A MAGICAL FESTIVE SEASON
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
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

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

DINNER: from 7 pm
One sitting
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
| ESPORÃO RESERVA 2020 - ALENTEJO (WHITE) |

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 GAIROS 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
CHRISTMAS DAY LUNCH
DECEMBER 25TH

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 Escabèche 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 trilogy
* 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 Poulearde de Bresse
* Fennel and asparagus ravioli - Vegetarian
* 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
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 Obsiblue, clementine and lime caviar
Topinanbur leaf, Girolles mushrooms and truffle

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

Dark chocolate, dulcey, 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

NEW YEAR’S EVE DINNER
DECEMBER 31ST

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 DAY LUNCH
JANUARY 1ST

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 cardamon 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

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 and 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: 1 pm - 3pm
One sitting | Last reservation 2:30 pm
VENUE: Pedro Leitão Ballroom
A MAGICAL FESTIVE SEASON AT HOME

Chocolate macaroon cake with clock
FESTIVE AT HOME
DECEMBER 24TH | 31ST

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

ORDERS:
Up to 48 hours in advance

PRICE:
350€ for 2 people without beverages

TERMS & CONDITIONS
TAKE-AWAY
CHRISTMAS
AFTERNOON TEA
NEW YEAR
TAKE-AWAY
SWEETS & DELICATESSEN
DECEMBER 18TH - JANUARY 7TH

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

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

BOLO REI - 1KG | 49€

BOLO RAINHA - 1KG | 49€

CHOCOLATE MACAROON 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 | 100G | 23€

DUCK FOIE GRAS | yuzu, gentian, Tellicherry pepper | 150G | 34€
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 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.
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 2, 4, 6 and 8 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.