion, marinated fennel
- \* White veal, shallots pickle, Macadâmia walnut, white asparagus
- \* Roasted kid, spiced pumpkin, *Pied-de-mouton*
- \* Truffled Poularde de Bresse
- \* Fennel and asparagus ravioli - Vegetarian

### GARNISH

- \* Spiced rice, dry raisins, apricot, dry fruits, coriander and pepper
- \* Sweet potato from Aljezur and *Calamansi*
- \* Winter vegetables

### MARINATED FISH & SHELLFISH

- \* Oysters, celery, kale and tarragon vinegar
- \* Ritz smoked salmon
- \* Marinated shrimps Lobster
- \* Fine herbs marinated turbot
- \* *Usuzukuri* scallops, peanuts and green onion

### SUSHI & SASHIMI STATION

### CHEESES & COLD CUTS

- \* National & International cheese & cold cuts
- \* Home-made jam, compote & Toasts
- \* Pickles and condiments
- \* Marinated fruits

## DESSERTS

### TRADITIONAL

- \* *Bolo Rei* & *Bolo Rainha* (Dry fruits Christmas cake)
- \* *Coscorões*, *Sonhos*, *Azevias*
- \* *Pain perdu*
- \* *Christmas log*

### VERRINES

- \* Exotic fruit cheesecake
- \* Raspberries, lychees and yuzu
- \* Mango, yoghurt and passion fruit
- \* Chocolate, mascarpone and sour cherries

### INTERNATIONAL

- \* *Dulcey* and peanuts chocolate tartelette
- \* Pear and spices *mirliton* tartelette
- \* Raspberries Frangipane
- \* *Ritz millefeuille*
- \* Vanilla and tonka beans éclairs
- \* Praline crispy *choux*
- \* Orange and egg cream torte
- \* Sweet rice
- \* Vanilla *Crème Brûlée*
- \* Chocolate and truffle selection
- \* *Banoffee*
- \* Orange and spices entremet
- \* Seasonal fruit selection
- \* Selection of truffles and chocolate
- \* Sliced fruit

245€ | per person, without beverages

345€ | per person, with beverages

125€ | for children from 6 to 12 years old

Free for children up to 5 years old

**HOURS:** 1pm - 3pm

One sitting | Last reservation 2h30 pm

**VENUE:** Pedro Leitão Ballroom



HOME

CHRISTMAS

AFTERNOON TEA

NEW YEAR

TAKE-AWAY

TERMS & CONDITIONS

# CHRISTMAS Afternoon Tea

DECEMBER 1<sup>ST</sup> - JANUARY 7<sup>TH</sup>

DAILY: 3:30 pm to 6:30 pm

*“The festive season is the best time of the year for me! I’m a sweet tooth, and this is the time I not only prepare the most desserts and cakes, but also taste them, multiple times...”*

DIOGO LOPES,  
HOTEL'S EXECUTIVE PASTRY CHEF

Xmas Wreath with sour cream, pumpkin e caramelised chocolate  
Santa's Hat with dates and dry fruits  
Reindeer with honey, pollen, lemon and ginger  
Christmas tree with *Crème Brûlée*, lemon, orange and spices  
Macaron of champagne and red fruits  
Selection of scones  
*Foie gras*, chococoffee and gold  
Shrimp Obsiblu, clementine and lime caviar  
*Topinambur* leaf, Girolles mushrooms and truffle

65€ | per person;  
Includes a glass of Champagne and a hot beverage (tea or coffee)



[HOME](#)

[CHRISTMAS](#)

[AFTERNOON TEA](#)

[NEW YEAR](#)

[TAKE-AWAY](#)

[TERMS & CONDITIONS](#)

# A MAGICAL NEW YEAR

Dark chocolate, dulcify, pumpkin seeds praline



*“I adore the happiness that surrounds the festive season, and since our everyday lives are built upon moments and memories, I relish using that joy as a catalyst to craft something even more extraordinary....”*

RODOLFO LAVRADOR,  
CURA'S SOUS CHEF



CURA

MIS A CONTEMPORÁNEA

Bread, pineapple, toasted yogurt and aspic

# NEW YEAR'S EVE DINNER

DECEMBER 31<sup>ST</sup>

Toast to the New Year with an exquisite Michelin starred experience at Cura Restaurant, together with chef Pedro Pena Bastos and his team. Taste a special set menu.

850€ | per person without beverages

995€ | per person. Includes wine pairing

DINNER: from 7 pm | One sitting



*“During the festive season, I find inspiration in the traditional festive Portuguese dishes such as ‘sonhos’ and ‘rabanadas’ and dishes featuring cod-fish and kid, and the freshest harvest greens. It’s a season filled with culinary delights!,,*

FÁBIO PEREIRA,  
HOTEL'S SOUS CHEF

# NEW YEAR'S EVE DINNER

DECEMBER 31<sup>ST</sup>

Obsiblu shrimp, green clementine

| LOUIS ROEDERER COLLECTION BRUT- CHAMPAGNE (WHITE) |

Caviar, Ritz design tuna

| LOUIS ROEDERER COLLECTION BRUT- CHAMPAGNE (WHITE) |

Foie gras, chocolate and coffee

Scarlet prawns, bergamot emulsion, green pepper and Sichuan

| POÇO DO LOBO RESERVA ARINTO 2018 - BAIRRADA (WHITE) |

Wild turbot, Kombu, Royal Oscietra caviar and seaweed

| POÇO DO LOBO RESERVA ARINTO 2018 - BAIRRADA (WHITE) |

Rubia Gallega tenderloin, black truffle, salsify, girolles

| QUINTA DO MONTE D'OIRO RESERVA 2017 - LISBOA (RED) |

Dark chocolate, dulcely, pumpkin seeds praline

| PORTO BURMESTER RESERVA 1920 - TAWNY |

- 895€ including beverage
- Cocktail, dinner with Set Menu and after party with open bar; Glass of Champagne.
- Singer in Almada Negreiros Lounge during Cocktail
- Live Band in Ballroom during dinner
- DJ Set After Party from Midnight to Closing.
- **VENUE:** Pedro Leitão Ballroom



# NEW YEAR'S DAY LUNCH

JANUARY 1<sup>ST</sup>

## STARTERS

### COUVERT

- \* Signature olive oil Truffle and yuzu butter
- \* Roasted celery root, white truffle and buckwheat Bread and Viennoiserie selection

### SALADS & STARTERS

- \* Fine herbs crust *hamachi*, *calamansi* gel and cereals crispy
- \* Crab with cucumber and green celery jelly, sesame and *wasabi* mayonnaise King prawns *carpaccio*, citrus gel, *Rossio* seaweed crumble
- \* Veal pies, black truffle and Girolles mushrooms
- \* Pine nuts cream, black truffle and celery Portuguese trilogy
- \* Fregola sarda with purple chard pesto, pecan walnut and roasted Shiitake mushrooms
- \* Smoked winter vegetables with mushrooms hummus and black truffle
- \* Sautéed green Kale, marinated cranberries, macerated persimmon and bergamot vinaigrette
- \* Sweet potato, Brussels sprouts, 1001 nuits curry, apple and *goji* vinegar
- \* Purple endives, pomegranate, *Macadâmia* walnut, grilled pineapple, lime and coriander vinaigrette
- \* Roasted beetroot with orange, dry fruits and lemon-thyme
- \* *Confit* octopus, marinated roots, *chipotle* and cress
- \* Bulgur, asparagus, citrus fennel and cardamom clementine
- \* Mozzarella, pistachio, balsamic reduction and marinated pumpkin

## MAIN COURSES

### HOT STATION

- \* Wild golden bream, *kombu* emulsion, cress and bergamot
- \* Blackbelly Rosefish, horseradish, *valverde* seaweed and *confit* kumquat Veal shank, juniper jus and roasted beetroot
- \* Beef tenderloin, *Chanterelles* mushrooms, smoked *topinambour* and crosnes *Poularde de Bresse* with truffle

### GARNISH

- \* Jasmine rice, beluga lentils, coriander, chives and Macadamia walnut
- \* *Asterix* potato with smoked eggplant and green onion
- \* Winter vegetables
- \* Wild mushrooms *Agnolotti*, black truffle and parmesan

### MARINATED FISH & SHELLFISH

- \* Ritz marinated salmon
- \* Ritz smoked turbot
- \* Marinated shrimps
- \* Oysters from Ria Formosa
- \* Lobster
- \* Goose barnacles and razor clams

### SUSHI & SASHIMI STATION

### CHEESES & COLD CUTS

- \* National and international cheese Home-made jam and compote Toasts
- \* National e international cold cuts Pickles and condiments Marinated fruits

## DESSERTS

### TRADITIONAL

- \* *Bolo Rei* & *Bolo Rainha* (Dry fruits Christmas cake)
- \* *Coscorões*
- \* *Pain perdu*
- \* *Azevias Sonhos*
- \* *Christmas log*

### VERRINES

- \* Exotic fruit cheesecake
- \* Chocolate and salted caramel
- \* Pistachio and raspberries
- \* Tangerine and Jivara chocolate

### INTERNATIONAL

- \* Peanuts Rocher
- \* Dark chocolate and sour cherries tartelette
- \* Black currant and coconut tartelette
- \* Pineapple and mint tartelette
- \* Exotic fruit creamy
- \* Vanilla *entremet*, apple and spices
- \* *Nyangbo* and *dulcey* chocolate vanilla *Crème Brûlée*
- \* Sweet rice
- \* Orange tort
- \* Chocolate and truffle selection
- \* Sliced fruit

275€ | per person, without beverages  
375€ | per person, with beverages  
125€ | for children from 6 to 12 years old  
Free for children up to 5 years old

**HOURS:** 1pm - 3pm  
One sitting | Last reservation 2h30 pm  
**VENUE:** Pedro Leitão Ballroom

# A MAGICAL FESTIVE SEASON *AT HOME*



Chocolate macaroon cake with clock

RITZ  
FOUR SEASONS  
HOTEL  
LONDON



# FESTIVE AT HOME

DECEMBER 24<sup>TH</sup> | 31<sup>ST</sup>

## BAKERY

- \* Rustic bread (2un), butter (1un) Ritz olive oil

## STARTERS

- \* Duck Foie Gras, cardamom, citrus and hazelnut
- \* Portuguese Trilogy: Samosas (3un), shrimps rissoles (3un), cod quenelles (3un)
- \* Milk veal pies, black truffle and *girolles* mushrooms
- \* Cold Cuts, National & International cheese selection: Cheese (3 un), sausages (3 un), pumpkin compote (1un), dry fruits (1un)
- \* Marinated Shrimps with mint, green pepper, chipotle
- \* Sushi & Sashimi
- \* Ritz smoked salmon with wasabi and lime mayonnaise
- \* *Topinambour* salad: pecan nuts, cress, black truffle and yuzu

## MAIN COURSES

choose 1 option below

For each additional dish 75€ per person

- \* Cod loin: *Pil Pil* sauce, coriander and corn
- \* Cod Strudel (2pax): yuzu and ginger sauce
- \* Serrano Kid or Bresse chicken: Hokkaido pumpkin, white asparagus, winter potatoes
- \* Wild sea bass: Marinated fennel, chard emulsion
- \* Toasted cereals, green curry, marinated vegetables and *mizunas* (Vegan)

## DESSERTS

- \* *Bolo Rei* (mini) *Sonhos* (2un)
- \* *Pain Perdu* (2un)
- \* *Azevias* (2un)
- \* Raspberries tartelette (2un)
- \* Pear and spices tartelette (2un)
- \* Christmas macaroons (4un)
- \* Ópera cake (2un)
- \* Truffles selection

TERMS & CONDITIONS



## ORDERS:

Up to 48 hours in advance

## PRICE:

350€ for 2 people without beverages



# SWEETS & DELICATESSEN

DECEMBER 18<sup>TH</sup> - JANUARY 7<sup>TH</sup>

**LEMON AND GINGER YULE-LOG** | candied ginger financier, lemon and raspberry | serves 8 people | **64€**

**DARK CHOCOLATE YULE-LOG** | Brigadeiro chocolate cake, walnut praliné, Flor De Sal, caramel | **66€**

**BOLO REI - 1KG** | **49€**

**BOLO RAINHA - 1KG** | **49€**

**CHOCOLATE MACARON CAKE WITH CLOCK - 1KG** | **55€**

**ADVENT CALENDAR** | **42€**

**FESTIVE CHOCOLATE BONBONS SELECTION - 18UN** | **45€**

**RASPBERRY MILLE-FEUILLE - 1KG** | **65€**

\*\*\*\*\*

**RITZ MARINATED SALMON** | hibiscus, lime, Andaliman pepper | **100GR** | **23€**

**RITZ SMOKED SALMON** | Juniper berries, clementine | **100 G** | **23€**

**DUCK FOIE GRAS** | yuzu, gentian, Tellicherry pepper | **150 G** | **34€**

Lemon and ginger yule-log | candied ginger financier, lemon and raspberry



# TERMS & CONDITIONS

## RESERVATIONS

[festive.lisbon@fourseasons.com](mailto:festive.lisbon@fourseasons.com)

+351 213 811 401

**Christmas Dinner • December 24<sup>th</sup>**  
**Christmas Lunch • December 25<sup>th</sup>**  
**New Year's Day Lunch • January 1<sup>st</sup>**

## RESERVATIONS

To secure your reservation we will require full payment in order to secure your table.

For that purpose, we will submit over e-mail our payment methods: REDUNICRE on-line link and bank wire details.

## CANCELLATIONS

In case of cancellation with less than 72 hours before your dinner, 50% of this deposit will be charged. In case of cancellation with less than 48 hours before your dinner, 100% of this deposit will be charged.

**New Year's Eve Dinner • December 31<sup>st</sup>**

## RESERVATIONS

Please be advised that due to the popularity of this event, New Year's Eve reservations we will need to be fully paid for in advance.

For that purpose, we will submit over e-mail our payment methods: REDUNIQ on-line link and bank wire details.

## CANCELLATIONS

In case of cancellation with less than 72 hours before your dinner, 50% of this deposit will be charged. In case of cancellation with less than 48 hours before your dinner, 100% of this deposit will be charged.

## ROOM SET UP

Tables of 02, 04, 06 and 08 seats area available. Please advise if you do not want to share a table.

The hotel reserves the right to give information on the placement of tables and seats assignments in the dining room on the 31st only.

The seats will be assigned as reservations are confirmed.