



OLD **COURSE**
VILAMOURA

FOUR HANDS DINNER

8TH NOVEMBER

Amuse Bouche

Duck breast, berries, macaron,
chestnut and cinnamon mousse

Starter

Shrimp and oyster tartare, octopus tempura,
bisque with Algarve orange flavour,
caviar and Ria Formosa plants

Main Courses

Sea bass fillet with almond and cornbread crust,
asparagus ragout, parsnip mousse, crayfish sauce,
champagne foam and gold

Black Angus beef, mushroom parfait, Jerusalem
artichoke crisp and mousseline, Provençal beef
cheek Pithivier, Madeira jus

Dessert

Flavors and textures of chocolate and spices



OLD COURSE
VILAMOURA

FOUR HANDS DINNER

8 DE NOVEMBRO

Amuse Bouche

Magret de pato, frutos do bosque, macaron,
mousse de castanha e canela

Entrada

Tártaro de camarão e ostra, tempura de polvo,
bisque com aroma de laranja do Algarve, caviar
e crocante de plantas da “Ria Formosa”

Pratos Principais

Filete de robalo com crosta de amêndoa e broa,
ragu de espargos, mousse de cherovias, lagostins
e seu molho, espuma de champagne e ouro

Bife de black angus, parfait de cogumelos,
crocante e mousseline de topinambur, pithivier
de bochechas de vaca provençal, jus de Madeira

Sobremesa

Aromas e texturas de chocolate e especiarias



OLD **COURSE**
VILAMOURA

FOUR HANDS DINNER

15TH NOVEMBER

Amuse Bouche

Algarvian shrimps tartlet

Starter

Algarvian polenta, cockles and Oscietra caviar

Main Courses

Red snapper, green peas and citrus sauce

Beef, cauliflower and tapioca

Dessert

Carob, pennyroyal and orange



OLD **COURSE**
VILAMOURA

FOUR HANDS DINNER

15 DE NOVEMBRO

Amuse Bouche

Tartelete de camarão vermelho do Algarve

Entrada

Xerém, berbigão e caviar Oscietra

Pratos Principais

Pargo, ervilha e molho de citrinos

Novilho, couve flor e tapioca

Sobremesa

Alfarroba, poejo e laranja



OLD **COURSE**
VILAMOURA

FOUR HANDS DINNER

22ND NOVEMBER

Amuse Bouche

Coastal prawns, wild mushrooms and kaffir lime

Starter

Azores squid, corn xerém and goat butter

Main Courses

Ray with garlic, potato and parsley

Iberian pork presa, chestnuts and mustard

Dessert

Orange, olive oil and pennyroyal



OLD COURSE
VILAMOURA

FOUR HANDS DINNER

22 DE NOVEMBRO

Amuse Bouche

Gamba da costa, cogumelo selvagem e lima kaffir

Entrada

Lula dos Açores, xerém e manteiga de cabra

Pratos Principais

Raia alhada, batata e salsa

Presa de porco, castanhas e mostarda

Sobremesa

Laranja, azeite, poejo



OLD **COURSE**
VILAMOURA

FOUR HANDS DINNER

29TH NOVEMBER

Amuse Bouche

Portuguese codfish urchin, caviar with eggs
and sea asparagus

Starter

Quince tatin, chèvre,
sweet wine and arugula

Main Courses

Seared sea bass loin, little bean, squid,
cockles, green seaweed and cilantro

Roasted quail with alheira de Mirandela IGP,
pastinaca, turnips sprouts and Porto wine

Dessert

Chestnut mousse, pomegranate jelly,
Jerusalem artichoke sorbet



OLD **COURSE**
VILAMOURA

FOUR HANDS DINNER

29 DE NOVEMBRO

Amuse Bouche

Ouriço de bacalhau, ovos com caviar
e espargos do mar

Entrada

Tatin de marmelo, queijo de cabra,
jeropiga e rúcula

Pratos Principais

Lombo de robalo, feijoca, lula, berbigão,
chorão do mar e coentros

Codorniz assada com alheira de caça IGP,
cherovia, nabiças e molho de vinho do Porto

Sobremesa

Mousse de castanha, geleia de romã
e sorbet de topinambur