

LUANDA · ANGOLA

## Christmas of Dreams

CHRISTMAS LUNCH





## Christmas Delights Menu

VARIETY OF SIMPLE AND COMPOSED SALADS	Green leaf lettuce, corn, cucumber, tomato, onion and carrot 🕴 Tomato with onion and oregano 🕴 Carrot with orange, dried grapes and coriander 🕴 Beetroot with apple, orange, onion and cinnamon 🎙 Grilled cuttlefish with ginger and mustard 🎙 Octopus salad with coriander 🎙 Greek salad 🎙 Penne with prawns and peppers 🖇 Chickpea salad with cod and boiled egg
STARTERS	Octopus carpaccio 🖇 Pork tenderloin and grilled pineapple 🕴 Pumpkin and courgette grilled with honey and cinnamon 🕅 Cuttlefish sticks with cornflour crunch Baby tomato and fresh cheese bruschettas 🕅 Lobster from our coast 🕴 Shrimp cooked in aromatic herbs
KITUTES	Baked sweet potato 🕴 Fresh coconut 🕴 Breaded plantain 🕴 Kitaba with gindungo 🕅 Ginguba 🕴 Paracuca
SAVOURIES	Shrimp rissoles 👌 Chorizo puff pastry rolls 👌 Chicken samosas 👌 Codfish fritters 👌 Vegetarian pizza
SOUP	Cabbage soup with chorizo
HOT DISHES	Grilled cod and roasted potatoes with saffron 🕴 Grouper and shrimp on skewers 🎙 Roasted cuttlefish and roasted peppers 🞙 Roast loin of beef with creamy purée of rapini Duck steak with bacon in red wine reduction
SHOW COOKING	Grouper 👌 Tuna 👌 Chicken slices 👌 Pork "secretos" fillet 🕴 Pasta selection
SIDE DISHES	Baked potatoes 🞙 Rapini creamy purée 🞙 Sautéed vegetables 🕴 Sweet potatoes 🎙 Banana bread 🞙 Rice 🞙 Black beans 🞙 Boiled potatoes
DESSERTS	Pumpkin Sonhos (traditional Portuguese doughnuts) 🕴 Fatias douradas (French toast) 🕴 Christmas cakes 🕴 Portuguese rice pudding 🕴 Yule log 🕅 Bolo-rei (king's cake) Crème brûlée 🕴 Chocolate mousse 🕴 Farófias (whisked egg whites and sugar boiled in milk) 🕴 Pastéis de nata do Trópico
FRUIT OF THE SEASON	Papaya 🕅 Watermelon 🕅 Pineapple 🕅 Melon 🕅 Orange 🕅 Apple 🕅 Banana 🕅 Pear

## 45.000 AKZ

The price shown is per person. Drinks not included. VAT included at the legal rate in force.

## FOR RESERVATION CONTACT

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