

# Portugal – July 4, 2025

(All dietary restrictions and options must be communicated at time of booking to avoid disappointment)

## Amuse Bouche

### *Bolinhos de Bacalhau*

Crispy golden brown Cod fritters with lime aioli

*Vegetarian Option - Roasted Pepper and Grilled Eggplant Mini roulade with sweet Balsamic glaze*

## First Course

### *Portuguese Salad*

A mix of roasted bell peppers and tomato combined with fresh cucumber and cilantro tossed in a red wine vinaigrette

## Main Course

### *Peri Peri Chicken*

Roasted Chicken Breast Supreme marinated in a smoky Peri Peri sauce served with garlic whipped potato and grilled peppers

*Vegetarian Option - Tofu Stuffed Bell pepper served with olive oil whipped potato, grilled artichoke and accompanied with roasted tomato jus*

## Dessert Course

### *Pastel de Nata*

House made flaky crust tart shell filled with caramelized creamy custard served with fresh berries and whipped cream

**\$55.95 Plus Hst**