

**EVERY YEAR
HAS A
STORY &
EVERY
STORY
HAS A
TELLER**

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FESTIVE SEASON
2019/2020

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FESTIVE FLAIR with a **STREET ART** **TWIST**

Black, white and gold; festive, new and old. The gilded monotones and geometric graphics of Four Seasons Hotel Ritz's 3-D festive displays are the result of another inspired modern art commission: introducing **VANESSA TEODORO**, her three wise men, a revolving Christmas tree and more...

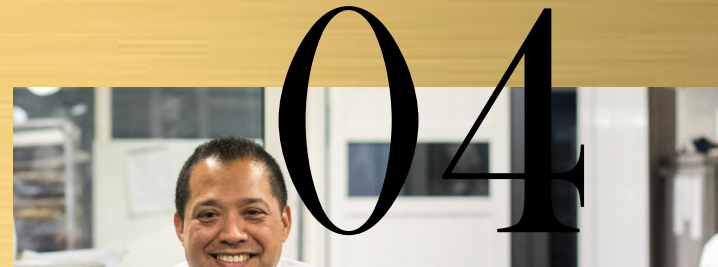
When we first opened our doors 60 years ago, we invited the likes of then modern artist, Almada Negreiros, to decorate our walls, today we continue to champion local artists and emerging aesthetics and are grateful to Vanessa Teodoro for inspiring the whole team with such an exciting creative concept

Inspired by the geometric simplicity of African patterns, the frivolity of pop art, and the bold black lines of her favourite artists, her vision for The Ritz is movement, modernism and mystery.

Our pastry chefs, **FABIAN NGUYEN** and **DIOGO LOPES**, have embraced the elegant and edgy 'black, white and gold theme' in the festive desserts and in a special afternoon tea. While over at Ritz Bar, the mixologist Pedro Ingham toasts to the festive Season with "OMG its Christmas again" Cocktail. And for the complete edible Art experience, choose from a Christmas Eve Dinner, Christmas Day Lunch, New Year's Eve Feast and New Year's Day, by the Executive chef **PASCAL MEYNARD** and Executive Sous chef **CARLOS CARDOSO**, featuring striking combinations hued in black, white and gold, of course!

GUILHERME COSTA

General Manager - Four Seasons Hotel Ritz Lisbon



CLICK ON CHEFS' IMAGES AND LEARN WHAT
THE FESTIVE SEASON MEANS FOR THEM



AFTER-NOON TEA

NOVEMBER 15TH TO DECEMBER 25TH

- Itakuja Dark chocolate mini roll cake
- Macaroons
- Chestnut and cassis Sablé Mont-blanc
- Yuzu Choux
- White chocolate Tartelettes
- Scones

PRICE: 45€

RESERVATION RECOMMENDED: PLEASE CONTACT OUR CONCIERGE OR CALL (+351) 213811400



DECEMBER'S COCKTAIL:

**OMG
IT'S
CHRISTMAS
AGAIN**

AVAILABLE AT THE RITZ BAR FROM DECEMBER 1ST

“The festive season means spending time with my family and eating a delicious roasted turkey with chestnuts... and for sure a lot of work at hotel!”

FABIAN NGUYEN
Pastry Chef

CHRISTMAS

CHRISTMAS



Christmas Eve Dinner

December 24th

AMUSE BOUCHE:

Crispy Cuttlefish, spiced mayonnaise, smoked trout roe

Foie gras and Armagnac, cocoa crisp

Sea Scallop and Pink prawn from Algarve, passion fruit and lemon balm

MAIN DISHES:

Glazed Scarlet Prawn with kumquat, *Soalheiro* wine and *huacatay* emulsion

Atlantic Turbot, cauliflower textures, *wasabina* and lemon caviar
Serrano Kid, *Hokkaido* squash, pomegranate, *Pimenton de la Vera* Sauce

PRE-DESSERT

Calamondin, *sudashi*, lemon zest

DESSERT

Caramelized chestnuts, sour creamy blackcurrant, *Pain d'épice* ice cream

Mignardises

VENUE: RESTAURANTE VARANDA

TIME: 7:30 PM

PRICE:

225€ per person without beverages

50% off for children from 6 to 12 years old

Free for children up to 5 years old

Christmas Day Buffet • December 25th

STARTERS

SOUP

- Cauliflower with *melanosporum* truffle and grilled *pleurotte* mushrooms

SALADS

- Spinach, radicchio, salted caramelized pecan, pomegranate and goat cheese
- Organic red quinoa, zucchini, pumpkin and chervil
- Organic confit vegetables, lemon-thyme
- Shrimps, Beluga lentils, chili, *chorizo* and mint
- Lobster, fingerling potatoes, arugula, old mustard mayonnaise and dill
- Asian salad, beans sprouts, snap peas, shiitake and *portobello* mushrooms
- Smoked octopus, *padrón* peppers, confit cherry tomato and basil vinaigrette
- Artisanal *burrata*, cherry tomato, pine nuts and basil

STARTERS AND VERRINES

- *Foie gras millefeuille*, pumpkin, *tonka* beans and cacao *grué*
- Grilled scallops, smoked celery purée, pepper and crispy seaweed
- Creamy white asparagus, tarragon and ginger
- Duck confit with mushrooms truffle, chipotle mayonnaise
- Roasted octopus, Algarve salad, *yuzu* and *ají* vinaigrette, coriander sprouts
- Lobster, asparagus, shaved *Grana Padano*
- *Hokaido* pumpkin and caramelized seeds, *tzatziki* and lemon
- King crab, cucumber and *wasabi* mayonnaise

MAIN DISHES

FISH

- Sea bream with Portuguese sauce
- Asparagus ravioli, mascarpone and lemon,
- Shiitake mushrooms, zucchini and pearl onion

MEAT

- Charolais beef tenderloin, caramelized shallots and Vanuatu pepper jus
- Sweet potato, *vitelotte* and fingerling, roasted root vegetables with rosemary and garlic

CASSEROLE

- Roasted cod, corn bread crumble, *bimis* and red onion

CARVING

- Kid confit, Macadamia nuts condiment, orange and juniper jus

SEAFOOD STATION

- Oysters, lobster, shrimps, golden bream tartar and passion fruit
- Braised and marinated salmon, *shiso* sauce
- Marinated and smoked fish
- Selection of rice and quinoa crisps, crab *pressé*

SUSHI AND SASHIMI

CHEESE AND COLD CUTS

- Selection of cold cuts and *Pata Negra prosciutto*
- Selection of national and international cheese, homemade compote and confit fruits

DESSERTS

TRADITIONAL

- Bolo-rei
- Sweet-rice
- *Coscorões*

VERRINES

- Chocolate and lime, tapioca and coconut
- Passion fruit and vanilla *panna cotta*
- *Manjari* dark chocolate with red berries

INTERNACIONAIS

- Black currant macaroons
- *Guanajá* chocolate and bitter cherries cream tart
- Caramel tart, salt flower and dry fruits
- *Sablé Breton* and *yuzu*
- Raspberries confit with pennyroyal mousse
- Lemon-thyme *crème brûlée*
- *Choux craquelin*, praline and *pressé* pecan nuts
- Coconut and mango mousse
- Christmas rolls cake selection
- Raspberries and pistachio *millefeuille*
- *Mont-blanc*
- Tangerine and *Orelys* chocolate creamy
- Dark chocolate, peanuts mousse and *paçoca*

SLICED FRUIT

VENUE: PEDRO LEITÃO ROOM

TIME: 1 pm to 3:30pm

PRICE:

180€ per person without beverages; includes 1 glass of champagne Perrier-Jouët
50% off for children from 6 to 12 years old
Free for children up to 5 years old

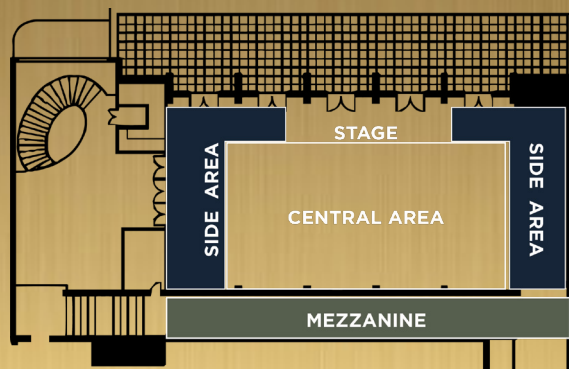
“Festive season is the best time of the year for me! I’m a sweet tooth, and this is the time I not only prepare the most desserts and cakes, but also taste them, multiple times...”

DIOGO LOPES
Pastry Sous Chef

NEW YEAR'S EVE



New Year's Eve Dinner



SIDE AREA: 575€ per person with beverages: selection of wines and Perrier-Jouët champagne

CENTRAL AREA: 650€ per person with beverages: selection of wines and Perrier-Jouët champagne

MEZZANINE: 1250€ per person: Exclusive Menu and selection of premium wines and champagne Perrier-Jouët Belle Époque Brut

CHILDREN:

Pedro Leitão Room sitting: complimentary for children below the age of 5 years old.

Children Réveillon: separate room with a complimentary Buffet and animation until 2am for children below the age of 12 years old.

ENTERTAINMENT

PIANIST DURING COCKTAIL
AMBIENT MUSIC DURING DINNER: JAZZ BAND AND VOICES
DJ AFTER MIDNIGHT

PERRIER

“New Year’s is a time to celebrate and to party... so it’s the ideal moment to surprise our guests with the very best gastronomic delicacies... to be bold and have no limits”

PASCAL MEYNARD
Executive Chef

PERRIER

“Christmas means sharing, family, affection,
and always around the table...
A New Year means renewal, new dreams, new
goals, new projects... Time to establish new
objectives!”

CARLOS CARDOSO
Executive Sous Chef



New Year's Eve Dinner

AMUSE BOUCHE:

Foie gras with gentian and yuzu confit

Joselito prosciutto

Marinated Lilly

MAIN DISHES:

Blue Lobster, crunchy buckwheat, *girolle* mushrooms, celery and *shiso*

Steamed Wild Sea Bass with seaweed, *Oscietre* caviar, ice plant,
oxalis and watercress emulsion

Japanese *Wagyu*, *topinambour*, black truffle, *shimenji* and white
asparagus

DESSERT:

Papaya sphere, lime confit, *Ivoire* chocolate and coconut

Mignardises

WINE SELECTION:

∞ C.A.R.M. Maria de Lourdes - White Wine

∞ C.A.R.M. Maria de Lourdes - Red Wine

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“Christmas means sharing, family, affection,
and always around the table...
A New Year means renewal, new dreams, new
goals, new projects... Time to establish new
objectives!”

CARLOS CARDOSO
Executive Sous Chef



New Year's Eve Dinner

MEZZANINE EXCLUSIVE MENU

AMUSE BOUCHE:

Foie gras with gentian and yuzu confit

Joselito prosciutto

Marinated Lilly

Oscietre Neuvic Caviar

∞ *Champagne Perrier-Jouët Belle Époque Brut*

MAIN DISHES:

Blue Lobster, crunchy buckwheat, *girolle* mushrooms, celeriac and *shiso*

∞ *Weingut S.A. Prüm Wehlener Sonnenuhr, Spätlese (MOSEL, GERMANY)*

Steamed Wild Sea Bass with seaweed, Beluga caviar, ice plant, *oxalis* and watercress emulsion

∞ *Domaine Jean-Paul & Benoît Droin Chablis Grenouille, Grand Cru (BORGONHA, FRANCE)*

Japanese *Wagyu*, *topinambour*, black truffle *melanosporum*, *shimenji* and white asparagus

∞ *Vega Sicilia, Alión (RIBERA DEL DUERO, SPAIN)*

DESSERT:

Papaya sphere, lime confit, *Ivoire* chocolate and coconut

∞ *Château Loupiac Gaudiet (LOUPIAC, FRANCE)*

Selection of cheeses

Mignardises

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New Year's Day Buffet • January 1st

STARTERS

SOUP

- Crustaceous minestrone, ginger, lemongrass and basil *thai*

SALADS

- *Mesclum*, endives and radicchio
- Green and white asparagus duo, hazelnut condiment
- *Pleurotte* mushrooms, *portobello* and shiitake mushrooms salad, Parmesan cheese, truffle vinaigrette and croutons
- Roasted octopus, *padrón* peppers, cherry tomato and *kalamata* olives
- Lobster salad, beans sprouts, *bok choy* and coconut
- *Fregola sarda*, grilled squid, spring onion, *salmorreta* and coriander
- Shrimps salad, red quinoa, roasted peppers
- Eggplant, zucchini and grilled red onion, dry raisins, pine nuts and basil vinaigrette
- Asian salad, beans sprouts, snap peas, *shimeji* and shiitake mushrooms
- Salmon *gravlax* with confit fingerling potatoes, grilled spring onion, old mustard and dill
- Roasted vegetables, coconut and lime vinaigrette

STARTERS AND VERRINES

- Golden bream ceviche, red onion pickles, *wakame* seaweed with *leche de tigre*
- Salted tomato macaroon, honey, goat cheese and basil
- Lobster, cucumber, celery and *wasabi* mayonnaise
- Prawns from our Cost, *yuzu* vinaigrette, avocado mousse
- Squid ink *roca* and coriander sprouts
- *Foie gras Rocher* and hazelnut
- Scallops *snackées*, green salsa and crispy corn
- Braised red mullet, fennel purée, lemon and *oxalis*
- Iberian pork char *siu*, green mango and sesame crispy
- John Dory, green apple and celery condiment, green *shiso* sauce

MAIN DISHES

FISH

- Salongo *snackée*, lemon and ginger sauce, wild prawns and grilled green asparagus artichokes, *bok choy*, *snackée* bimis, *shimeji*, *galanga* sticks and toasted coconut shaves

MEAT

- Venison loin, *epine vinette*, *girolle* mushrooms and 10 years balsamic vinegar, potato fondant with black truffle, vegetables and glazed roots

CASSEROLE

- Seafood *cataplana*

CARVING

- White veal *carré*, black truffle sauce and lemon confit

STATIONS

- Oysters, lobster and shrimps
- Smoked *hamachi* tuna tartar, sunflower seeds, horseradish mayonnaise, sprouts salad
- Selection of rice and quinoa crisps, crab *pressé*
- Marinated salmon with Asian sauce, lemon and coriander
- Duck confit *Bao*, Asian mayonnaise and pickles

SUSHI AND SASHIMI

CHEESE AND COLD CUTS

- Selection of cold cuts and *Pata Negra prosciutto*
- Selection of national and international, home-made compote, fruits confit

DESSERTS

TRADITIONAL

- *Bolo Rei*
- *Coscorões*
- *Sonhos*
- Sweet-rice

VERRINES

- Dried fruits in a winter sauce
- Almonds and strawberries mousse with basil
- Pineapple, coriander and vanilla *panna cotta*
- Raspberries confit, lime and cheese cream

INTERNACIONAIS

- *Tonka* beans
- Dark chocolate tart and peanuts cream
- Tangerine confit with *Araguani* chocolate
- *Sablé Breton* with *sudachi* creamy
- *Choux craquelin* with coconut *praliné pressé*
- *Azélia* chocolate and hazelnut macaroon
- Black currant mousse and chestnuts cream
- Mascarpone *millefeuille*, lime and raspberries
- Selection of truffles
- *Flocons de neige* with milk chocolate and nougats

SLICED FRUIT

VENUE: PEDRO LEITÃO ROOM

TIME: 1 pm to 3:30 pm

PRICE:

190€ per person without beverages; includes 1 glass of Perrier-Jouët champagne

50% off for children from 6 to 12 years old

Free for children up to 5 years old

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TERMS & CONDITIONS

Christmas Dinner • DEC 24TH
Christmas Buffet • DEC 25TH
New Year's Buffet • JAN 1ST

RESERVATIONS

To secure your reservation we will require a credit card. For that purpose please send us the front copy of your CC, together with the pre-authorization.

CANCELLATIONS

You can cancel your reservation until 30 days prior to the event without cost. In case of no show the full amount will be charged to your credit card.

For more information please contact:
(+351) 21 381 1400
VARANDA.LIS@FOURSEASONS.COM

NEW YEAR'S EVE DINNER • DEC 31ST

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.

CANCELLATIONS

You can cancel your reservation until 30 days prior to the event without cost. In case of no show the full amount will be charged to your credit card.

DINING ROOM SET UP

Tables of 02, 04, 06 and 08 seats area available.

Please advise if you do not want to share 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.

For more information please contact:
(+351) 21 381 1494
INES.GUERRA@FOURSEASONS.COM

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FOUR SEASONS HOTEL
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