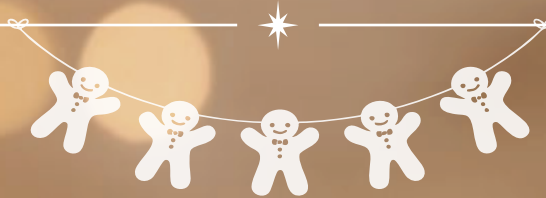




HYATT  
REGENCY™  
LISBON

# *Gingerwood*

*Taste the magic of Christmas.*



FESTIVE SEASON 2025 / 2026



# Christmas Evening



**WISEVERSA | 24 DECEMBER | 7.30 PM TO 11 PM**

BUFFET | 99€ PER PERSON

Children up to 3 years old: free of charge | from 4 to 12 years old: 50% discount

**Drinks:** Water, Soft Drink, Adega Mãe Dory Rosé, Adega Mãe Dory White, Adega Mãe Dory Red and Pinta Negra Sparkling Wine



## STARTERS

Bread selection  
Marinated olives  
Trilogy of savoury bites  
Cheese & charcuterie selection  
Selection of jams,  
honey and dried fruits

## SALADS

Octopus salad with  
peppers and coriander  
Chicken Caesar salad  
Goat cheese salad with  
figs and Port wine  
Simple salad

## SOUPS

Caldo verde with black pork

## HOT DISHES

Duck rice au gratin  
Roast lamb with rosemary  
Grilled salmon with citrus  
Octopus rice  
Vegetarian lasagna  
Vegetable noodles with  
teriyaki sauce

## SIDE DISHES

Braised vegetables  
Arabian-style rice  
Roast potatoes with  
caramelized onions

## DESSERTS

Rice pudding  
French toast fritters  
King cake (Bolo Rei)  
Orange roll cake  
Sliced fruit  
Almond tart  
Chocolate mousse  
Yule log  
Portuguese doughnuts (Sonhos)





# Christmas Evening

**ODYSSEY | 24 DECEMBER | 7.30 PM TO 11 PM**

BUFFET | 125€ PER PERSON

Children up to 3 years old: free of charge | from 4 to 12 years old: 50% discount

**Drinks:** Water, Soft Drink, Quinta do Sampaio White e Quinta do Sampaio Red



## STARTERS

Bread selection  
Marinated olives  
Trilogy of savoury bites  
Cheese & charcuterie selection  
Selection of jams,  
honey and dried fruits

## SALADS

Octopus salad with  
peppers and coriander  
Chicken Caesar salad  
Goat cheese salad with  
figs and Port wine  
Simple salad

## SOUPS

Caldo verde with black pork

## HOT DISHES

Duck rice au gratin  
Roast lamb with rosemary  
Grilled salmon with citrus  
Octopus rice  
Vegetarian lasagna  
Vegetable noodles with  
teriyaki sauce

## SIDE DISHES

Braised vegetables  
Arabian-style rice  
Roast potatoes with  
caramelized onions

## DESSERTS

Rice pudding  
French toast fritters  
King cake (Bolo Rei)  
Portuguese doughnuts (Sonhos)  
Orange roll cake  
Sliced fruit  
Almond tart  
Chocolate mousse  
Yule log

## SEAFODD STATION

Steamed crab  
Sailor-style mussels  
Boiled shrimp  
Shrimp with Asian sauce  
Fresh oysters





# Bubbly Brunch

**WISEVERSA | 1 JANUARY | 1 PM TO 3.30 PM**

BUFFET | 95€ PER PERSON

Children up to 3 years old: free of charge | from 4 to 12 years old: 50% discount

**Drinks:** Water, Soft Drink, Adega Mãe Dory Rosé, Adega Mãe Dory White, Adega Mãe Dory Red and Pinta Negra Sparkling Wine

## SNACKS

Artichokes  
Mixed lettuce  
Cucumber with dill  
Grated carrot and sultanas  
Cheese selection  
Charcuterie selection  
Homemade jams  
Marinated olives  
Olive oils and vinegars  
Bread and grissini selection  
Butters

## SALADS

Bulgur salad with  
grilled vegetables  
Feta salad with peppers,  
tomato and oregano  
Roe salad with peppers  
and coriander  
Chicken and parmesan salad  
Octopus salad with peppers  
and red onion

## HOT DISHES

Spiced pumpkin cream  
Cod with cornbread crust  
Arabian-style rice  
Braised vegetables  
Sautéed potatoes with herbs  
Spinach lasagna

## SANDWICHES & EGGS

Focaccia with roast beef and mustard  
Mini salmon bagel  
Mini cheese and ham pizzas  
Grilled vegetable wrap  
Scrambled eggs  
Bacon  
Sausages  
Tiger buns  
Mini avocado toast

## FISH & SEAFOOD

Garlic and chili shrimp  
Oysters with ponzu  
Smoked salmon with citrus  
Crab filling with toasts  
Salmon tataki with teriyaki  
Mussels with pepper vinaigrette

## KIDS CORNER

Spaghetti  
Meatballs  
Fish fingers  
French fries  
Vegetable cream soup  
Ginger cookies  
Jellies  
Gummies  
Chocolate mousse

## DESSERTS

King cake (Bolo Rei)  
Fried dough (Coscóões)  
Yule log  
French toast fritters  
Chocolate cake  
Rice pudding  
Caramel mousse  
Viennoiserie  
Portuguese doughnuts  
(Sonhos)  
Chocolate fountain  
Marshmallows  
Sweet popcorn cart





# Christmas to Go

MAX 6 PERSONS | 180€



## SALADS

### 2 SALADS OF YOUR CHOICE

Green salad with  
caramelized pecan nuts  
and honey vinaigrette  
Potato salad with mustard  
Roasted pumpkin with feta  
cheese and cashew nuts  
Rocket salad with tomato,  
corn and red onion

## ROASTED TURKEY

(Between 5kg e 6kg)

### 1 STUFFING OF YOUR CHOICE

Cured sausages  
(farinheira, chouriço,  
blood sausage)  
Pumpkin, thyme  
and maple syrup  
Chestnuts and dried fruits

## SAUCES

### 1 SAUCE OF YOUR CHOICE

Cranberry sauce  
Wild mushroom sauce  
Gravy sauce

## SIDE DISHES

### 3 SIDE DISHES OF YOUR CHOICE

Grilled corn with butter  
Roasted vegetables  
Confit potatoes with rosemary  
Potato gratin  
Rice with dried fruits

## DESSERTS

### 2 DESSERTS OF YOUR CHOICE

Pumpkin pie  
Cranberry cheesecake  
Pecan and apple roll cake

\*Orders must be placed at least 5 days in advance and will be available from November 24.







*Thank you*

For more informations, contact us:  
+351 212 411 234