

TABLE D'HÔTE
CHEF MENU

Hors d'Oeuvres

Smoked salmon salad and sesamos
(mixed lettuces, cherry tomatoes and balsamic vinegar reduction)

Soup

Cabbage cream - carrot and flower blades

Main Course

Fish

Grilled sea bass fillet with sparkling sauce
(crushed potato and sautéed vegetables)

Or

Meat

Steak with Fresh Mushrooms
(potato sticks, sautéed vegetables)

OR

Vegetarian

Vegetable curry and basmati rice

Dessert

Apple pie

Or

Fruit salad

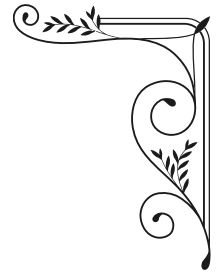
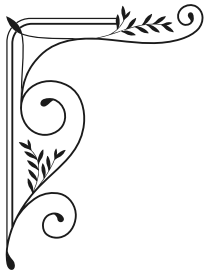


TABLE D'HÔTE
PORTUGUESE CUISINE

Hors d'Oeuvres

Clams sautéed "Bolhão Pato"

Soup

Green broth

Main Course

Fish

"Bacalhau à Brás"

(mixed salad)

Or

Meat

Pork cheek with red wine

(Mashed potatoes and roasted vegetables)

OR

Vegetarian

Tofu to Brás

Dessert

Egg pudding

Or

Fruit salad

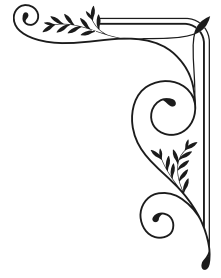
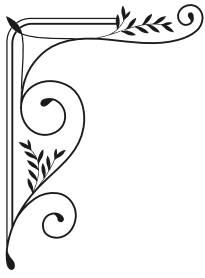


TABLE D'HÔTE
ITALIAN

Hors d'Oeuvres

Spaghetti alla carbonara

Soup

Ministrone

Main Course

Fish

Shrimp risotto, dried tomato and coriander

Or

Meat

Veal saltimbocca with ham and saves
(baked potato, sautéed vegetables and roast sauce)

Or

Vegetarian

Dried tomato risotto and coriander

Dessert

Red fruit panacota

Or

Fruit salad

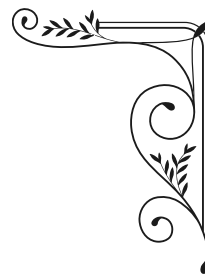
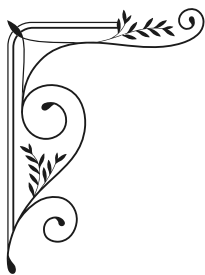


TABLE D'HÔTE
MEDITERRANEAN

Hors d'Oeuvres

Avocado and shrimp salad
(mixed lettuces, cherry tomatoes and balsamic vinegar)

Soup

Fish soup and coriander

Main Course

Fish

Skewer of Fish and Squid
(Potato mousseline, sautéed vegetables and coriander oil)

Or

Meat

Duck leg confit in Madeira Wine
(Vegetable and turmeric couscous, roasted vegetables)

Or

Vegetarian

Sautéed Chinese pasta with vegetables and soy

Chocolate pie

Or

Fruit salad

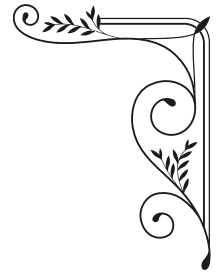
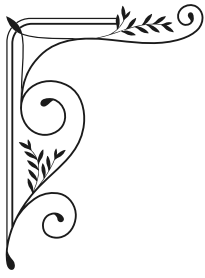


TABLE D'HÔTE
MADERIAN TRADITIONS

Hors d'Oeuvres

Octopus salad and "Bolo do Caco" with garlic butter

Soup

Tomato and onion soup

Main Course

Fish

Tuna steak with sauce

(Sweet potato, seasonal vegetables)

Or

Meat

Traditional "Espetada"

(French fries, fried corn and vegetables)

Or

Vegetarian

Madeiran couscous with vegetables and tomato

Dessert

Passion Fruit Delight

Or

Fruit salad

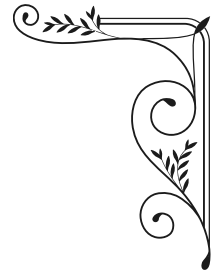
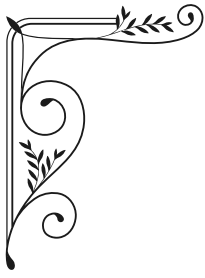


TABLE D'HÔTE
GRILL DAY

Hors d'Oeuvres

Crispy smoked salmon, goat cheese and prune
Cherry tomato lettuce salad

Soup

Pumpkin confit and toasted almond

Main Course

Fish

Mixed Grilled Atlantic Fish

(Cabbage migas, asparagus, dried tomatoes, cornbread and coriander oil)

Or

Meat

Grilled Rack of Lamb with Mint

(Sautéed potato with herbs, seasonal vegetables)

Or

Vegetarian

Sautéed pasta with mushrooms and Pesto

Dessert

Chocolate mousse

Or

Fruit salad

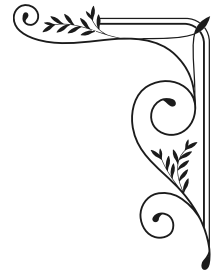
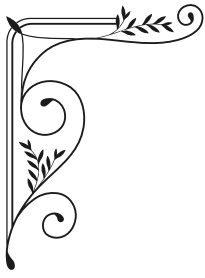


TABLE D'HÔTE
WORLD CUISINE

Hors d'Oeuvres

Beef carpaccio, capers, mustard and lettuce sprouts

Soup

Vegetable cream

Main Course

Fish

Monkfish and shrimp moqueca

(Potato muslin, dried tomato and coriander oil)

Or

Meat

Chicken curry and mango

(basmati rice and seasonal vegetables)

OR

Vegetarian

Oven-roasted pumpkin with rosemary, feta cheese and tofu

Dessert

Coconut pie

Or

Fruit salad