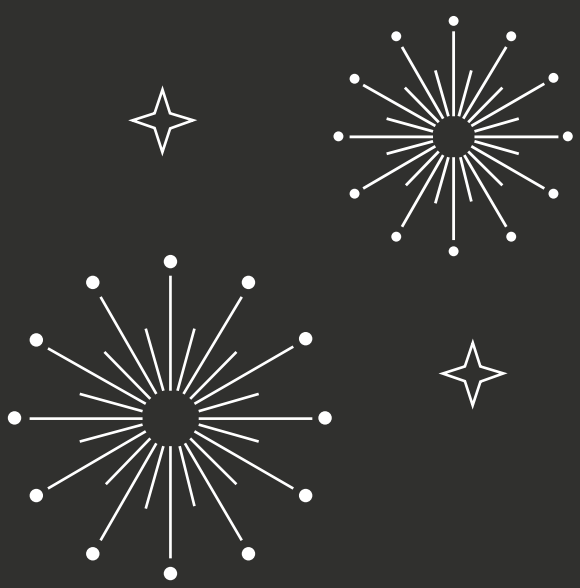
Lumi

NEW YEAR'S EVE MENU



AMUSE-BOUCHE
Goat's cheese and white chocolate bonbon with sweet and sour beetroot and pecan

STARTER
Seared scallop with smoked cauliflower, green apple and noisette butter

FISH
Roasted turbot with creamy clam and seaweed rice

MEAT
Low-temperature short rib with roasted parsnip, mushrooms and truffle jus

DESSERT
Algarve orange with extra virgin olive oil and basil

BEVERAGES
Mineral water, juices, soft drinks, sparkling wine, white and wed wine selected by our sommelier, coffee and tea

€180

Price per person. Children up to the age of 11 get 50% off. VAT included. Payment: 100% deposit at the time of booking. Cancellation: In the event of cancellation up to 15 days before the event, 50% of the deposit is refundable. If you cancel within 15 days of the event, 100% of the cancelled booking will be charged. Let us know if you have any allergies, intolerances or food preferences.