

DINING DELIGHT





TIME TO SAVOUR

A splendid love story begins with a stunning candlelight dinner within an exclusive seaside scenario, at the Belvedere clifftop garden. Taste the destination with an exquisite menu designed by our chef for this special occasion. Every detail is catered to perfection for a remarkable experience.

THIS EXPERIENCE INCLUDES

- Dinner with tasting menu and Pairing of Portuguese wines
- Candlelight dinner setup and decor at Belvedere garden

€240 PER PERSON

CONDITIONS

This experience is availble everyday.
We recommend the starting time: 19:00.
Subject to availability and weather conditions.
Please consider a minimum of 24 hours in advance for cancellation.
We recommend the usage of coat or warm clothing.

FOR FURTHER INFORMATION AND RESERVATIONS

T: (+351) 282 351 100 E: carvoeiro@tivoli-hotels.com

MENU

FROM LAND TO SEA

Fried Moray Eel with Algarvian Carrot Aioli, Cockles Xerém - Local Cornmeal Mush, Salt cured Anchovy on crostini, Iberico pork ham, Goat's Cheese, Almond and Monchique Apple Patties

Sorbet

Octopus Tempura served with Cockles Creamy Rice
Or
Fish and Seafood Cataplana Portuguese Stew
Or
Lamb Shank with Rosemary Sauce.
Served with Truffled Puréed Potatoes and Market Vegetables

THE FORREST

Porcini Sponge Cake, White Chocolate and Mushrooms Mousse, Pistachio Crumble and Ice Cream, Butterscotch Sauce

Paring of Portuguese Wines

Should you have any food restrictions, allergies or preferences, please inform us.

No dish, alimentary product or drink including the couvert, may be charged if it is not requested by the customer or by him unused.

(Article 135 no. 1 in conjunction with no. 3 of Decree Law no. 10/2015 of 16 January)

This establishment has a complaint book. VAT included at the legal rate.



