

Menu

Seasonal fruits and juices
Variety of yogurts
English teas and coffee
Milk and chocolate (hot or cold)
Mineral water and soft drinks
Sparkling wine
Homemade breads and cakes
Cereal
Jams, honey and butter
Cold cuts and cheese

Starters:

“Caprese” salad (buffalo mozzarella, tomatoes and basil)
Mixed greens salad (lettuces, radicchio, rocket leaves and watercress)
Moroccan couscous with dried fruits and sumak
Greek salad (cherry tomatoes, black olives, cucumber and feta cheese)
Potato and green beans salad
“Fradinho” beans with squid and pesto sauce
Vinaigrettes: mustard, balsamic, orange and fresh herbs

Hot Dishes:

Pumpkin ravioli with almonds and sage
Escalope filet with Marsala wine
Catch of the day with cherry tomatoes and fresh mushrooms
Pearl barley risotto with caramelized carrots
Seasonal vegetables

Desert:

Fruit tartlets
Apricot and almonds mini strudel
Mini brownies
Seasonal fresh fruits

- **R\$ 195,00 per person + 13% tax on F&B service**
- This price is valid for 3 hours of F&B service. From the 4th hour will be charged 50% of this price per person.

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