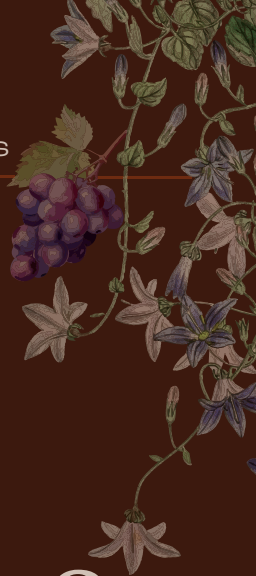


3 DINNERS

3 VENUES

3 CHEFS



TEA & WINE

DINNER EXPERIENCE

APRIL 17TH

CAP ÍTULO

RESTAURANT
& BAR

**TEA AND WINE
EXPERIENCE**
INFUSÕES & HISTÓRIA

 **INFUSÕES &
HISTÓRIA**
The Green Portuguese Heritage

 **PORTUGAL
by NOSE**


ANTÓNIO MAÇANITA


Est. 1242
**CONVENT
SQUARE**
LISBON HOTEL


SNACKS

Mackerel & Salsa Brava — CHEF JONATHAN
cuttlefish ink pillow · mackerel tartare · salsa brava · seared mackerel

Beef, Moscatel & Truffle — CHEF VLADIMIR
braised beef tongue · veal tartare · Douro Moscatel reduction with truffle

Prawn & Chicken — CHEF CELSO
lime-marinated prawn · lime gel · coriander · crispy chicken skin


 **"Ah Amália" black tea**
fresh lime zest


 **Branco de Talha 2025**
Alentejo

AMOUSE BOUCHE

CHEF CELSO E ISAQUE


Sesimbra Squid, Basil Pesto & Kaffir Lime
seared Sesimbra squid · basil and kaffir lime pesto · galangal oil


 **Ginger and citrus infusion**
Fresh galangal · fresh basil

 **Branco de Talha 2025**
Alentejo

COUVERT

Sheep butter with chives, Iberian pork chorizo butter and Sourdough Bread

 **Summer infusion**
smoke · fresh orange zest


 **Tinta Negra dos Villões 2024**
Madeira

STARTER

CHEF CELSO E ISAQUE

Beetroot, Orange & Granja dos Moinhos Cheese
smoked beetroot · orange segments · beetroot coulis · ash-cured Granja dos Moinhos cheese foam · beetroot powder


 **Summer infusion**
smoke · fresh orange zest


 **Tinta Negra dos Villões 2024**
Madeira

FISH

CHEF VLADIMIR

Amberjack, Seaweed & Pelada Curry Rice
amberjack cured in yuzukosho and seaweed · creamy pelada curry rice


 **Executive Tea Club tea**
Seaweed · Toasted rice · Anise hyssop


 **Canada do Monte 2023**
Açores

MEAT

CHEF CELSO E ISAQUE

Beiras Kid Goat
kid goat stuffed with fance and offal · potato and pansley croquette · carrot textures · crispy kale · mint gel · goat jus

 **Mint infusion**
Common fresh mint


 **As Olgas 2022**
Douro

PRE-DESSERT

CHEF JONATHAN & ANA MACEDO

Green Curry & Apple
apple marinated in curry sauce · crystallised pistachio · apple granita · kaffir foam · matcha meningue


 **"From My Garden" green tea**

 **Thomas Jefferson 10 anos**
Açores

DESSERT

CHEF JONATHAN & ANA MACEDO

White Chocolate, Raspberry, Rose & Lychee
pistachio and raspberry dacquoise · white chocolate crèmeux · yoghurt and rose crèmeux · lychee spheres · raspberry · raspberry gel · lychee and rose sorbet · rose petals


 **"From My Garden" green tea**
Raspberry


PETIT FOUR

Lemon Choux
choux · lemon curd · white chocolate · vanilla ganache · finger lime

Goat Cheese & Vanilla Truffle
white chocolate truffle · goat cheese · vanilla · pistachio

Salted Caramel Filo Pastry
filo pastry · salted caramel · icing sugar · fleur de sel

 **Personalized Infusion Convent Square Hotel**
Fresh lemon zest

 **Fina Flor**
Alentejo