

BUFFET

17 DE ABRIL 2025 | APRIL 17st 2025

MENU

SALADAS & ENTRADAS | SALADS & STARTERS

Simple	Simple
Salada de fusilli com salmão fumado e aneto	Fusilli salad with smoked salmon and dill
Taboutleh com legumes assados e queijo de cabra alentejano	Tabbouleh with roasted vegetables and Alentejo goat cheese
Salada Niçoise	Niçoise salad
Seleção de charcutaria	Selection of cold cuts
Seleção de queijos nacionais e internacionais	Selection of national and international cheeses
Vinagrete de balsâmico e soja V	Balsamic and soy vinaigrette (V)
Vinagrete de iogurte e limão V	Yogurt and lemon vinaigrette (V)

SOPA | SOUP

Canja de Galinha	Chicken Broth
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PRATOS QUENTES | HOT DISHES

Dourada com funcho e louro, servida com ratatouille de legumes	Gilt-head bream with fennel and bay leaf, served with vegetable ratatouille
Feijoada de choco	Cuttlefish feijoada
Novilho de 8 horas	8-hour slow-cooked veal
Coxa de pato confitada com arroz de enchidos	Confit duck leg with sausage rice
Tagine de grão e Tofu V	Chickpea and tofu tagine (V)

GUARNIÇÕES | SIDE DISHES

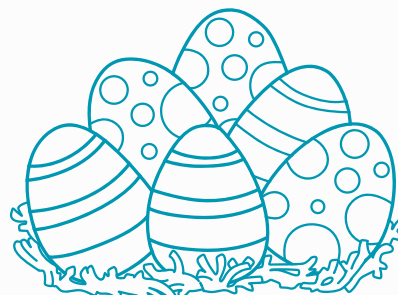
Arroz branco	White rice
Batatinhas assadas	Roasted baby potatoes
Ratatouille	Ratatouille

SOBREMESAS | DESSERTS

Pannacotta de chocolate branco	White chocolate panna cotta
Torta ópera	Opera cake
Cheesecake de chocolate com Baileys	Chocolate cheesecake with Baileys
Tiramisú	Tiramisu
Fruta da época (laminada e em cesto)	Seasonal fruit (sliced and in a basket)

MENU INFANTIL | KID'S MENU

Lasanha	Lasagna
Fonte de Chocolate	Chocolate fountain



BUFFET

18 DE ABRIL 2025 | APRIL 18st 2025

MENU

SALADAS & ENTRADAS | SALADS & STARTERS

Salada Caprese	Simple
Salada de bacalhau com grão de bico	Simple
Bola de enchidos	Caprese salad
Salada de ovas	Cod salad with chickpeas
Seleção de charcutaria	Traditional smoked sausage bread
Seleção de queijos nacionais e internacionais	Fish roe salad
Vinagrete de balsâmico e soja V	Selection of cold cuts
Vinagrete de iogurte e limão V	Selection of national and international cheeses
	Balsamic and soy vinaigrette (V)
	Yogurt and lemon vinaigrette (V)

SOPA | SOUP

Creme de cenoura com gengibre e sementes torradas	Carrot cream with ginger and toasted seeds
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PRATOS QUENTES | HOT DISHES

Bacalhau com broa;	Codfish with cornbread crust
Corvina com puré de batata e alho francês estufado	Meagre fish with mashed potatoes and braised leeks
Salmao braseado com beurre blanc de aneto;	Seared salmon with dill beurre blanc
Borrego assado com batatinhas assadas e espinafres	Roasted lamb with baby potatoes and spinach
Feijoada de seitan e cogumelos V	Seitan and mushroom feijoada (V)

GUARNIÇÕES | SIDE DISHES

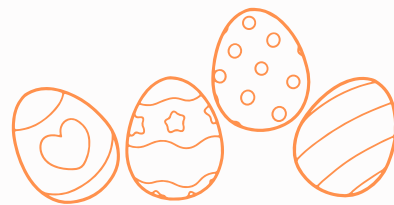
Arroz branco	White rice
Batatinhas assadas	Roasted baby potatoes
Legumes assados	Roasted vegetables

SOBREMESAS | DESSERTS

Arroz doce;	Sweet rice pudding
Folares de Páscoa	Traditional Easter sweet bread
Pavlova de fruta	Fruit pavlova
Tarte banana e caramelo com irish cream	Banana and caramel tart with Irish cream
Mousse de abacate com morango	Avocado mousse with strawberries
Fruta da época (laminada e em cesto)	Seasonal fruit (sliced and in a basket)

MENU INFANTIL | KID'S MENU

Panadinhos de peixe com puré de batata e brócolos	Breaded fish fillets with mashed potatoes and broccoli
Fonte de chocolate	Chocolate fountain



BUFFET

19 DE ABRIL 2025 | APRIL 19st 2025

MENU

SALADAS & ENTRADAS | SALADS & STARTERS

Salada Waldorf	Simple	Simple
Salada César com peito de frango grelhado	Waldorf salad	Waldorf salad
Salada Grega com queijo feta	Caesar salad with grilled chicken breast	Caesar salad with grilled chicken breast
Salada Algarvia	Greek salad with feta cheese	Greek salad with feta cheese
Seleção de queijos nacionais e internacionais	Algarvian salad	Algarvian salad
Seleção de charcutaria	Selection of national and international cheeses	Selection of national and international cheeses
Vinagrete de balsâmico e soja V	Selection of cold cuts	Selection of cold cuts
Vinagrete de iogurte e limão V	Balsamic and soy vinaigrette (V)	Balsamic and soy vinaigrette (V)
	Yogurt and lemon vinaigrette (V)	Yogurt and lemon vinaigrette (V)

SOPA | SOUP

Caldo Verde	Portuguese kale soup (Caldo Verde)
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PRATOS QUENTES | HOT DISHES

Tamboril em molho de tomate com espargos e azeitonas	Monkfish in tomato sauce with asparagus and olives
Asa de Raia au Meunière com batata fondant	Skate wing au Meunière with fondant potatoes
Bochechas de porco confitadas com molho de vinho tinto	Confit pork cheeks with red wine sauce
Supremo de pintada com cogumelos	Supreme of guinea fowl with mushrooms
Tofu à lagareiro V	Lagareiro-style tofu (V)

GUARNIÇÕES | SIDE DISHES

Arroz Pilaf com frutos secos	Pilaf rice with dried fruits
Penne gratinado com legumes	Gratinated penne with vegetables
Grelos salteados	Sautéed turnip greens

SOBREMESAS | DESSERTS

Verrine de Biscoito	Biscuit verrine
Cheesecake de frutos vermelhos	Red berry cheesecake
Torta de laranja	Orange roll cake
Tartelete de lima e merengue	Lime and meringue tartlet
Fruta da época (laminada e em cesto)	Seasonal fruit (sliced and in a basket)

MENU INFANTIL | KID'S MENU

Bifinhos de frango com cogumelos e arroz de cenoura	Chicken fillets with mushrooms and carrot rice
Fonte de chocolate	Chocolate fountain



Brunch

DOMINGO DE PÁSCOA | SUNDAY EASTER

MENU

SALADAS | SALADS

	Simple	Simple
Mix de alfaces, Cenoura, Beterraba, Tomate		Mixed lettuce, carrot, beetroot, tomato
Salada César de Camarão		Shrimp Caesar Salad
Salada de quinoa, abacate, tomate, feijão e milho		Quinoa salad with avocado, tomato, beans, and corn

OVOS | EGGS

Ovos Benedict	Eggs Benedict
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QUEIJOS & CARNES FRIAS |

Seleção de queijos, compotas, bolachas e pão	Selection of cheeses, jams, crackers, and bread
Seleção de carnes frias, mostarda e pickles	Selection of cold cuts, mustard, and pickles
Camarão cozido	Boiled shrimp

SANDWICH'S

Sanduche club	Club sandwich
Tosta de abacate	Avocado toast
Bagel de salmão fumado	Smoked salmon bagel
Bagel de pastrami com mostarda	Pastrami bagel with mustard

SOPA | SOUP

Sopa de tomate com pão frito	Tomato soup with fried bread
Canja de galinha	Chicken broth

PRATOS QUENTES | HOT DISHES

Lasanha vegetariana	Vegetarian lasagna
Bacalhau espiritual	Bacalhau Espiritual (Creamy codfish gratin)
Perna de borrego assada, batatas à padeiro e grelos salteados	Roasted lamb leg with batatas à padeiro and sautéed turnip greens

1/2

Tróia
DESIGN HOTEL



Brunch

DOMINGO DE PÁSCOA | SUNDAY EASTER

MENU

SOBREMESAS | DESSERTS

Iogurte grego com granola e bagas	Greek yogurt with granola and berries
Leite creme	Crème brûlée
Cupcake de Páscoa	Easter cupcake
Tortas de laranja	Orange roll cake
Mousse de chocolate	Chocolate mousse

FRUTAS | FRUITS

Variedade de fruta da época	Variety of seasonal fruits
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FONTE DE CHOCOLATE | CHOCOLATE FOUNTAIN

Espetadas de fruta	Fruit skewers
Marshmallows	Marshmallows
Bolachas	Cookies

2/2

Tróia
DESIGN HOTEL

