

HERE'S TO A HAPPY NEW YEAR AT SANA

The image features two champagne flutes in the foreground, clinking together. A dynamic splash of champagne is captured mid-air between the glasses, creating a sense of movement and celebration. The background is dark, punctuated by numerous out-of-focus, warm-toned bokeh lights that resemble distant stars or festive lights. The overall mood is elegant and festive.

SANA SILVER COAST

PROGRAMA DE RÉVEILLON
NEW YEAR'S EVE PROGRAMME

 **SANA**

BEYOND YOUR EXPECTATIONS



PROGRAMA DE RÉVEILLON 1 NOITE

INCLUSÕES DO PROGRAMA

- 1 noite de alojamento
- Pequeno-almoço buffet no Restaurante Lisbonense
- Tratamento VIP, à chegada
- Jantar de Réveillon (com bebidas e música)
- Estacionamento gratuito
- Late check-out (mediante disponibilidade)

NEW YEAR'S EVE PROGRAMME 1 NIGHT

PROGRAMME INCLUSIONS

- 1 night of accommodation
- Buffet breakfast at Lisbonense Restaurant
- VIP treatment, upon arrival
- New Year's Eve dinner (drinks and music included)
- Free Parking
- Late check-out (upon availability)

PREÇO
por noite

Desde **€ 259**

PRICE
per night

From **€ 259**



HERE'S TO A HAPPY NEW YEAR AT SANA

A dynamic photograph of two champagne flutes clinking together, with a large splash of bubbly liquid erupting from the point of contact. The background is dark with numerous out-of-focus, warm-toned bokeh lights, creating a festive and celebratory atmosphere.

RÉVEILLON
NEW YEAR'S EVE

31 de Dezembro a partir das 19h30
31st December from 07.30 p.m.

 **SANA**

BEYOND YOUR EXPECTATIONS



ENTRADA

Tom Yum de camarão e leite de coco

Crocante de cogumelos trufados e Chèvre, cremoso de cenoura caramelizada com especiarias, canónigos e vinagrete de frutos do bosque

Espumante DIVAI

PRATO DE PEIXE

Tranche de robalo com molho de carabineiro e risotto tostado, rebentos de coentro e ovas de salmão

DIVAI Arinto

SORBET

Granizado de tomate, grappa e manjeriçã

PRATO DE CARNE

Carré de borrego com crosta de caju e pistachio, batata dourada, esparregado de nabíças, figos e molho de alecrim

DIVAI Touriga Nacional

SOBREMESA

Bavaroise de requeijão, crocante de laranja e pólen apícula, gelado de mel, crumble de rúcula e gel de colheita tardia

STARTER

Tom Yum of shrimp and coconut milk

Truffled mushroom and Chèvre cruch, caramelized carrot cream with spices, cannigos, and berry vinaigrette

DIVAI Sparkling Wine

FISH COURSE

Sea bass fillet with carabinier sauce and toasted risotto, cilantro sprouts, and salmon roe

DIVAI Arinto

SORBET

Tomato, grappa and basil granita

MEAT COURSE

Lamb carré with a crust of cashew nuts and pistachio, golden potatoes, sprouted turnip greens, figs, and rosemary sauce

DIVAI Touriga Nacional

DESSERT

Ricotta cheese bavaroise, orange crumble and apical pollen, honey ice cream, rocket crumble, and late Harvest gel

PREÇO

por pessoa

€ 140 adulto

Exclusivo para adultos.

PRICE

per person

€ 140 adult

Adults only.

