



RE
NO
VAR

Réveillon 2021

EMILIANO
RIO

NEW YEAR'S MENU



START WITH...

TRUFFLED COUSCOUS

WITH DATES, MANGO, CHESTNUTS, MINI BROTO, CITRIC
MUSTARD SAUCE WITH MINT

OR

LOBSTER SALAD

WITH AVOCADO, ORANGE SUPREME AND BEET CRISPY

OR

MAHI MAHI CARPACCIO

WITH GOJIBEEY AND VANILLA VINAIGRETTE AND ROASTED
TOMATO COMPOT

PARMEGGIANA EGGPLANT

WITH POMODORO SAUCE, BUFALINA CHEESE AND OLIVE OIL

OR

GRANDMA'S CONFIT CODFISH

WITH BLACK RICE AND VEGETABLES, CAVIAR, ONION CRISPY
AND MINI BROTOS

OR

GRILLED ANGUS FILET

WITH BRAZILIAN CHEESE ALIGOT, CHESTNUTS AND SAUCE



DESSERT ASSIET NEW YEAR TO SHARE

SPARKLING MACARON

POMEGRANATE AND GRAPES TARTELETTE

NECTARINE AND CHEESE ENTREMET

WHITE CHOCOLATE CHOUX CREMEUX, PASSION FRUIT AND SERIGUELA

CRUNCH WHITE CHOCOLATE BRIGADEIRO

ALCOHOLICS

Red wine, white wine and Champagne Möet & Chandon Brut

EMILIANO'S CLASSICS

Traditional caipirinhas, Gin Tônica and Aperol Spritz

DIAGEO DRINKS

BRISA DO MAR

(Jhonnie Walker Red Label, Lemon Grass Syrup, lemon mix and tonic water)

ALTO ASTRAL

(Ketel One Grapefruit & Rose, Guava paste and lemon mix)

NOVA ERA

(Tanqueray Sevilla, Lychee syrup and Pineapple juice)

TROPICOOOL DRINKS

ENERGIA

(Açaí, Strawberry Syrup, coconut water and Cachaça)

NASCER DO SOL

(Mango frozen and Sparkling wine)

REFRESH

(Sour, mango frozen, cardamom and Mint)