

REVEILLON VITÓRIA STONE HOTEL

happy New Year 2024

For the last night of the year, the Vitória Stone Hotel team prepared an intimate, warm and refined atmosphere for you. Accept the invitation and enjoy an immersive gastronomic experience, accompanied by great wines from the region. Have fun with us on the last night of the year.

ACCOMMODATION

Check-in on 31/12 and Late Check-out on 01/01 until 1 p.m

PRE-DINNER COCKTAIL

Live Music

Soul To Soul – Voice and Saxophone Duet

6 p.m – 8 p.m

TUNA TARTAR WITH CHIVE EMULSION CONES

GUACAMOLE WITH CORIANDER SPROUTS CONES

SALMON GRAVLAX WITH CREAM CHEESE AND CHIVES BLINIS

REGIONAL BREAD TOAST, SHEEP'S CHEESE, REGIONAL JAM AND TOASTED ALMONDS

PANKO SHRIMP SKEWERS WITH CURRY EMULSION

Sparkling and Still Water

Lemonade and Orange Juice

White, Red and Rosé

Stone Wines, Herdade do Paço do Conde

Baleizão, Alentejo

GASTRONOMIC DINNER BY 5AMÊNDOS RESTAURANTE

Served at 5amêndos Restaurant

(Must select time schedule, between 8 p.m and 9:45 p.m)

AMUSE BOUCHE

FAUX TOMATO TUNA, SEAWEED FOAM, ANCHOVE AND SEA LETTUCE EMULSION

Joaquim Arnaud Sparkling Wine

ENTREE

CREAMY PEA SOUP IN TEXTURES, BLACK PORK SAUSAGE AND CRISPY ONION

Aldeia de Cima Reserva White

FISH

CREAMY BIVALVE RICE WITH CORIANDER PESTO, PRAWNS AND CURED PORK JOWL

Aldeia de Cima Garrafeira White

PALATE CLEANSER

Ambrato Vermouth Infused with Green Apple, Lime and Mint foam

MEAT

TWICE COOKED BEEF LOIN, TEXTURED AUBERGINE, BOLETUS MUSHROOMS

TRUFFLED AU JUS SAUCE

Aldeia de Cima Reserva Red

DESSERT

“PASTEL DE NATA” IN MILLE - FEUILLE WITH CINNAMON ICE - CREAM

Ervideira Colheita Tardia White

Café service and Petit Fours

Infusions: Chamomile and Melissa

Mini Regional Cheesecakes

PaRty

Avista Bar, 4º Floor

Sparkling Wine Flute and Raisens to toast to the New Year
Vinha D´Ervideira Bruto, Ervideira Alentejo

OPEN BAR UNTIL 2 a.m

Drinks Selected by Vitória Stone Hotel
Gin . Whisky . Rum . Vodka . Regional Spirits . Liquors . Soft Drinks
Accompanied by appetizers.

Dj Carlitos with the Biggest Hits of the Dance Floor
11:15 p.m – 2 a.m



happy
New
year
— 2024

LOVE, HAPPINESS AND FAMILY

VEGETARIAN DINNER BY 5AMÊNDOAS RESTAURANTE

Served at 5amêndoas Restaurant

AMUSE BOUCHE

TOMATO IN TEXTURES, WITH PARMESAN CRUMBLE AND BASIL EMULSION

ENTREE

CREAMY PEA SOUP IN TEXTURES, LT EGG AND CRISPY ONION

FIRST DISH

POTATO GNOCCHIS WITH SAGE NOISETTE BUTTER AND CARAMELIZED NUTS

PALATE CLEANSER

AMBRATO VERMOUTH INFUSED WITH GREEN APPLE, LIME AND MINT FOAM

SECOND DISH

ROASTED AUBERGINE, STUFFED BOLETUS MUSHROOMS AND MISO SAUCE WITH
SESAME SEEDS

DESSERT

“PASTEL DE NATA” IN MILLE-FEUILLE WITH CINNAMON ICE-CREAM

Café service and Petit Fours

Infusions: Chamomile and Melissa

Medjol Date Truffles and Dark Chocolate

New Year 2024

BRUNCH ON THE 1ST

Served between 8 a.m and 11:30 a.m

Buffet teeming with regional produce.
Drinks included, selected by Vitória Stone Hotel.

Hot menu, on request:

BRAISED TUNA BRUSCHETTA WITH AVOCADO AND ICHIBAN UMAMI SAUCE
SALMON ON BRIOCHE, WITH A CITRUS AND DILL EMULSION AND GRANNY SMITH APPLE
PANCAKES WITH HOMEMADE YOGURT SAUCE, HONEY, RED BERRIES AND FLEUR DE SEL
WAFFLE WITH LT EGG, CARAMELIZED BACON, CITRUS HOLLANDISH SAUCE AND ALMONDS
QUESADILLA WITH PORTOBELLO MUSHROOMS, REGIONAL CHEESE, DRIED TOMATOES AND OLIVES

Total price per adult in double room: 365,00 € (VAT Included)

Booking conditions:

Reservation subject to availability | No credits will be given if you do not use all the package inclusions | Includes VAT at the current rate | Not valid with other offers and promotions | Services included in the package cannot be exchanged, refunded or replaced by others if not used. Massages at Almendra SPA subject to reservation. This is an extra package service. | Hot brunch menu limited to one item per person.

Suite Supplement: 40,00 € / per person.

Payment Conditions: 50% upon reservation, remaining 50% until 22/12
Cancellation: There will be no refund.