

HCTA

LUANDA • ANGOLA



# *The Magic of Christmas*

CHRISTMAS DINNER



[tdhotels.com](http://tdhotels.com)



## Christmas Magic Buffet

### STARTERS

Lobster and chives tapas ♦ Boiled shrimp ♦ Codfish mousse and crunchy breadcrumbs ♦ Marinated roast beef ♦ Cod carpaccio  
Duck and apple puff pastry ♦ Green beans tempura  
Goatling savoury cake ♦ Codfish fritters ♦ Mussels in vinaigrette  
Octopus salad with avocado ♦ Simple and composed salads Cheese and sausage platter

### SOUP

Cabbage soup with chorizo

### FISH

Cod fillets with rice  
Grouper "à Bulhão Pato" style

### MEAT

Grilled mixed meats, chicken, and veal ♦ Pork loin stuffed with "alheira" Portuguese meat sausage, apple puree

### DESSERTS

Portuguese rice pudding ♦ Bolo-rei (king's Cake) ♦ Wet chocolate cake ♦ Filhoses (Portuguese pumpkin fritters) in syrup ♦ Custard with cinnamon ♦ Chocolate mousse ♦ Natas do céu (whipped cream topped with egg cream and crumbled biscuits) ♦ Rabanadas (French toast) ♦ Christmas log ♦ Orange tart ♦ French pudding  
Wet sponge cake

52.000 AKZ

The menus are served for groups of at least 20 people. The prices shown are per person and do not include drinks. VAT included at the legal rate in force.



## Christmas Delights Buffet

### STARTERS

Crunchy squid ♦ Lobster and chive tapas ♦ Crispy feta cheese with honey ♦ Octopus carpaccio ♦ Seafood salad ♦ Tuna tataki  
Salt-cooked shrimp ♦ Cold meat salad ♦ Cheese board ♦ Laminated ham with seasonal fruit ♦ Codfish cakes ♦ Marinated cod Simple and composed salads

### SOUP

Asparagus cream with crispy chorizo sausage

### FISH

Cod in a bread crust  
Braised octopus with smash potato and alheira Portuguese meat sausage

### MEAT

Sautéed kid with chestnuts and mushrooms  
Veal medallions with cream and lemon sauce

### CARVING

Turkey stuffed with sultanas and chestnuts

### DESSERTS

Portuguese rice pudding ♦ Bolo-rei (king's Cake) ♦ Wet chocolate cake ♦ Filhoses (Portuguese pumpkin fritters) in syrup ♦ Custard with cinnamon ♦ Chocolate mousse ♦ Natas do céu (whipped cream topped with egg cream and crumbled biscuits) ♦ Rabanadas (French toast) ♦ Christmas log ♦ Orange tart ♦ French pudding  
Wet sponge cake

58.000 AKZ

FOR RESERVATION CONTACT

+244 226 424 300 ♦ eventos.hcta@tdhotels.com



## Peace Menu

### STARTERS

Shrimp and coriander crepe au gratin

### MAIN COURSE

Cod confit with pumpkin puree and sautéed rapinis

or

Veal medallions with mushroom risotto

### DESSERT

Lemon meringue pie



## Happiness Menu

### STARTERS

Pear, gorgonzola and smoked ham puff pastry

### MAIN COURSE

Duo of cod and octopus, braised potatoes and vegetable bouquet

or

Veal rolls with shrimp and leek à Brás style

### DESSERT

Salted caramel fondant with vanilla ice cream

1 Main Course: **42.000 AKZ**

2 Main Courses: **46.000 AKZ**

1 Main Course: **46.000 AKZ**

2 Main Courses: **50.000 AKZ**

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