

Sublime

COMPORTA

NEW YEAR'S EVE

2024 / 2025





December 30th & 31st

NEW YEAR'S EVE AT SUBLIME COMPORTA

Say goodbye to 2024 and welcome 2025 in style at Sublime Comporta,
where harmony and charm merge into a unique experience.
Join us for an unforgettable New Year's Eve, full of surprising gastronomic options.
Create special memories as we welcome the future together!





Our special New Year's Eve offer includes:

- > A two-night stay, December 30th and 31st, in one of our Rooms, Suites or Villas
- > Cocktail aperitif in the hotel lobby.
- > Exclusive New Year's Eve dinner (food and drinks included).
- > Supper to recharge your batteries.
- > Entertainment with live band and DJ.
- > Lunch on January 1st.



Experience with dinner at Sem Porta restaurant



- > For two guests, from 1660€ (830€ per night), in a double room.
- > 2-night stay in one of our rooms or suites with breakfast.
- > Aperitif cocktail served in the Botânico Bar at 19h00.
- > New Year's Eve dinner with 6 courses at the Sem Porta restaurant with wine pairing at 20h00.
- > 12 raisins and Champagne flute at midnight.
- > Entertainment, live music and DJ.
- > Supper from 01h00.
- > Bar open from 00h15.
- > January 1st - Buffet breakfast and New Year's lunch in the Sem Porta restaurant (table allocation on a first-come, first-served basis).





DECEMBER 31st

NEW YEAR'S EVE DINNER MENU AT SEM PORTA RESTAURANT

Couvert

Amuse bouche

Potato Cannelloni, Steak Tartar, Pistachio

Cold Starter

Iberian Pork Presa, Oyster, Artichoke, Plankton

Carpaccio of Iberian pork presa, roasted onion purée, Sado oyster tartare, plankton sauce, horseradish, and pickled mustard seeds

Hot Starter

Langoustine, Alentejano Pork Jowl, Sea Urchin

Grilled langoustine, pork jowl, fennel, crustacean and seaweed consommé, sea urchin emulsion, and garden herbs

Fish Course

Amberjack, Asparagus Socarrat, Caviar

Steamed amberjack, creamy asparagus rice, socarrat, sliced asparagus, pil pil with caviar, and salmon roe

Meat Course

Wagyu, Celery, Black Truffle

Josper-grilled Wagyu, celery in two textures, wasabi, bone marrow jus, and black truffle

Dessert

Roasted Nut, Chocolate and Cashew

Textures of roasted nut, chocolate and cashew sorbet

 Wine pairing

Experience with dinner at Food Circle restaurant



- > For two people, from 1880€ (940€ per night), in a double room.
- > 2-night stay in one of our rooms or suites with breakfast.
- > Aperitif cocktail served in the Botanical Bar at 19h00.
- > 10-course New Year's Eve dinner at the Food Circle restaurant with wine pairing at 20h00.
- > 12 raisins and Champagne flute at midnight.
- > Entertainment, live music and DJ.
- > Supper from 01h00.
- > Bar open from 00h15.
- > January 1st - Buffet breakfast and New Year's lunch in the Sem Porta restaurant (table allocation on a first-come, first-served basis).





DECEMBER 31st
NEW YEAR'S EVE DINNER MENU
AT THE FOOD CIRCLE RESTAURANT

1st Moment

Oyster, Sparkling Wine, Pomelo

2nd Moment

Trilogy of Meringues

3rd Moment

Wheat and Goat Cheese

4th Moment

Lobster, Asparagus, Almond

5th Moment

Codfish and Seaweed Rice

6th Moment

Chanterelles, Egg, White Truffle

7th Moment

Duck, Blood Mandarin, Cabbages

8th Moment

Pear and "Limontejo"

9th Moment

Potato, White Chocolate, Albino Caviar

10th Moment

Smoked Almond and Raisin Cupcake
Yuzu Macaron
Port Wine Bonbon

 Wine pairing

JANUARY 1st

NEW YEAR LUNCH MENU AT SEM PORTA RESTAURANT

Drinks Station

Still and sparkling water / Fresh juice / Soft drinks and coffees
Herdade da Comporta white and red wine / Mimosas & Bloody Mary station

Cold Stations

Sado Oysters with Mignonette Sauce / Smoked Salmon / Alentejo Salad
Codfish and Chickpea Salad / Smoked Eel and Black-Eyed Pea Salad
Tuna Poke Bowl with Mango, Wakame, and Radish / Homemade bread
Salmon Poke Bowl with Edamame, Cucumber and Soy
Berliners with King Crab Salad
Berliners with Roasted Pleurotus Mushrooms and Guacamole
Selection of Alentejo Cheeses and Cured Meats
Nachos and Crudités with Trio of Hummus

Hot Stations

Lobster Bisque with Leeks and Croutons
Roasted Sweet Potato with Azeitão Cheese and Chimichurri Sauce
Confit Pork Belly Stuffed with Prunes and Nuts
Oven baked Rice with Mushrooms
Prawns and cod fish gratin / Homemade Empanadas

Ofyr Station

Artisanal Alentejo Cured Meats / Black Pork Shoulder Steak Sandwich
Tuna Steak on Bolo do Caco with Coleslaw and Kimchi Mayonnaise
Portobello Mushroom Steak with Tomato Pesto on Bolo do Caco
BT Egg with Yogurt, Tahini, and Nori Seaweed

Desserts

Pine Nut and Caramel Mille-Feuille / Assorted Mini Tartlets / Torta Rogel
Egg Yolk Pouches / Chocolate Mousse Cake / Chocolate Salami
Pumpkin Cheesecake / Molotof / Coconut Quindim





Booking conditions

Offer subject to availability. Applies to stays for New Year's Eve from December 30th, 2024 to January 1st, 2025 or from December 31st, 2024 to January 2nd, 2025. Not cumulative with other promotions or special conditions. Subject to change without prior notice.

To check availability please contact the reservations team at reservations@sublimecomporta.pt or **+351 269 449 397**.

This package is valid for a minimum stay of 2 nights. A 50% deposit is required to confirm the reservation, refundable in case of cancellation up to 21 days before the arrival date.

Cancellations or booking changes received less than 21 days before the arrival date will incur a 100% penalty. Early departure or no-show will incur a 100% penalty.

Children's menu 5 - 12 years (inclusive) 50% adult price. Vegetarian options available.

Babysitting service available upon prior reservation (additional cost). Available in the Sem Porta and Food Circle packages. The Food Circle restaurant will only serve meals for children aged 12 or older.

Sem Porta experience

Includes special Sublime offer in the room or suite, cocktail aperitif served at the Botânico Bar (19h00), New Year's Eve dinner at the Sem Porta restaurant with wine pairing (20h00), raisins and champagne flute (00h00), live music & DJ, firework display (00h00), supper (01h00), open bar (00h15-02h00), New Year's lunch at the Sem Porta restaurant on January 1st (on a first-come, first-served basis).

Food Circle experience

Includes a special Sublime offer in the room or suite, cocktail aperitif served at the Botânico Bar (19h00), New Year's Eve dinner at the Food Circle restaurant with wine pairing (20h00), raisins and champagne flute (00h00), live music & DJ, trapped fireworks (00h00), supper (01h00), open bar (00h15-02h00), New Year's lunch at the Sem Porta restaurant on January 1st (on a first-come, first-served basis).

January 1st

Breakfast from 08h00 to 11h30.
New Year's lunch from 12h30 to 16h30 (includes sparkling and still water, natural and detox juices, Herdade da Comporta red and white wines, beer, soft drinks, coffee and tea, Mimosa station, Bellinis, Sublinis & Bloody Mary).



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Please contact us if you require further information:
reservations@sublimecomporta.pt
+351 269 449 397