



# CHRISTMAS MENU

Welcome Drink | Christmas Punch

## COUVERT

Artisan bread, trio of flavored butters,  
cod pâté, olive tapenade.

## STARTER

Velvety white bean cream with chestnuts.

## FISH MAIN COURSE

Fresh cod loin in cornbread,  
crust potatoes and sautéed greens  
in herb-infused olive oil.

## MEAT MAIN COURSE

Duck breast, orange and  
Port wine reduction, capers, seasonal  
vegetables, sweet potato purée.

## PALATE CLEANSER

Pineapple and Basil Sorbet.

## CHRISTMAS DESSERT

Orange Roll Cake  
Chocolate Mousse  
Yule Log  
Rice Pudding with Cinnamon  
Orange & Pumpkin Fritters  
Bolo Rei (Traditional Christmas Cake)  
Filhoses (Portuguese fried dough)  
Abade de Priscos (Portuguese custard)  
Sericaia (Portuguese custard dessert)  
Egg Dessert (Portuguese egg custard)  
Sliced Fruit

## COFFEE & TEA

19h30 - 22h30  
70€ PAX (Drinks not included)  
Reservations: 21 389 4320 or [lux.lisboa@luxhotels.pt](mailto:lux.lisboa@luxhotels.pt)

There are options for children and vegans.  
Meals for children up to 4 years old are free,  
and children up to 12 years old receive a 50% discount (€35.00).

HOTEL  
**LUX LISBOA PARK**  
★★★★

