

Christmas Dinner

DECEMBER 24 | 7:30 PM

APPETIZERS

Marinated olives with Mediterranean herbs
Garlic confit flavored butter
Tuna pâté with cream and oregano
Hummus with lemon and paprika (vegetarian option)
Roasted carrots Algarve-style

SOUP

Velvet pumpkin soup with anise and flavored croutons (vegetarian)

STARTER

Traditional

Shrimp ceviche with avocado and mango, served with homemade guacamole and crispy sweet potato chips

Vegetarian

Beetroot and orange tartare with avocado cream and crispy sweet potato chips

MAIN COURSE

(FISH / VEGETARIAN)

Fish

Confit fresh cod loin, served with shellfish açorda, sautéed greens, and crispy cornbread

Vegetarian

Green asparagus and lime risotto, finished with crispy parmesan and truffle oil

MAIN COURSE

(MEAT / VEGETARIAN)

Meat

Sous-vide rack of lamb, served with truffled mashed potatoes, sautéed turnip greens, and glazed pak choi, with reduced meat jus and aromatic herbs

Vegetarian

Ricotta and spinach ravioli, with parmesan flakes and crispy cornbread

DESSERT

Traditional and contemporary Christmas sweets table

€ 45

€22,50 for children.
Beverages not included.
Limited seating. Reservation required.

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