



AUGE DINNER

WELCOME COCKTAIL | 19H00 - 20H00

Salmon tartare with herring roe
Oxtail and quince cream
Spiced Tofu with flamed pineapple
Rockefeller Oysters
Transmontano ham with brie and grapes

Tonic Port | Gin Tonic | Natural orange juice | Kir royal | Sparkling wine | Auge wine selection | Alcoholic and non-alcoholic beer

DINNER | 20H00 - 23H00

Beet, Peas and Sweet Potato

Baby vegetables and enoki

John Dory, Scallops and Wakame

Katsuobushi, herring caviar, sparkling wine sauce and smoked cauliflower

Palate cleanser

Mint, lime and sparkling wine

Lamb, duck and truffle

Truffled potato with green apple, black trumpets, cherry tomatoes and port wine

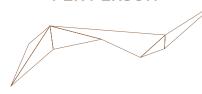
Chocolate, Coffee and Honey

Textured chocolate, coffee parfait, honey cake and flower pollen

Drinks included

Sparkling and still water
Alcoholic and non-alcoholic beer
Soft drinks
White and red wine
10-year-old Tawny Port

125€
PER PERSON





AUGE DINNER 31,12,2024

Porto Room Party Supplement (23h00 - 04h00): €60

GENERAL CONDITIONS: Children up to 3 years old - free, Children from 4 to 12 years old - 50% off. Dinner service on the night of 31.12.2024 with the above menu and closing at 23H00. Access to the party in the Porto room (€ 60,00 per person), from 11pm, includes a dessert buffet, champagne and raisins, entertainment, supper, and open bar. The access to Sala Porto's party requires a reservation and is subject to availability.

PAYMENT: Reservation guarantee - 50% payment at the time of booking and the remaining 50% by December 20th.

PAYMENT METHOD: Payment can be made by bank transfer or payment link (Possible until December 20th) or directly at reception, during a previously scheduled visit.

CANCELLATION POLICY: Deposits are non-refundable. Failure to comply with the deadlines may result in the booking being canceled.

INFORMATION AND RESERVATIONS:

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