



V. M. SALGAOCAR INSTITUTE  
*of*  
INTERNATIONAL HOSPITALITY EDUCATION

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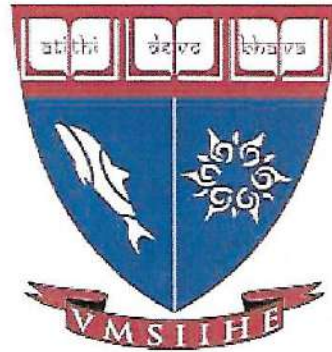
1.3.2 –

I have attached only one sample copy each of the latest academic year as mentioned in the SSR Manual for Internships of (S.Y. B.Sc. International hospitality management and M.Sc. International hospitality and tourism management ) and dissertation (T.Y. B.Sc. International hospitality management) reports.

The hard copies of the reports of all students are present at the institute the same can be furnished if required.

Prof. Irfan Mirza  
Director/Principal





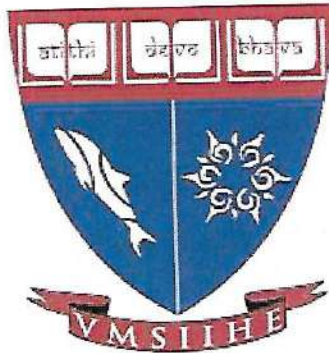
V. M. SALGAOCAR INSTITUTE  
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INTERNATIONAL HOSPITALITY EDUCATION

Report on internship done at

Vilalara Thalassa Resort and Praia D'El Rey Marriott Golf and Beach Resort

By Vidhi Pandya

Date 10<sup>th</sup> July 2022 – 31<sup>st</sup> December 2022



V. M. SALGAOCAR INSTITUTE  
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*Certificate of completion*

This certificate is awarded to

Ms. Vidhi Pandya student of S.Y. B.Sc. for the successful completion of her industrial training of 25 weeks at Vilalara Thalassa Resort and Praia D'El Rey Marriott Golf and Beach Resort, Portugal as one of the partial requirement for the award of B.Sc. degree in International Hospitality Management

Student

Training Coordinator

Director/Principal

Date: 30/1/23.

Examiner's Signature

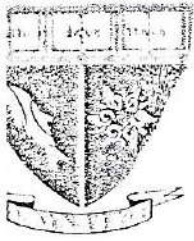
**DECLARATION**

This is to certify that this report which is submitted by me in partial fulfillment of the requirement for the award of B.Sc. in International Hospitality Management at V. M. Salgaocar Institute of International Hospitality Management Education , Raia , Goa comprises only my original work and due acknowledgement has been made in the text to all other material used.

**Date :** 23/01/2023

**Name of student :** Vidhi Pandya

**Signature :** 



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Established by Vishwa Saraswati Society (Reg. No. 10/Goa/2007)

Ref: VMSIHE/Dir/letter/22-23/069

Date: 13th of June 2022

The Consul General of Portugal

Goa

This is to certify that Ms. Vidhi Pandya is a bonafide student of V.M. Salgaocar Institute of International Hospitality Education and she is currently studying in the first year of the 3-year B.Sc. degree course in International Hospitality Management.

As part of curriculum, the students have to undergo 6 months internship at a Hotel either in India or abroad.

Ms. Vidhi Pandya has been selected for internship at The Vilalara Thalassa Resort Portugal from the 6<sup>th</sup> July 2022 to 5<sup>th</sup> January 2023.

I kindly request you to grant her the visa to Portugal.

Thanking You,

Kind Regards,

Sincerely Yours



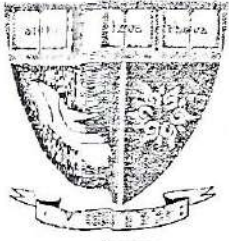
*Dr. Marie Raj* 13/6/22

Dr. Marie Raj

Administrator

*Vidhi Pandya*  
Received  
28/6/22. *Pandya*





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Established by Vishwa Saraswati Society (Reg. No. 10/Goa/2007-08)

Ref: VMSIHE/Dir/Letter/22-23/062

6<sup>th</sup> of June 2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Ms. Vidhi Pandya is a bonafide student of V.M. Salgaocar Institute of International Hospitality Education and she is currently studying in the first year of the 3-year B.Sc. degree course in International Hospitality Management.

We, V.M. Salgaocar Institute of International Hospitality Education, Raia – Manora, Goa- India do not have any objection to our student Ms. Vidhi Pandya in pursuing her internship at Vilalara Thalassa Resort Portugal from the 6<sup>th</sup> July 2022 to 5<sup>th</sup> January 2023.

Thanking you,

With Kind Regards,

Irian Mirza

Director/ Principal



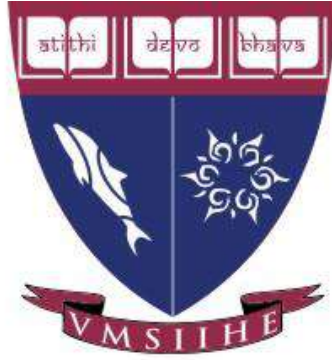
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**Report on internship done at**

**Vilalara Thalassa Resort and  
Praia D'El Rey Marriott Golf and Beach Resort**



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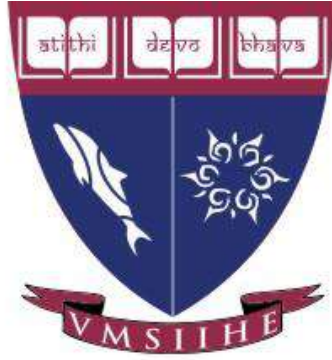
Report on internship done at

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Ms. Vidhi Pandya student of S.Y. B.Sc. for the successful completion of her industrial training of 25 weeks at Vilalara Thalassa Resort and Praia D'El Rey Marriott Golf and Beach Resort, Portugal as one of the partial requirement for the award of B.Sc. degree in International Hospitality Management

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**Student**

**Training Coordinator**

**Director/ Principal**

Date: \_\_\_\_\_ Examiner's Signature \_\_\_\_\_

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**Date :**

**Name of student :** Vidhi Pandya

**Signature :**

## **ACKNOWLEDGEMENT**

With sincere gratitude, I would like to thank the management at Vilalara Thalassa Resort and Praia D'El Rey Marriott Golf and Beach Resort , Portugal and the General managers Mr. Robert Neves and Mr. Pedro Almeida Santos for giving me this wonderful opportunity of completing my industrial training at their beautiful and luxurious property. With all the efforts put by training co-ordinator and supervisor I was able to work in different outlets during my training in food production. During the 6 months period I endured professional training in food production department.

Training into a department gave me an overview as to how the hotel operations and functions are carried out systematically. The kind of training taught to me by supervisors and Chef helped me handle pressure and find solutions to any situation. During my training I learnt to work systematically and work with time efficiency. I would say this internship has overall groomed me for the hospitality industry.

I would like to thank my college V. M. Salgaocar Institute of International Hospitality Education , our Director Prof. Irfan Mirza and Training coordinator Ms. Jinnie Rodrigues for guiding me and giving me the opportunity to work at these wonderful properties.

I would like to thank my Food Production Chef/Supervisor for teaching me well and inculcating in me the strong brand value of the Blue and Green Hotels at Vilalara Thalassa Resort and Praia D'El Rey Marriott Golf and Beach Resort.

Lastly I would like to thank my family without whom this internship would not have been possible and for providing me with everything I needed during this 6 months period.

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## 1. Introduction

### BLUE & GREEN

Innovative and inspired by nature and the senses, Blue & Green offers unique locations and superior service with attention to detail. This is the spirit and essence of Blue & Green. Concept of excellence, exclusivity and creativity. A world for those who value good taste and sophistication, and who seek new emotions and experiences. They appreciate and expect personal and discreet service in a sophisticated setting, but at the same time intimate, original, and engaging. People, moments, experiences. A brand where wishes come true, in harmony with imagination, in harmony with nature and tradition.



### Hotel Chain of the Blue & Green Group

The Blue & Green Group has four hotel brands : -

#### 1. Vilalara Thalassa Resort



Vilalara Thalassa Resort is a five star resort and is located in porches, Algarve.

## 2. Tróia Design Hotel



The Tróia Design Hotel is a five star hotel and is located in Tróia, Grândola.

## 3. Praia D'El Rey Marriott Golf and Beach Resort



Marriot Praia D'El Rey is a five star resort and is located in Óbidos.

## 4. Quinta das Lágrimas



Quinta das Lágrimas is a five star hotel and is located in Coimbra.

## Vilalara Thalassa Resort

### **a) History and growth**

VILALARA has evolved and remained true to its origins, gradually becoming the hotel it is today. In 1990, Portugal's first thalassotherapy center was built in VILALARA. The concept of this center for seawater-based treatments and therapies was inspired by Jambove from Biarritz (he is one of the world's greatest celebrities in thalassotherapy), architect Lamilola Ranjo from Vilalara, interiors from Geneva by his designer Samuel Payer. It is due an area of 2,600 m2, the Thalassotherapy Center is constantly updated and renovated, offering the latest and most advanced equipment available on the market. In September 2007, Amorim his Turismo Group acquired the entire resort and now he is called VILALARA THALASSA RESORT. This is his second hotel in the holding company developed by Blue & Green Hotels. June 20, 2009 After an eight-month renovation, Blue & Green Vilalara Thalassa Resort, the first of his five-star resorts in the Algarve, is now able to adapt to the needs of the market and meet the expectations of its customers. Re-opened with a new look . On a cliff overlooking the sea, you dream of discovery and freedom. At the Thalassotherapy Center, therapists use the properties of seawater to support wellness. Your body is completely permeated with natural elements. Surrounded by water and nature, Sofitel Thalassa Vilalara invites you to discover your body and awaken your senses with its dreamy atmosphere, cozy facilities and attentive service.





## b) A brief description



The 5-star Vilalara Thalassa Resort is a privileged place in a unique landscape with access to a golden sandy beach that puts your health first. Everything at Vilalara is designed to blend in with the surrounding hills and cliffs and offer complete comfort. It is set among 11 acres of lush, perfectly manicured seaside gardens and five spectacular swimming pools, there is also a wellness center housing one of the world's top five thalassotherapy centers and a longevity medical spa. The 12-acre property behind a secure gate is one of the reasons privacy seekers come here. Enjoy sea views, stunning gardens (down to the beach) and a central location just 30 minutes from Faro Airport. Nearby is Porches Pottery, a family-run pottery shop considered one of the best in the area.

The low-rise, sand-colored building, with its Gaudi-inspired design, blends well with palm trees, green lawns and pools. Public areas make the most of ocean views with restaurants overlooking the Atlantic Ocean. Other interiors are subdued as bright blue waters, green lawns, and expansive bougainvillea dominate. The garden is a real delight, as are the ducks that adorn the ponds.

Positioned as a spa retreat, Vilalara boasts one of the finest thalassotherapy centers in the world. Full of anti-aging, detox, slimming, and wellness programs, most of which last his six days. Marine slimming treatments target cellulite, and fitness classes include yoga and pilates. Longevity Medical Spa offers anti-aging checks that reveal key indicators of disease, diagnosis, prevention

and correction of lifestyle imbalances. The resort has 5 swimming pools out of which 3 with seawater wherein one is heated and 2 are freshwater pools and 4 tennis courts.

**Awards and Accomplishments :**

Vilalara Thalassa Resort was awarded the Biosphere Certification , the first certification to respond to 17 Sustainable Development Goals (SDGs) of the United Nations. Their aim is to promote sustainable tourism and create an environmental, economic and socio-cultural balance.



## Praia D'El Rey Marriott Golf and Beach Resort

### i. History and growth

Praia D'El Rey is located in the Vale de Janelas (Valley of Windows), also known locally as Sítio dos Belgas (Small Belgian Farms). The resort takes its name from Serra del Rey (Königsberg Mountains), where the castle where Peter I of Portugal met his lover Doña Inês. This history is reflected in the resort's street names. The main street is called Avenida D. Pedro and the adjacent street is called Avenida Dona Inês de Castro.

The site was purchased in the late 1960s by a group of Dutch investors who formed the Vertico Group to develop commercial residential and tourism projects in the United Kingdom, Portugal and Brazil, and first functioned in Praia del Rey in the late 1990s. Construction has begun, including and facilities within the facility. After some time, however, Beltico's majority stake was sold by the original investors to a new consortium mainly owned by the UK. Vertico has completed residential and commercial development projects in the UK, operates a specialist housing development company called Qube, is building three of his resorts similar to Praia del Rey in Brazil, and is building Portugal's largest golf course. Owns a company and has interests in construction and petroleum and petroleum industry. Gas production and residential real estate in the UK, Portugal, etc.



## ii. A brief description



The exclusive Praia del Rey Golf & Beach Resort has miles of golden beaches, world-class golf courses and long, sunny days.

Located on the pristine coastline of Portugal's Silver Coast, the resort offers a range of spectacular villas, holiday residences and, of course, luxury accommodations at five-star Marriott hotels. A championship golf course is the heart of the resort and maintains its reputation as one of Europe's top courses. Just 50 minutes from cosmopolitan Lisbon, Praia del Rey is a world-class resort under the Portuguese sun. The Kalyan SPA provides a full ritual from head to toe. Combining facial treatments tailored to your skin type with the powerful effects of a full-body deep massage with essential oils for the perfect synergy and balance of mind and body. State of the art fitness facilities with cardio equipment and personal trainer.

The hotel also has a championship golf course, the Praia del Rey Golf and Beach Resort has a driving range, a UEFA soccer field, and seven tennis courts. Visitors and residents can also enjoy mountain biking, horseback riding, and surfing in the area. The resort's beach is open to the public, and there are several surf spots directly across from the Beachfront Apartments complex. In addition to the resort's hotel and golf facilities, there are approximately 800 facilities on site, all of which are privately owned. These were built in the last decade as the resort expanded and

continued construction in at least three areas. Existing properties can be purchased as resale, unplanned or new construction and include villas, townhouses and apartment

**Awards and Accomplishments :**

2017 Trip Advisor Green Partner Logo

2021 Trip Advisor Travelers Choice Hotel

**B. FRONT OFFICE****TABLE OF CONTENT**

Sr. No.	Content	Page No.
1	Front Office <ul style="list-style-type: none"><li>• Introduction</li><li>• Goals</li><li>• Area of hotel</li><li>• No. and types of rooms</li><li>• Rack rates</li></ul>	16 16 17 17 18
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### iii. Introduction

#### Vilalara Thalassa Resort



Vilalara – one of the original holiday resorts on the Algarve coast – is surrounded by beautifully manicured lush gardens, bougainvillea abound and lemon trees drooping heavily with fruit. Our partnership with the renowned Longevity Medical Spa complements our already comprehensive thalassotherapy treatments.

#### iv. Goals :

- Blue and Green Hotels aims to apply the principles of Trust, Honesty, Respect, Honesty and Commitment. These principles are communicated to each employee upon joining the hotel.
- The primary purpose of the employees to be “ladies and gentlemen serving ladies and gentlemen”. This means that an employee must treat her colleagues and guests as he/she would like to be treated.
- The strategy is to follow her three golden steps of service: a warm welcome, anticipation of guests’ needs, and a loving farewell.
- The brand believes in the strategy of “empowerment through trust”. This concept is instilled in all employees and is a way to keep guests visiting.
- **Area of hotel**



Vilalara Thalassa Resort is located on the Praia das Gaivotas cliff overlooking the sea, with a 12 hectare area consisting mainly of magnificent gardens.



- **Number and types of rooms :**

The rooms and suites look uniform and lack the vitality and color of the gardens. Nevertheless, they are absolutely comfortable and mostly spacious, including a balcony or terrace. Higher floor rooms have beautiful sea views. A good work desk and a sleek bathroom are also a plus. Two and three bedroom apartments offer expansive ocean views and are just steps from the beach path.

**104 Junior suites**

**7 Suites**

**12 luxury apartments**

- **Rack rates**

There are 8 types of rooms at Vilalara Thalassa Resort

- Junior Suite with Garden view
- Junior Suite with pool view
- Junior Suite Emotion
- Junior Suite with sea view
- Suite one bedroom
- Suite Prestige
- 2 bedroom apartment
- 3 bedroom apartment

### — Junior Suite with a Garden View

Maximum guest capacity: 2 adults and 1 child up to 12 years or a 3rd adult in extra bed.

Elegant room with one double or two twin beds, with a modern and welcoming decor. This Junior Suite has a total area of 55m<sup>2</sup>, one large double or two twin beds of great comfort, a sitting area and an ample balcony which offers a beautiful view of the resort's gardens. The bathroom with bath and the area of W/C are integrated although independent spaces.



from ~~€175~~ **€158\*** night

## — Junior Suite with a Pool View

**Maximum guest capacity: 2 adults and 1 child up to 12 years or a 3rd adult in extra bed.**

Elegant room with one double or two twin beds, with a modern and welcoming decor. This Junior Suite has a total area of 55m<sup>2</sup>, one large double or two twin beds of great comfort, a sitting area and an ample balcony which offers a beautiful view of the resort's pools. The bathroom with bath and the area of W/C are integrated although independent spaces.



from ~~€259~~ **€233\*** night

## — Junior Suite Emotion

**Maximum guest capacity: 2 adults and 1 child up to 12 years or a 3rd adult in extra bed.**

Elegant, spacious room with one double or two twin beds, with a modern and welcoming decor. This Junior Suite has a total area of 74m<sup>2</sup>, one large double or two twin beds of great comfort, a spacious living room and a comfortable day bed in a large balcony (14m<sup>2</sup>) offering outstanding views of the resort's magnificent gardens. The bathroom with bath and the area of W/C are integrated in the room.



from ~~€245~~ **€221\*** night



## — Junior Suite with a Sea View

Maximum guest capacity: 2 adults and 1 child up to 12 years or a 3rd adult in extra bed.

Elegant room with one double or two twin beds, with a modern and welcoming decor. This Junior Suite has a total area of 55m<sup>2</sup>, one large double or two twin beds of great comfort, a sitting area and an ample balcony which offers a beautiful view of the sea. The bathroom with bath and the area of W/C are integrated although independent spaces.



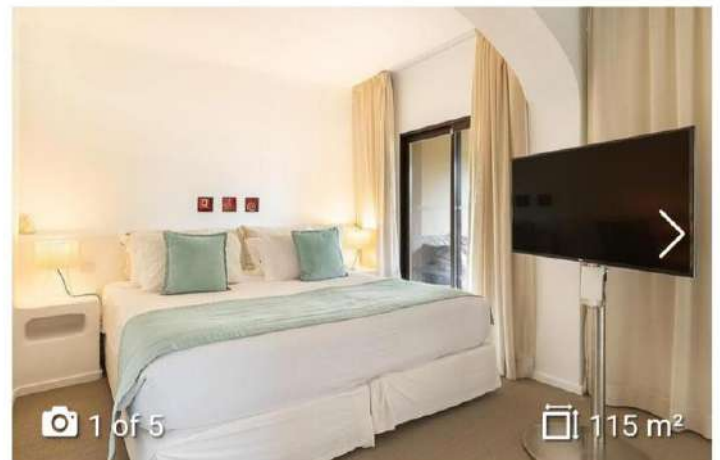
from ~~€305~~ **€275\*** night

## — Suite One Bedroom

Maximum guest capacity: 2 adults + 2 children up to 12 years of age or a 3rd adult in extra bed.

Elegant and ample One Bedroom Suite with a spacious living room and two bathrooms. This suite includes a balcony offering a magnificent view of the resort's gardens.

This One Bedroom Suite has a total area of 115m<sup>2</sup>, featuring a spacious bedroom, living room and two bathrooms. This suite includes a spacious terrace overlooking the resort's magnificent gardens.



from ~~€365~~ **€329\*** night

## Suite Prestige

Maximum guest capacity: 2 adults + 2 children up to 12 years of age or a 3rd adult in extra bed.

Elegant and ample bedroom with an independent living room with dining area. This suite includes a comfortable day bed in the large balcony with pool or garden views.

This Suite has a total area of 140m<sup>2</sup>, one large double bed of great comfort, featuring a master bathroom, an independent living room with dining area, guest bathroom, separate kitchen and a comfortable day bed in the large balcony with pool or garden views.

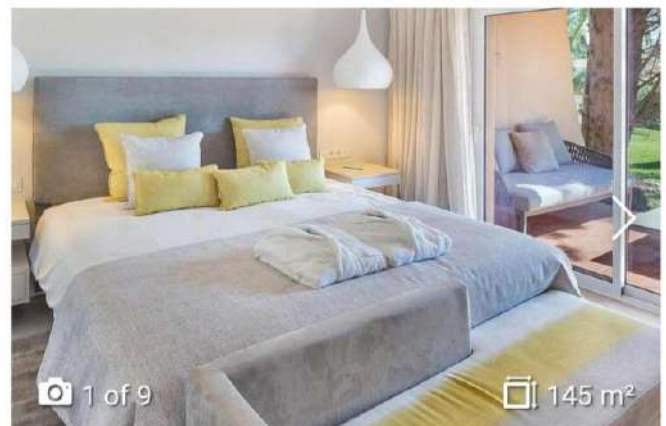


from ~~€548~~ **€493\*** night

## — 2 Bedroom Apartment

Maximum guest capacity: 4 adults + 1 child up to 12 years of age or + 1 adult in extra bed.

These Apartmenta have a total area between 111 and 161m<sup>2</sup>, with two spacious bedrooms, one with en suite bathroom, a guest bathroom, an independent living room with dining area and separate kitchen. They also have a large balcony with resort views, generous seating options and meal table.



from ~~€640~~ **€576\*** night

## — 3 Bedroom Apartment

Maximum guest capacity: 6 adults + 1 child up to 12 years of age or + 1 adult in extra bed.

This superb apartment offers three spacious bedrooms with ensuite bathrooms, a guest bathroom, an open plan kitchen and dining room and a spacious and luminous living room. Offering full comfort and high end finishings, enjoy also generous terraces with view and several seating and dining areas and a fantastic jacuzzi



from ~~€800~~ **€720\*** night

## Praia D'El Rey Marriott Golf and Beach Resort



- **Introduction**

This luxury golf resort hotel is located away from the beach, 12 km from Quintas de Obidos Country Club and 22 km from Fort Peniche. The bright rooms have tiled floors and views of the Atlantic Ocean or the golf course. Features a balcony, free WiFi, minibar, satellite TV and tea/coffee making facilities. Suites also include a living area, game console and pull-out sofa. Room service is available. There are 2 restaurants. You can see the sea from one room. There is also a seasonal bar next to the outdoor pool. Other amenities include an indoor pool, jacuzzi, fitness center and spa. There is an 18-hole golf course. Parking is free. There are 177 guestrooms and suite which has a private terrace or a balcony offering a unique view of either the Atlantic Ocean or the beautiful 18 holes Championship golf course and gardens.

- **Goals :**

- Take care of associates and they will take care of the customers." This is the philosophy of our founders and has made Marriott International a great place to work for over 95 years. Our culture of putting people first is regularly awarded and recognized around the world. Enabling our employees to grow and succeed is part of our company's DNA.



- “Our dedication to the customer shows in everything we do.” Marriott's reputation for excellent customer service stems from the original goal of the J. Willard Marriott company. “Good food and good service at a fair price.” Every day, anywhere in the world, every detail is taken care of.
- “Innovation has always been part of the Marriott story.” The Marriott family helped shape the modern hotel industry. We constantly challenge the status quo and strive to anticipate the changing needs of our customers with new brands, new global locations and new guest experiences.
- “How we do business is as important as the business we do.” We adhere to uncompromising ethical and legal standards. This extends to our day-to-day business conduct, employee policies, supply chain policies, environmental programs and practices, and our commitment to human rights and social responsibility.
- “Marriott strives to be a force for good.” Our sustainability and social impact platform, Serve 360:Doing good in all directions guides our journey to making a positive and lasting impact where we operate.

- **Area of hotel**

Located midway between the cities of Peniche and Óbidos , the resort is a 15 min drive from Peniche . The mediaeval town of Óbidos is a 22 min drive and features ancient walls and a castle .





- **Number and types of rooms**

The rooms and suites look uniform and lack the vitality and color of the gardens. Nevertheless, they are absolutely comfortable and mostly spacious, including a balcony or terrace. Higher floor rooms have beautiful sea views. A good work desk and a sleek bathroom are also a plus. Two and three bedroom apartments offer expansive ocean views and are just steps from the beach path.

**104 Junior suites**

**7 Suites**

**12 luxury apartments**

- **Rack rates**

There are four types of rooms at Praia D'El Rey Marriott Golf and Beach Resort

➤ Guest Rooms

- 1 King garden view
- 2 Double garden view
- 1 King oceanfront
- 2 Double oceanfront
- 1 King partial ocean view
- 2 Double partial ocean view
- 1 King premium oceanfront
- 2 Double premium oceanfront

➤ 1 Bedroom Junior suite

➤ 1 Bedroom suite

➤ 1 Bedroom Presidential suite

## Guest room

1 King, Garden view

### Room Overview

Guest Room, 1 King, Garden/Golf Course View

### Special Benefits

High-speed Wi-Fi

### Beds and Bedding

Maximum occupancy: 3

1 King

Rollaway beds permitted: 1

Cribs permitted: 1

Maximum cribs/rollaway beds permitted: 1

Pillowtop mattress, and Duvet



## Guest room

2 Doubles, Garden view

### Room Overview

Guest Room, 2 Double, Garden/Golf Course View

### Beds and Bedding

Maximum occupancy: 3

2 Doubles

Rollaway beds not permitted

Cribs permitted: 1

Maximum cribs/rollaway beds permitted: 1

Pillowtop mattress, and Duvet



## Guest room

1 King, Oceanfront

### Room Overview

Guest Room, 1 King, Ocean Front View Room

### Beds and Bedding

Maximum occupancy: 3

1 King

Rollaway beds permitted: 1

Cribs permitted: 1

Maximum cribs/rollaway beds permitted: 1

Pillowtop mattress, and Duvet



## Guest room

2 Doubles, Oceanfront

### Room Overview

Guest Room, 2 Double, Ocean Front View Room

### Beds and Bedding

Maximum occupancy: 3

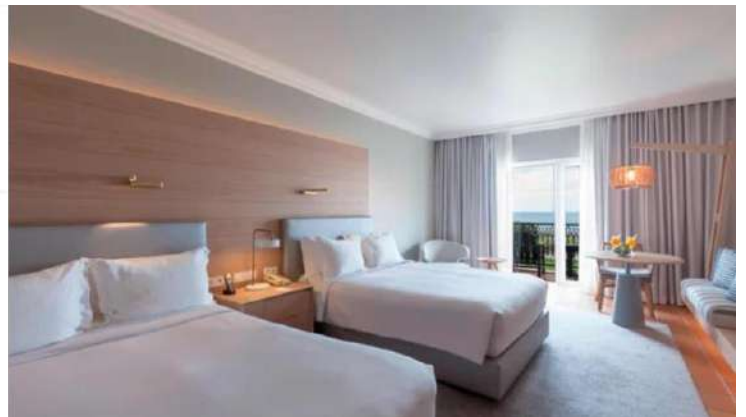
2 Doubles

Rollaway beds not permitted

Cribs permitted: 1

Maximum cribs/rollaway beds permitted: 1

Pillowtop mattress, and Duvet



## Guest room

1 King, Partial ocean view

### Room Overview

Guest Room, 1 King, Ocean Side view Room

### Beds and Bedding

Maximum occupancy: 3

1 King

Rollaway beds permitted: 1

Cribs permitted: 1

Maximum cribs/rollaway beds permitted: 1

Pillowtop mattress, and Duvet



## Guest room

2 Doubles, Partial ocean view

### Room Overview

Guest Room, 2 Double, Ocean Side view

### Beds and Bedding

Maximum occupancy: 3

2 Doubles

Rollaway beds not permitted

Cribs permitted: 1

Pillowtop mattress, and Duvet



## Guest room

1 King, Premium view, Oceanfront

### Room Overview

Guest Room, 1 King, Ocean Premium view Room

### Beds and Bedding

Maximum occupancy: 3

1 King

Rollaway beds permitted: 1

Cribs permitted: 1

Maximum cribs/rollaway beds permitted: 1

Pillowtop mattress, and Duvet



## Guest room

2 Doubles, Premium view, Oceanfront

### Room Overview

Guest Room, 2 Double, Ocean Premium view Room

### Beds and Bedding

Maximum occupancy: 3

2 Doubles

Rollaway beds permitted: 1

Cribs permitted: 1

Maximum cribs/rollaway beds permitted: 1

Pillowtop mattress, and Duvet





## 1 Bedroom Junior Suite

1 King, Garden view

### Room Overview

Junior Suite, 1 King, Garden/Golf View

### Beds and Bedding

Maximum occupancy: 3

1 King

Rollaway beds permitted: 1

Cribs permitted: 1

Maximum cribs/rollaway beds permitted: 1

Pillowtop mattress, and Duvet



## 1 Bedroom Suite

1 King, Premium view, Oceanfront

### Room Overview

One Bedroom Suite, 1 King, Ocean Front view

### Beds and Bedding

Maximum occupancy: 3

1 King

Rollaway beds permitted: 1

Cribs permitted: 1

Maximum cribs/rollaway beds permitted: 1

Pillowtop mattress, and Duvet



## 1 Bedroom Presidential Suite

1 King, Premium view, Oceanfront

### Room Overview

Presidential Suite, 1 King, Ocean Premium view

### Beds and Bedding

Maximum occupancy: 3

1 King

Rollaway beds permitted: 1

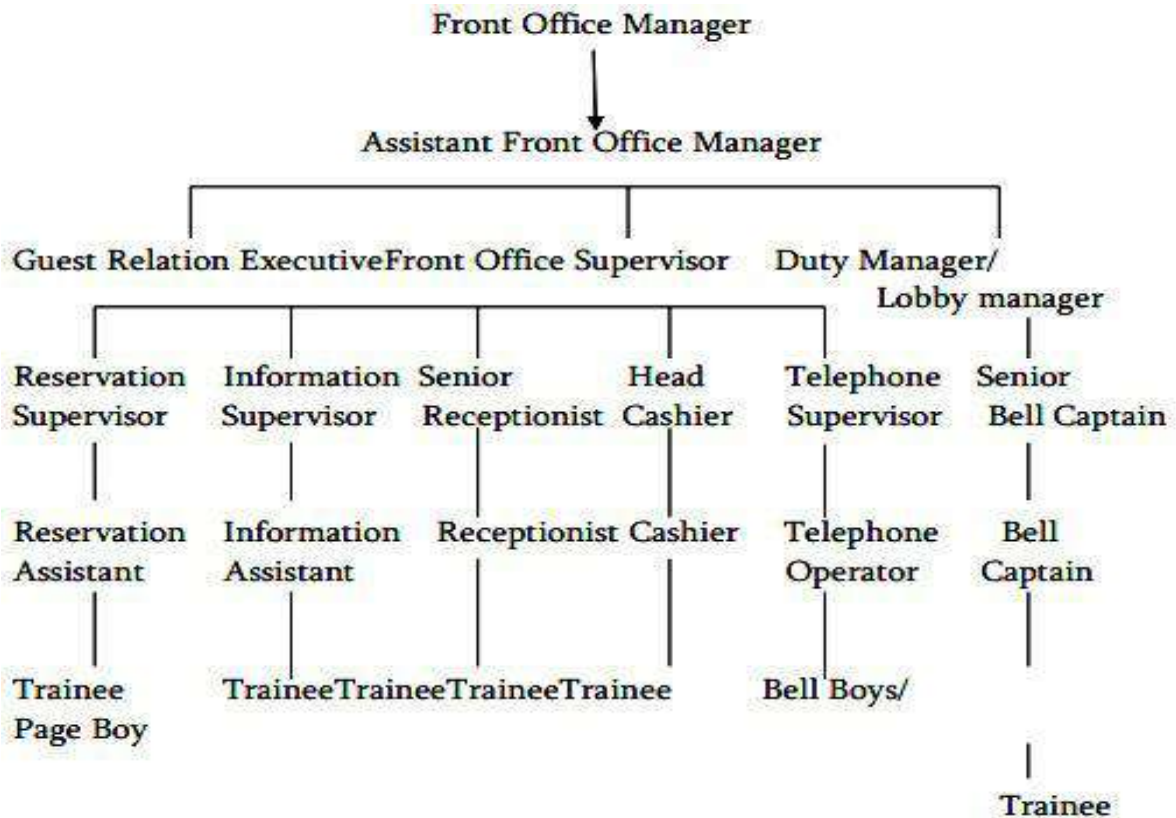
Cribs permitted: 1

Maximum cribs/rollaway beds permitted: 1

Pillowtop mattress, and Duvet



### Front office organization





- **Duties and responsibilities**

- 1) **Front Office manager**

- Directs and coordinates the activities of the front office department. This includes room reservations, room assignments, emails, and information.
- Reports to senior management (either Manager or Executive Assistant ) and takes full responsibility for day-to-day front her office operations .
- Maintain and/or develop appropriate operating procedures covering both convention and non-convention reservations, open and close date management, room and suite availability and status, guest arrival patterns, key management, and reception. , include mail and message flow to ensure efficiency methods and connections between departments and shifts.
- Must be able to understand and work with the functions of closely related departments such as front office cashiers and assistant managers.
- Credits, sales, housekeeping, services, hotel-to-hotel bookings. Meet regularly with managers and supervisors in these and other departments to plan and coordinate hotel accommodations.
- Work closely with secretaries of various parliamentary groups to assist in planning guest arrival and accommodation.
- Meet with individual guests or meeting group representatives on room allocation, pricing, and location issues.
- Create reports to management and other regulators on expected room occupancy, booking patterns, expected check-ins and expected check-outs. -
- Responsible for recruitment and training of employees in collaboration with Human Resources Department.
- Support and encourage the implementation of hotel-employee relationship policies, including courtesy programs, work performance records, and vacation hours.

## 2) Assistant Front Office manager

- The Assistant Front Office Manager supervises and coordinates the day-to-day operations of the Front Office staff and assists in resolving internal issues.
- Coordinate emails, information regarding hiring of reservations personnel with managers.
- Collaborate with sales on current and future conference and group bookings.
- Accommodate future guests, suite blocks, and special requests for large conventions.
- Handle guest complaints, reservations and room allocation issues.
- Interview and hire applicants. Also responsible for various tasks assigned by the front office manager. Take over the duties of the absent Front Office Manager .

## 3) Reservation Manager/ Assistant Reservation Manager

- Monitor and respond to inquiries from booking agents. Coordinate booking agent schedules.
- We are also in close contact with the secretaries of major companies that do business with hotels. Frequently asked to entertain these secretaries.
- Enter and process booking requests received by phone, telegram or letter. Responsible for the accurate and effective processing of booking lists. Please notify and notify the manager or assistant at the front desk her office of any significant increase or decrease in booking agreements that may affect the opening or closing status of the hotel.
- Reservations and file types. Confirmation type. Train new agents on all of the above aspects. Oversee and coordinate the activities of the Archives staff.
- Open and forward all mail addressed to the front office.
- Timestamp all communications.
- Tags are applied to highlight points that are important to the booking author.

- Record all bookings and generate monthly reports on stays. We also prepare semi-annual reports on all financial statements and their respective preparations.

#### 4) Lobby Manager

- Create a roster and determine the basis for staffing levels.
- Handle guest complaints and ensure front office maintains good relations with all departments.
- Collaborate with various departments to deal effectively with guests.
- Coordinate with the front office (reception and information) to facilitate guest stays and departures and coordinate front office cash (facilitate credit).
- Provides a link between the Travel Desk and the airline for flight arrivals and departures.
- Patroll each area regularly during the night to make sure everything goes smoothly.
- Submit a credit invoice in the absence of the Assistant Front Office Manager.
- Educate all subordinate employees and trainees.
- Work with security to prevent unwanted events from occurring within the hotel.
- Attend general manager meetings. Fully responsible for all operations in the lobby and public areas and rooms, including at night.

#### 5) Reservation Assistant

- Courteous and prompt processing of all bookings by phone, email, telex cable, computer, etc.

- Update your booking record/record to be up to date with room availability. (receiving and storing information) .
- Entering advance reservation slips, maintaining reservation shelves and corresponding tiles, and updating information on personal computers in the case of personal computers.
- Make intelligent, error-free changes and cancellations. Keep your availability charts up to date.
- View your reservation location on a flashboard.
- Check your booking documents and ensure minimum Inventory if necessary.

#### 6) Reception/ Registration Assistant

- We will inform you of the status of the room every day.
- Get detailed information about arrivals, room requirements, and scheduled departures for the day. Confirm VIP reservations, issue VIP amenities, fruit and flower drink vouchers and more, and make other special requests.
- Prepare all documents related to pre-registration for VIP, disabled and elderly Processing of group/crew registrations by established procedures and FIT.
- Maintain a satisfactory portion of all rooms come with an arrival messenger card.
- The room shelf and information shelf are updated from time to time.
- After registering as a guest, enter the resident slip and plug the shelf into the outlet.
- Please open the guest folder immediately and send it to the front register yourself or send it to GR.

- Card until you open the guest folder. Keep your room's destiny completely up to date.
- Generate room deviation reports and ensure double checks by lobby personnel.
- Work closely with information assistants.
- Hand over all departure rooms to housekeeping in a timely manner.
- Have housekeeping immediately inspect all vacant rooms.
- Create room reports/occupancy statistics and keep an inventory of rooms.
- Greet and greet guests. The receptionist's friendly greeting to guests transforms an impersonal, homely hotel building into a friendly, homely place, but his unfriendly, hostile, and indifferent demeanor is what makes the guest's experience .
- If the front office is the hotel's "hub", the receptionist can be aptly described as the person who keeps the hotel world moving.
- Sell higher priced rooms and other hotel facilities with trained sales skills and allocate rooms. – Room service and telephone department to assist racks.
- Be careful with small luggage.
- Know your room history: location, type, price, theme if any, view of each room.
- Setting up and booking guest accounts at small hotels.
- Handle cash, credit cards, cash registers and perform cashier functions in a small hotel.
- Guests can safely store their valuables.
- Handling complaints and emergencies.

### 7) Information Assistant

- Upon presentation of the arrival courier card, the hotel will distribute room keys to registered guests.
- Incoming guest calls and report all messages. We handle all guest emails, information, packets and telegrams according to established procedures.
- Answer questions about home amenities and attractions. Keep information materials such as timetables, road maps and hotel guides.
- Help your guests pay. Receive and send information.
- Collect guest and staff information. Lists guest shelves in alphabetical order.
- Sell hotel properties through trained sales representatives.
- Make sure you have received the room key from the departing guest by signing the departure card. If the key is lost or not collected, please report it to his manager at the front desk immediately.
- Maintain close contact with housekeeping, engineering, lobby, catering and other coordinating departments.

### 8) Bell Captain

- Monitor lobby staff. Check their movements and activities with the lobby attendants control sheet.
- Take attendance and prepare workforce plans to meet job demands.
- Provide regular updates to the Assistant Lobby Manager on lobby staff performance and occasional updates to guests.
- Handle guest complaints and handle phone calls in the absence of a deputy manager lobby.

- We carry out luggage storage procedures and provide luggage storage services. Train your lobby staff to maximize the efficiency of your department.
- Organize and supervise baggage check-in/check-out procedures for groups, crews, etc. Manage the sale of stamps and stationery to guests.
- Please keep a record of all guests with “sparse luggage” and inform the assistant manager in the lobby and front office. Security assistance in lobby monitoring.
- Conduct daily lobby supervisor briefings.
- Coordinate and manage the distribution of the morning newspaper.
- Oversees the storage of essential medicines prescribed by your family doctor and is responsible for any issues that arise.
- Please keep the lobby clean at all times.
- Please keep your belongings neatly organized and in the designated place.

#### 9) Bell Boy

- Report to the bell captain.
- Accommodating visitors. Luggage in the car goes to the room at the porch gate.
- Upon arrival, we will escort the guest to their room. Put the luggage in the room on the luggage rack.
- We will explain to the guests how to operate the lighting switches, air conditioners, etc., and turn on the switches.
- Processing guest departures (using departure cards). When you leave, please take your luggage out of the room according to the porter’s instructions.

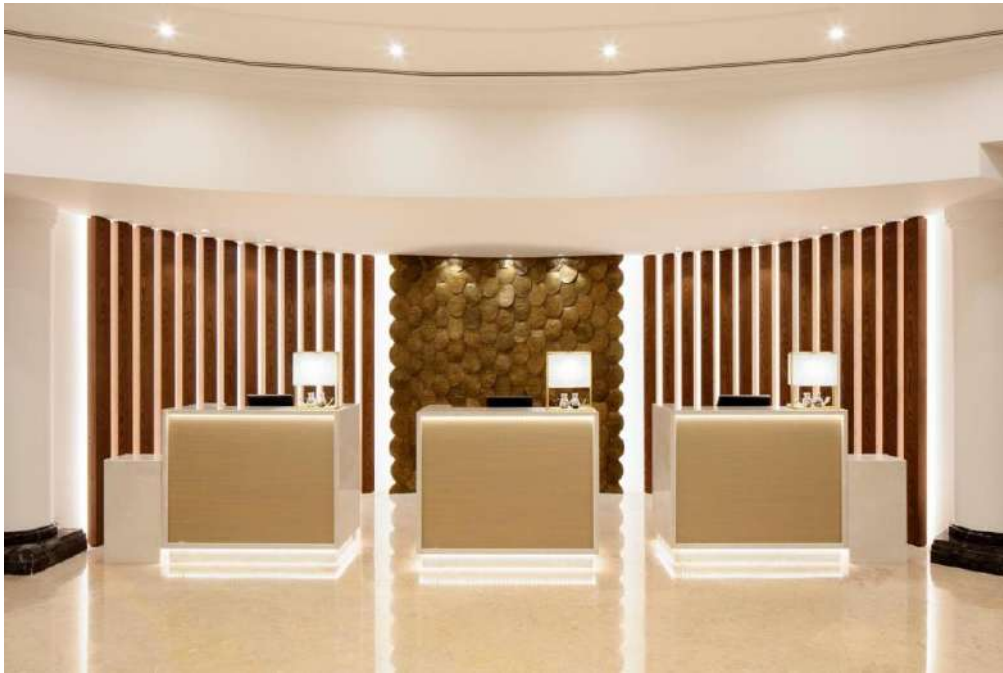


- Check the room to make sure the guest didn't accidentally leave something in the room. Turn off all lights and air conditioners.
  - Get a release from the errand card reception desk regarding guest paid/signed invoices. Please make sure you have received the key from the guest at check-out and get approval from the information desk.
  - Look for emails/messages for departing guests and, if available, collect emails/messages and pass them on to departing guests.
  - Pick up your luggage and put it in your car at the porch/gate.
  - Carry out errands requested by guests and front desk staff.
  - Track/monitor unwanted guests in your hotel. Follow your supervisor's instructions.
  - Newspapers are distributed to guest rooms and some offices.
  - Keep the lobby area clean to ensure smooth flow.
- **Layout of Front Office**

#### Vilalara Thalassa Resort



## Praia D'El Rey Marriott Golf and Beach Resort



- **Operational functions with Interdepartmental relationships**

- To ensure efficient rooming of guests, both housekeeping and front office must inform each other of changes in a room's status. Knowing whether a room is occupied, vacant, on change, out of order (OOO), under repair, or similar for proper room management •
- There should be coordination to clean front office public areas •
- There must be coordination between housekeeping and front office department to share information on occupancy levels which helps to forecast occupancy for the year and makes it easier to draw up a budget, establish par stock levels and estimate required staff strength. •

- There should be coordination know about the daily room report and housekeeping discrepancy report. It also helps to gear renovations and spring cleaning to low occupancy periods thereby preventing loss of revenue.
- The housekeeping and front office department also coordinate with each other for other important information which requires special attention like:-
  - VIPs in the house: this information is essential so that the staff can take a little extra care and keener precautions in cleaning and supervising VIP rooms.
  - Groups in the house: The group room list must be given to housekeeping before the group arrives. Because groups usually congregate in terms of arrivals and departures, visits and meals. Their room must be prepared together under strict time limits. The breakout room list helps the HK department organize their work and have their breakout rooms ready on time.
  - House crew: Arrivals of one crew member may coincide with departures of another on the same airline. In such cases, it is important to clean the assigned room in a short time. Therefore, effective coordination is required between the front office and housekeeping.
  - Flower: Recognizing the importance of the guest, the manager may compliment the guest with a special gesture of arranging flowers in the room. A particular guest's flower arrangement request is communicated daily to housekeeping from her desk at the front desk.
- Apart from the above communication, the front desk office must rely on housekeeping to provide clean uniforms to the employees.

**C. ALLIED DEPARTMENTS****Table of content**

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## **Engineering and Maintenance**

- The engineering department is responsible for repairing and maintaining the plant and machinery, water treatment and distribution, boilers and water heating, sewage treatment, external and common area lighting, fountains and water features etc. Also, It looks after the maintenance of all the equipment, furniture and fixture installed in a hotel.



## **Accounts department**

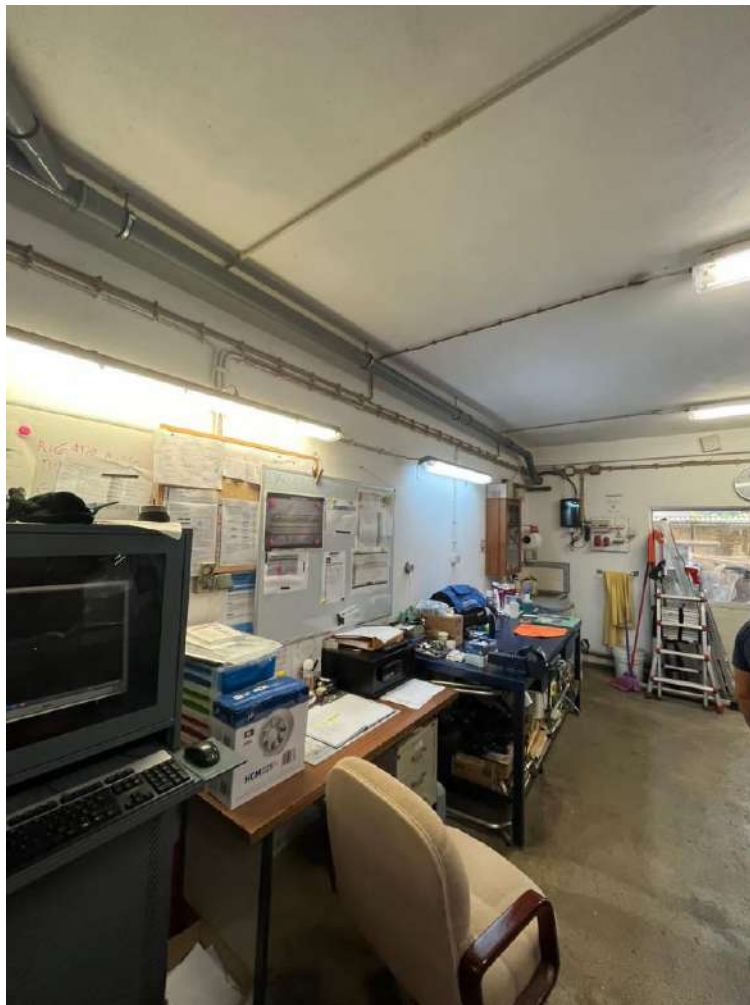
- This department controls all financial transactions. Accounting departments typically handle a variety of important tasks. These tasks often include invoicing customers, monitoring and collecting accounts receivable, reconciling accounts, processing accounts payable, consolidating multiple units under common ownership, budgeting, and recurring financial reporting, and financial analysis. It is also common to establish appropriate internal controls over all business processes (to prevent asset theft or misuse), conduct external audits, and raise funds through banking transactions. Tax can be handled by an in-house accounting department, but this task is often outsourced to an external tax accountant

## **Security**

- The hotel security department is responsible for the overall security of the hotel premises, guests, visitors, day-users, hotel employees and their property.

## **IT department**

- The Information Technology Department is responsible for day-to-day support of all IT systems, business systems, office systems, computer networks, and telephone systems throughout the hotel/resort. In addition, they are responsible for information technology issues, products and services at the accommodation. It provide user training and support for all property/site systems, network upgrades, hardware and software support, etc.



**HOUSEKEEPING****Table of content**

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3	Duties and responsibilities	48
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## **Housekeeping**

Housekeeping SOPs / or Standard Operating Procedures are step-by-step guides for performing housekeeping tasks. These processes are approved by management and all householders are expected to follow them to ensure consistency, accuracy and quality.

### ▪ **Standard operating procedure**

#### **1. Preparing rooms for check in**

- This workflow lists each step a housekeeper must take to prepare the room for the next guest`s check-in.
- These SOPs should detail the basics such as making beds with clean linens, cleaning ashtrays, preparing supplies, and how housekeepers perform these tasks.

#### **2. Cleaning occupied rooms**

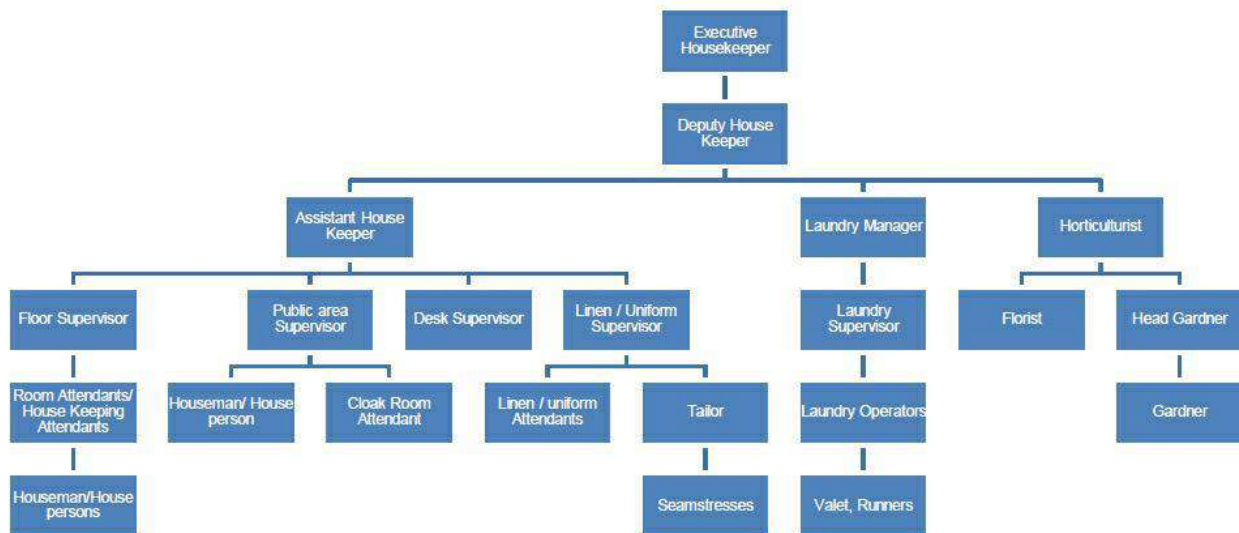
- Guest rooms must be cleaned daily for the duration of a guest`s stay. The cleaning procedure when there are guests is different than when the rooms are vacant.
- In-use room cleaning methods include making beds, changing used towels, vacuuming carpet areas, and replenishing bathroom supplies.

#### **3. Maintaining common area**

- Not to be ignored is the hotel's high standards in all public areas such as corridors, breakfast rooms and foyers.
- Occasionally, certain elements such as B. The dust lamp at the front desk are forgotten or consistently downgraded due to the more pressing need to swap rooms for guests.
- However, we cannot afford to change standards anywhere, especially during a pandemic, when dusty service can be seen as evidence of a general lack of care that does not reflect the hotel.



## Housekeeping Organization



### ▪ Duties and responsibilities

#### a. Executive Housekeeper

- Organize, supervise and coordinate the each day operations of the house responsibilities staff.
  - It ensures advanced hygiene, protection, consolation and aesthetics for lodge visitors.
  - Create a roster-monitor worker subject and behavior.
  - We make sure suitable communicate inside the branch via way of means of keeping ordinary conferences with all personnel.
  - Hire new personnel, warn personnel if they're violating policies, and terminate personnel whilst necessary. Advise personnel on diverse duties and workassociated issues.
  - Motivate your personnel and keep morale high.
  - Establish and preserve widespread working techniques (SOPs) for cleansing and introduce new techniques to boom hard work efficiency and product utilization.
  - Always search for and check new technology and products.
  - Maintain an stock of furniture, linens, and transportable device for rooms and associated centers and make sure that those are checked regularly.
  - Organization of protection and restore of rooms.
  - Handle objects that visitors might also additionally have left in the back of of their rooms.
  - Ensure right uniforms are supplied for lodge staff.
  - Make positive you comply with the hygiene and protection precautions.
  - Make proposals

to the human resources branch concerning employees selection, hiring, replacement, provider changes, promotions, etc. Evaluate and improve personnel if there are vacancies.

– Organizing and tracking similarly inner and outside schooling for staff. – Liaison between protection and house responsibilities departments. – Review and approve all finances branch deliver requests and enforce minimal stock, stock and price manipulate techniques for all materials.

- - Check the reviews submitted and the registry kept. Keep a time diary for each worker on your branch. – Responsible for refurbishing and refurbishing visitor rooms and lobbies. Provides finances to control and takes over finances manipulate and forecasting.

### **b. Deputy Housekeeper**

- Make sure all guest rooms, common areas and back areas are clean and tidy.
- Examine the work done by the contractor. B. Pest control, laundry, window cleaning, etc. –
- Prepare staff schedules and rosters/roster. Review regular inventory and inventory records for linens, uniforms and supplies.
- Provide the Head Housekeeper with necessary information and assist her with staff evaluations, disciplinary actions, and her promotion.
- Develop and implement training programs within the Housekeeping Department in consultation with the Head Housekeeper.
- Assist the Chief Housekeeper in forecasting and budgeting for operating and capital expenditures.
- Responsible for the Housekeeping Department in the absence of the Head Housekeeper.

### **c. Assistant Housekeeper**

- Responsible for proper and appropriate management of cleaning, maintenance and repair of guest rooms.
- Responsible for hotel linen and managing transfers and distribution to housekeeping. Keep an inventory of all appliances and check them regularly. Please help the maids with their

daily difficulties. Provide the front desk with a list of rooms that can be assigned to guests.  
Arrange a flower arrangement.

- Organize staff training and replace the lead housekeeper in her absence.
- Update records, registers, files.
- Edit the maid roster. Check VIP and OOO (out of service)

#### **d. Floor Supervisor**

- Oversee the handover of dirty laundry and ask housekeeping for new laundry.
- Ensure supplies of equipment, maintenance and cleaning supplies for floors and common areas. Issue a floor key to the maid .
- Overseeing spring cleaning. Report on floor maintenance work. Please use room service to clean up afterwards.
- Maintain pantry inventory on each floor/floor. Coordination with front office manager. Upon request, we allow the provision of additional services such as babysitting, hot water bottles, etc.
- Immediately report any security vulnerabilities to security or your administrator. Please check your spare luggage.
- Create a household financial situation report. Oversee cleaning of assigned floors and areas. This includes rooms, hallways, stairwells and pantries on your assigned floor. Reports on individual employee performance metrics.

#### **e. Public Area Supervisor**

- Make sure all public areas and other functional areas are kept clean at all times.
- Arrange for special cleaning of public areas.
- All maintenance work should be carried out in coordination with the maintenance department.
- Make sure to place flower arrangements in appropriate locations in public areas.

- Prepare banquet halls and conference rooms for events and meetings.

#### **f. Room Attendant**

- Keep the room clean and tidy according to the assigned hygiene rules.
- Change room and bathroom linen. Bed making in the guest room.
- Replenish guest supplies. Respond quickly to guest calls.
- Responsible for handling guest laundry.
- Stay the night and provide turndown service. Check and secure your room.
- Hand over the found object to the housekeeper.
- Stock up on the maid's cart with guest supplies, cleaning supplies, and linens.

#### **g. Horticulturist**

- Oversee the maintenance of gardens and landscaped areas.
- Ensure a smooth supply of flowers/leaves to the housekeeping department.
- When the florist isn't around, help the housekeeper make flower arrangements.

#### **h. Head Gardner**

- Ensure landscape areas, gardens, rock gardens, pools, etc. are maintained according to the original concept
- Short schedule and assignment of tasks to gardeners. Look for fresh seasonal plantings. Get quality seeds at affordable prices from a trusted source.
- Procurement, control and monitoring of the use of liquid fertilizers and fertilizers. Adhere to irrigation schedules and address issues related to water scarcity.

- We provide flowers, garlands, wreaths and bouquets to hotels as needed. Maintenance of hotel indoor plants.
- Oversee lawn care, lawn mowing, and lawn repotting. train gardeners Help gardeners use their equipment and tools effectively and correctly. Oversee plant and greenhouse maintenance.

**i. Gardner**

- Maintain the landscaping, maintain and replant according to the original concept.
- Plant seeds and seedlings according to the conditions and landscape concept.
- Properly distribute liquid manure and manure.
- Water all garden areas as planned. Nursery and greenhouse maintenance, Pruning and trimming hedges and bushes.
- Prepare seasonal evergreen potted houseplants at the hotel's request. Use your gardening tools efficiently.

**j. Laundry Manager**

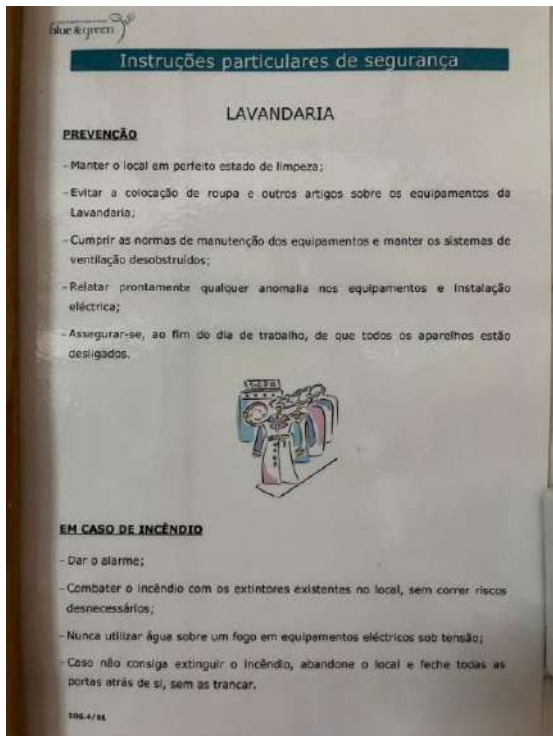
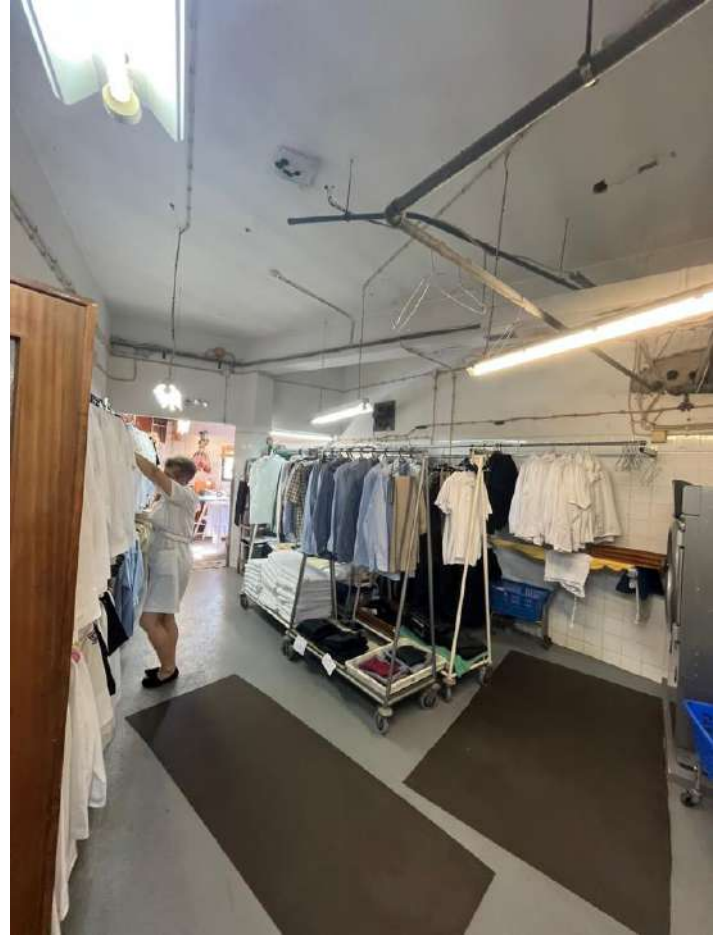
- He/she is responsible for the entire functioning of the laundry and dry-cleaning unit. A laundry manager must have the organizational ability as well as technical knowledge of chemicals and their effect on fabrics.

**k. Laundry supervisor**

- He/she is in charge of the functioning of the laundry in the absence of the laundry manager. A laundry supervisor must have a good understanding of all aspects of the laundry equipment, chemicals, and fabrics.



**Laundry room**





## ❖ Chemicals and materials used

### Equipment's

- Brushes
- Dustbin and dustbin bagsbags
- Abrasives
- Dusting cloth
- Dustpan and broom
- Mop
- Mop wringler trolley
- Spray bottle
- Maids cart
- Janitor's cart
- Steam iron
- Large washing machine
- Flatbed press iron
- Vacuum cleaner
- Extra wide vacuum cleaner

### Chemical agent

- R2 - all purpose cleaning agent
- R3 – cleaning glasses
- R4 – polish furniture
- R5 – air freshener
- R6 – toilet bowl cleaner

### Bathroom supplies

- Body towel
- Hand towel

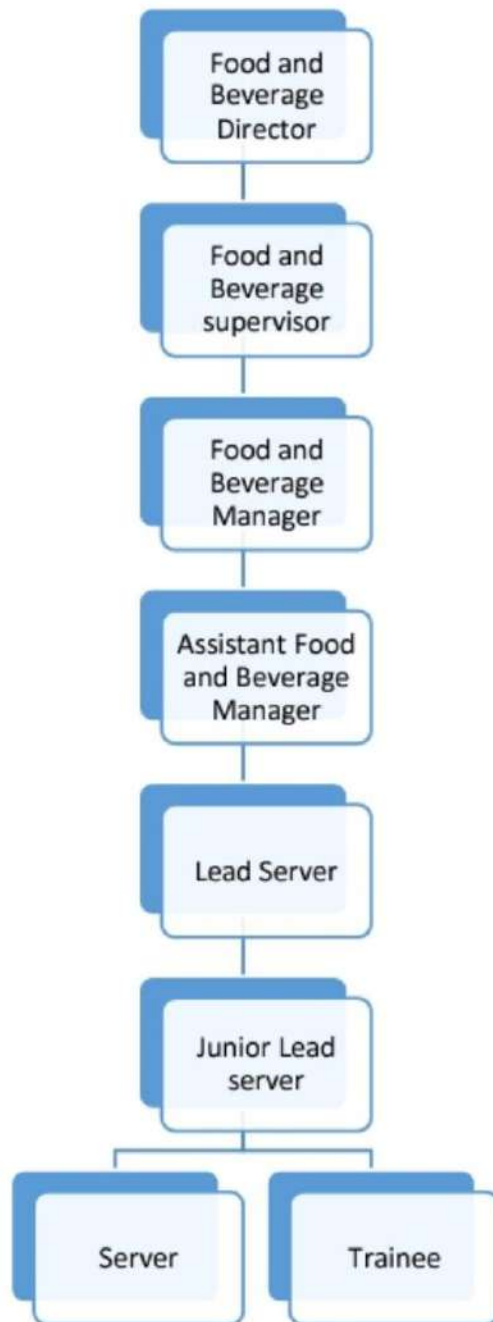
- Face towel
- Bath mat
- Vanity kit ( soap, shampoo, conditioner, shower gel, body lotion, hand cream, face cream, shower cap , ear bud, dental kit , shaving kit)
- Hair dryer
- Bathrobe
- Bath slipper
- Magnified mirror

**FOOD AND BEVERAGE SERVICE****Table of content**

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**Food and Beverage Service**

**Hierarchy**



- Duty roaster**

**Vilalara Thalassa Resort**

**Praia D'El Rey Marriott Golf and Beach Resort**

The image shows a large, multi-page spreadsheet or data table. It is organized into several distinct sections, each with its own header and data rows. The data is presented in a grid format with various colored cells (yellow, red, blue, green) highlighting specific information. The columns represent different categories or time periods, and the rows represent individual items or data points. The overall layout is dense and detailed, typical of a comprehensive report or schedule.

## **F & B Outlets**

### **Vilalara Thalassa Resort**

- Terrace Grill : Serves fresh fish , seafood and barbeque ( All day grill )
- B&G Restaurant : Minimalism Portuguese Gastronomic
- Grotta Rotonda Trattoria : Serves classic Italian cuisine



- Thalassa Pool Bar : Drinks and snacks pool bar.



### **Praia D'El Rey Marriott Golf and Beach Resort**

- Pool Bar : serves quick meal/ snacks
- Emprata : serves mediterranean cuisine
- Tempera : Breakfast and Dining buffets
- Contato : Lobby bar savoring light meals

- Oceano : Golfer's Bar
- Club house : Has a multiple cuisine menu
- Maré : Serves fresh seafood and fish accompanied with best wine
- West Cliffs : Serves a menu based on stake house concept







## Banquet



### CEREMONY & COCKTAIL IN THE GARDEN

The ceremony and cocktail may be taken in our gardens overlooking the sea.

Price: €1000,00

Includes space rental, chairs and carpet.

### COCKTAIL IN THE GARDEN - A

1 hour € 22,00 per person

Extra 30 minutes € 10,00 per person

Sparkling wine, freshly squeezed orange juice, soft drinks, mineral water

### COCKTAIL IN THE GARDEN - B

1 hour € 24,00 per person

Extra 30 minutes € 11,00 per person

Sparkling wine, Martini, Campari, Vodka, Gin, white wine, white Port wine, freshly squeezed orange juice, soft drinks, mineral water

### COCKTAIL IN THE GARDEN - C

1 hour € 26,00 per person

Extra 30 minutes € 12,00 per person

Sparkling wine, Martini, Campari, Vodka, Gin, white wine, white Port wine, Caipirinhas, Mojitos, Fruit punch, freshly squeezed orange juice, soft drinks, mineral water

### ADD CHAMPAGNE TO YOUR COCKTAIL

Pommery Brut Royal € 98,00 / bottle

Moët & Chandon Brut Impérial € 108,00 / bottle

Moët & Chandon Rosé Impérial € 150,00 / bottle

Cuvée Dom Pérignon Vintage Millésime € 310,00 / bottle



**CANAPÉS - A**

Variety of 4 cold canapés

1 hour, 8 pieces per person € 16,00 per person

1.5 hours, 10 pieces per person € 19,00 per person

2 hours, 12 pieces per person € 23,00 per person

**CANAPÉS - B**

Variety of 8 cold canapés

1 hour, 8 pieces per person € 18,00 per person

1.5 hours, 10 pieces per person € 21,00 per person

2 hours, 12 pieces per person € 25,00 per person

**CANAPÉS - C**

Variety of 4 cold canapés, 4 hot canapés

1 hour, 8 pieces per person € 18,50 per person

1.5 hours, 10 pieces per person € 22,00 per person

2 hours, 12 pieces per person € 25,00 per person

**CANAPÉS - D**

Variety of 6 cold canapés, 6 hot canapés

1 hour, 8 pieces per person € 20,00 per person

1.5 hours, 10 pieces per person € 23,00 per person

2 hours, 12 pieces per person € 28,00 per person

**COLD CANAPÉS**

Skewers of cherry tomato and feta cheese

Truffle of goat's fresh cheese from Sao Braz de Alportel coated in sesame seeds

Profiteroles stuffed with dry tomato and tuna fish mousse

Frittata of tomato and buffalo mozzarella

Shrimp with guacamole and corianders over crostine

Small skewer of shrimp and pineapple

Lobster crème brûlée

Salmon and rocket carpaccio

Marinated salmon with lemon cream and crispy toast

Tuna fish tartar, lemon and chive mayonnaise

Small skewer of melon and smoked ham

Chicken crepe with carrot mousse and Mascarpone

Homemade Smoked duck magret over port wine onion confit

Veal roast beef, old mustard and caper salsa

**HOT CANAPÉS**

Tartelette of mushrooms and leek

Meat or Vegetarian samosas

Crispy shrimps tempura

Indian shrimps Tandoori

Small Asian style chicken kebab with spicy peanut butter dip

Salmon and capers tartelette

Codfish fritters with parsley

Algerian sardine toast with tomato pesto

Small chicken pie

Grilled smoked tofu and berry vinaigrette

Small meat kebab Alientejo style and chives

Small lamb kefta kebab with rosemary

"Morcela" dumplings and apple



**MENU VILALARA - A**

€ 110,00 per person

**Starter**

Homemade marinated Leroy Salmon, pickled cucumber, quail egg, Keta caviar

**Main course**

Loin of lamb, algerian carrot pure, Portobello mushrooms and old mustard jus with truffles

**Cheese**

Portuguese cheese trio, regional bread and jams

**Dessert**Praline mousse coated in pistachio biscuit, tangerine sorbet and crispy hazelnut  
Coffee, tea and petit fours**MENU VILALARA - B**

€ 110,00 per person

**Starter**

Goose liver terrine, port wine reduction, crisp nucula and dry fruits crocant, homemade olive brioche

**Main course**

Tiger prawn from Mozambique, spinach risotto and homemade dried tomatoes

**Cheese**

Portuguese cheese trio, regional bread and jams

**Dessert**Fig parfait, greek yogurt and walnut ice cream,  
classic balsamic reduction  
Coffee, tea and petit fours**MENU VILALARA - C**

€ 110,00 per person

**Starter**

Blue lobster cream soup flavoured with fennel, seabass ceviche, orange pepper and virgin olive oil

**Main course**

Duck magret flavoured with spices and vanilla, parsnip pure, chestnuts and citrus jus and old mustard jus with truffles

**Cheese**

Portuguese cheese trio, regional bread and jams

**Dessert**Vilalara's mango trilogy  
Coffee, tea and petit fours**MENU VILALARA - D**

€ 110,00 per person

**Starter**

Octopus carpaccio, crispy rocket leaves, bell pepper - truffle vinaigrette

**Main course**

Angus Duo - Loin of beef and oxtail ragout, asparagus and sweet potato from Aljezur

**Cheese**

Portuguese cheese trio, regional bread and jams

**Dessert**Lemon grass crème brulee with Tahiti vanilla ice cream and bio berries  
Coffee, tea and petit fours**MENU VILALARA - E**

€ 115,00 per person

**Starter**

Parfait of foie gras in a reduction of Ruby Port wine, caramelized mango, crispy of dried fruits and wild rocket

**Fish course**

John Dory, creamy mashed pastinaga and chive, baby vegetables and champagne sauce

**Meat course**

Veal sirloin, ratte potato, yellow chanterelles and dark truffle sauce

**Cheese**

Portuguese cheese trio, regional bread and jams

**Dessert**Mille-feuille of banana "Sericaia", "toucinho do céu", spices sabayon, and olive oil ice cream  
Coffee, tea and petit fours**MENU VILALARA - F**

€ 115,00 per person

**Starter**

Lobster tail with Keta caviar, avocado and citrus cream an nut oil vinaigrette

**Fish course**

Turbot fillet, Kenta beans, potato - coriander pure and goose foie gras sauce

**Meat course**

Veal loin torreados on morel risotto and thyme from our garden

**Cheese**

Portuguese cheese trio, regional bread and jams

**Dessert**Port wine mousse on almond biscuit, fig coulis and goat milk ice cream  
Coffee, tea and petit fours**MENU VILALARA - G**

€ 130,00 per person

**Starter**

Leroy Salmon and St. Jacques scallops carpaccio, citrus salad, baby spinach leaves and toasted pine nuts

**Fish course**Stonebass, sweet potato and chorizo cream, pack choi and crustaceous sauce  
----

Tangerine sorbet and green white wine

**Meat course**

Beef tenderloin with boletus and thyme, mini vegetables, veal sauce

**Cheese**

Portuguese cheese trio, regional bread and jams

**Dessert**Dark chocolate pavlova, almond mousseline and fresh red berries  
Coffee, tea and petit fours



**VEGETARIAN MENU\*****Starter (options)**

Salad of orange cous cous, feta cheese, garden greens and seitan  
Pumpkin cream soup and its seeds

**Main course (options)**

Fresh taglierini, watercress pesto and homemade dried cherries  
Wild mushrooms risotto, truffle flavour and basil leave  
Grilled smoked tofu, quinoa and spinach risotto, baby vegetables

**Dessert (options)**

Carpaccio of pineapple and vanilla, coconut ice cream and fresh raspberries  
Orange blossom crème brûlée  
Vegan chocolate mousse  
Coffee, tea and petit fours

\*accordingly to your preferences, this menu may include or not eggs, cheese

**COLD BUFFET (supper option)**

€ 28,00 per person

Table of cheese (6 varieties)  
Selection of 6 cutted fresh fruits  
Selection of 6 desserts

**HOUSE WINE SUPPLEMENT**

€ 20,00 per person

White and red house wines, beer,  
soft drinks, mineral water and freshly squeezed orange juice

**SELECTED WINES SUPPLEMENT**

€ 26,00 per person

White and red wine Vilalara selection, beer,  
soft drinks, mineral water and freshly squeezed orange juice

**NON ALCOHOLIC BEVERAGE SUPPLEMENT**

€ 10,00 per person

Soft drinks, mineral water and freshly squeezed orange juice  
According to your preference, wines can be charged on a consumption basis

**OPEN BAR (Vilalara selection of beverage)**

1st Hour € 33,00 per person

Each additional hour € 25,00 per person

Gin, whisky, vodka, rum, liqueurs,  
Beer, white and red house wines,  
Soft drinks, mineral water, freshly squeezed orange juice

**GENERAL CONDITIONS**

- Prices are valid for the year 2020 and can be changed without prior notice and must be reconfirmed prior to event confirmation
- Minimum value per person in "food & beverage": € 180,00
- This proposal is not a space reservation guarantee
- In order to book the space, we will send a contract that must be signed and returned to the Hotel up to 7 days after it has been received by the client. If the Hotel does not receive the contract and the deposit of 20% of the estimated total amount, the Hotel will have the right to release the reserved space.
- In case of cancellation, deposits are not refundable
- We suggest the garden for the cocktail and the Ocean rooms (adjacent to the B&G Restaurant) for dinner
- If the tables are placed in the terrace, a fee will be applied according to the number of invitees. It will be in a reserved area, but the terrace will not be private.
- This proposal includes (the use of the existing furniture of the Restaurant and terrace (tables and chairs) and white table cloths. We consider tables of 6 to 10 people)
- This proposal is valid for a minimum of 20 and a maximum of 40 people.
- We request a minimum reservation of 20 room nights to be able to give this availability
- This offer includes VAT. Price may increase or decrease if tax changes.
- After party can't be held in the same place as dinner and must end until midnight
- Wines and beverage of the meal will be served until coffee service. If the party continues after that an open bar should be considered.
- For the open bar, the total number of guests must be considered.
- This offer does not include entertainment.
- It is not allowed the usage of microphones in the Restaurant area.
- We will offer 1 glass of sparkling wine per person when cake is served.
- This proposal includes wedding cake (Vilalara standard cakes).
- This proposal does not include decoration.
- Prices may change if menus are changed.
- Vegetarian menus and special diets must be informed in advance.
- The Hotel does not accept that clients bring any food or beverage item from outside, with exception for the wedding cake.
- The Hotel can offer 2 parking places.
- Clients accommodated in the Hotel can use Hotel garage.
- Having a wedding planner is mandatory.



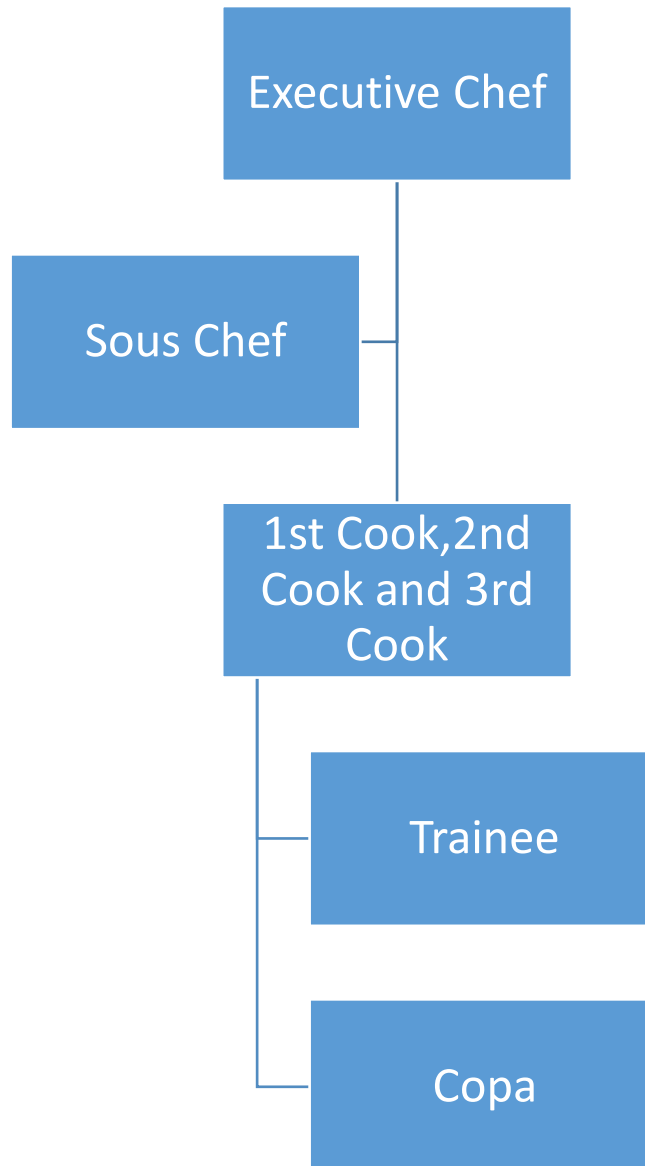
**FOOD PRODUCTION****Table of content**

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## Food Production

### Vilalara Thalassa Resort and Praia D'El Rey Marriott Golf and Beach Resort

- Hierarchy



- **Duties and responsibilities**

- A. Executive chef

- Plan and direct meal preparation and cooking activities
    - Change menu or create a new one that meets your quality standards
    - Estimate food needs and food/labor costs
    - Monitor kitchen staff activity
    - Arranging equipment purchase and repair
    - Recruiting and managing kitchen staff
    - Resolve any problems or complaints that arise
    - Putting the "finish" on the prepared dish
    - Perform administrative tasks
    - Comply with food and hygiene regulations and safety standards
    - Keep time and salary records
    - Maintain positive and professional relationships with colleagues and customers

- B. Sous chef

- Oversee kitchen shifts and ensure compliance with all food and beverage policies, standards and procedures.
    - Supporting the overall kitchen operations of the head chef.
    - Performs all kitchen manager and staff duties as required.
    - Recognize top quality products, presentation and taste.

- Adhere to purchasing, receiving, and food storage standards. Ensure compliance with food handling and hygiene standards.
- Calculate accurate theoretical and weighted food costs.
- Estimate daily production needs weekly and communicate daily production needs to kitchen staff.
- Coordination of banquet production with the banquet chef.
- Support food and beverage portioning procedures and waste management. Helps maintain affiliated cafeteria operations and food quality standards.
- Follow proper handling and temperature of all foods.
- Know and enforce hotel hygiene standards.
- Collaborate with corporate initiatives to assist Executive Chefs in researching and testing new foods.
- Help chefs maintain all standard recipes. Participates in training restaurant and catering staff on menu items such as ingredients, cooking methods and unique flavors.
- Operates and maintains all departmental equipment and reports faults.
- Assist with effective kitchen appliance repair and maintenance programs.
- Orders allocate uniforms according to budget to ensure uniforms are properly stocked and maintained.
- Purchase the right consumables and manage inventory according to your budget.
- Review staffing levels to ensure guest services, operational needs, and financial goals are met. Interact with guests/customers, communities, business representatives, providers, and local education systems as needed.

- Educate employees on safety procedures and monitor their ability to follow loss prevention guidelines to prevent accidents and control costs.
- Effectively investigate reports and track employee incidents.

### C. Chef de partie

- Cooking and serving with standardized recipes
- Distribution of work
- Check quality and quantity defects
- Waste management
- Keep quality
- Invent new dishes
- Maintain staff discipline and grooming
- Maintain hygiene and hygiene
- Parts management
- Storage of food and supplies
- Raw material quality control
- Assign tasks to trainee
- Production and waste management.
- Support in implementing the TBEM process
- Response to HACCP
- Enabling and adhering to the principles and working practices listed under the departmental HACCP system, i.e. food safety, hygiene and cleanliness, health, storage, etc. as applied to the areas of the workplace.





# Praia D'El Rey Marriott Golf and Beach RResort

TRAVEL BUZZLENTLY							
HORARIO COZINHA E COPA							
	SEGUNDA 27/01/22	TERÇA 28/01/22	QUARTA 29/01/22	QUINTA 30/01/22	SEXTA 31/01/22	SÁBADO 01/02/22	DOMINGO 02/02/22
<b>COZINHA</b>							
ALVARO COSTA	12:00-14:00	14:00-16:00	16:00-18:00	18:00-20:00	18:00-20:00	18:00-20:00	18:00-20:00
BERNARDO VITORINO	REC	7:00-14:00	7:00-14:00	FOLGA	FOLGA	14:00-21:00	14:00-21:00
TOMAS CARRODRAC	12:00-14:00	14:00-16:00	14:00-16:00	16:00-18:00	12:00-14:00	FOLGA	FOLGA
TIAGO GASPAR	FOLGA	REC	REC	REC	REC	FOLGA	FOLGA
<b>COPA</b>							
ALVARO COSTA	18:00-21:00	18:00-21:00	18:00-21:00	18:00-21:00	18:00-21:00	18:00-21:00	18:00-21:00
BERNARDO VITORINO	REC	7:00-14:00	7:00-14:00	FOLGA	FOLGA	14:00-21:00	14:00-21:00
TOMAS CARRODRAC	12:00-14:00	14:00-16:00	14:00-16:00	16:00-18:00	12:00-14:00	FOLGA	FOLGA
TIAGO GASPAR	FOLGA	REC	REC	REC	REC	FOLGA	FOLGA
<b>TOURNAINT</b>							
DUARTE SEMEDES	12:00-14:00	12:00-14:00	12:00-14:00	FOLGA	FOLGA	14:00-16:00	14:00-16:00
LUIS VALE	FOLGA	12:00-14:00	12:00-14:00	12:00-14:00	REC	FOLGA	FOLGA
ANA DIAS	REC	FOLGA	FOLGA	FOLGA	12:00-14:00	14:00-16:00	14:00-16:00
TALHO/PEIXARIA	REC	FOLGA	FOLGA	FOLGA	12:00-14:00	14:00-16:00	14:00-16:00
DAVID COELHO	7:00-14:00	FOLGA	FOLGA	7:00-14:00	7:00-14:00	7:00-14:00	7:00-14:00
TIKA KUNIHAN	7:00-14:00	7:00-14:00	7:00-14:00	FOLGA	7:00-14:00	7:00-14:00	7:00-14:00
<b>EMPRESA</b>							
DARIEL SANTANA	14:00-17:00	14:00-17:00	14:00-17:00	FOLGA	FOLGA	14:00-17:00	14:00-17:00
TIKATI ALVES	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00	FOLGA	FOLGA
EDUARDO AGUIAR	FOLGA	FOLGA	FOLGA	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00
<b>QUENTES</b>							
ROSE MARQUES	FOLGA	FOLGA	FOLGA	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00
ALY VANTINE SILVA	14:00-17:00	14:00-17:00	14:00-17:00	FOLGA	FOLGA	14:00-17:00	14:00-17:00
REI EDYTHINO	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00	FOLGA	FOLGA
ROSE MARQUES	8:00-17:00	8:00-17:00	8:00-17:00	FOLGA	FOLGA	8:00-17:00	8:00-17:00
GARDE-MANGER	REC	FOLGA	FOLGA	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00
REGUEL BOMBA	REC	FOLGA	FOLGA	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00
FILIPINA ANDRE	7:00-14:00	7:00-14:00	7:00-14:00	7:00-14:00	7:00-14:00	FOLGA	FOLGA
OH SAHADI	REC	REC	REC	FOLGA	FOLGA	14:00-17:00	14:00-17:00
ANA SANTOS	FOLGA	FOLGA	FOLGA	8:00-17:00	8:00-17:00	7:00-14:00	7:00-14:00
FABIANA SILVA	FOLGA	FOLGA	FOLGA	8:00-17:00	8:00-17:00	7:00-14:00	7:00-14:00
<b>PEQUENO ALMOÇO</b>							
ARMANDO AGOSTINHO	FOLGA	FOLGA	FOLGA	8:00-14:00	8:00-14:00	8:00-14:00	8:00-14:00
ROSE SOARES	8:00-14:00	8:00-14:00	8:00-14:00	FOLGA	FOLGA	8:00-14:00	8:00-14:00
MARA DINTAS	8:00-14:00	8:00-14:00	8:00-14:00	FOLGA	FOLGA	8:00-14:00	8:00-14:00
FERNANDO ROLLA	8:00-14:00	8:00-14:00	8:00-14:00	8:00-14:00	8:00-14:00	FOLGA	FOLGA
INÉS DOMINGOS	8:00-14:00	8:00-14:00	8:00-14:00	8:00-14:00	8:00-14:00	FOLGA	FOLGA
SARDO GIBATULLI	HL22	HL22	HL22	HL22	HL22	FOLGA	FOLGA
CANTINA	HL22	HL22	HL22	HL22	HL22	FOLGA	FOLGA
ANA ANASTACIO	HL22	HL22	HL22	HL22	HL22	FOLGA	FOLGA
ANA LITA SOARES	8:00-17:00	8:00-17:00	8:00-17:00	8:00-17:00	8:00-17:00	FOLGA	FOLGA
TASTERIA	HL22	HL22	HL22	HL22	HL22	FOLGA	FOLGA
SALONE BRASS	HL22	HL22	HL22	HL22	HL22	FOLGA	FOLGA
ANDRÉ SILVA	FOLGA	FOLGA	FOLGA	7:00-14:00	7:00-14:00	7:00-14:00	7:00-14:00
MARCO BARROS	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00
MARCIA FERREIRA	7:00-14:00	FOLGA	FOLGA	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00
INÉS CARVALHO	FOLGA	7:00-14:00	7:00-14:00	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00
LIDIA BARATA	7:00-14:00	FOLGA	FOLGA	FOLGA	FOLGA	FOLGA	14:00-17:00
<b>CLUB HOUSE</b>							
NUNO LEIGO	12:00-14:00	FOLGA	FOLGA	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00
REGUEL PIRES	REC	REC	REC	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00
HISUEL COSTA	14:00-17:00	14:00-17:00	14:00-17:00	FOLGA	FOLGA	14:00-17:00	14:00-17:00
MARCO HOUÇA	8:00-15:00	8:00-15:00	8:00-15:00	FOLGA	FOLGA	14:00-17:00	14:00-17:00
LUIS VITORIA	HL22	FOLGA	FOLGA	FOLGA	FOLGA	FOLGA	FOLGA
SUZAN GURUNG	FOLGA	REC	REC	8:00-15:00	8:00-15:00	8:00-15:00	8:00-15:00
<b>WEST CLIFFS</b>							
JOSÉ CRUZ	FOLGA	FOLGA	12:00-14:00	12:00-14:00	12:00-14:00	14:00-17:00	14:00-17:00
ALVARO MATIAS	7:00-14:00	7:00-14:00	7:00-14:00	7:00-14:00	7:00-14:00	7:00-14:00	7:00-14:00
RICARDO MARQUES	HL22	HL22	HL22	HL22	FOLGA	FOLGA	7:00-14:00
MARIANA GOMES	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00	14:00-17:00	FOLGA	FOLGA
DIWASH GHITIRE	12:00-14:00	12:00-14:00	FOLGA	FOLGA	12:00-14:00	12:00-14:00	12:00-14:00
<b>ESTAGIOS</b>							
VIDHI PANDYA	14:00-17:00	14:00-17:00	14:00-17:00	FOLGA	FOLGA	7:00-14:00	7:00-14:00
CLUB HOUSE	CLUB HOUSE	TALHO/PEIXARIA	QUENTES	MARÉ	WEST CLIFFS	OCEANO	EMPRESA
SEGUNDA	TERÇA	QUARTA	QUINTA	SEXTA	SÁBADO	DOMINGO	
5/01/22	6/01/22	7/01/22	8/01/22	9/01/22	10/01/22	11/01/22	
<b>COPA</b>							
WILLYA PEIXE	FOLGA	10:00-13:00	10:00-13:00	10:00-13:00	FOLGA	FOLGA	10:00-13:00
ANDRÉIO BERN	FOLGA	FOLGA	FOLGA	FOLGA	8:00-14:00	8:00-14:00	8:00-14:00
GONCALVES BARREI	FOLGA	FOLGA	FOLGA	FOLGA	8:00-14:00	8:00-14:00	8:00-14:00
MARCELO LIMA	17:00-21:00	17:00-21:00	17:00-21:00	17:00-21:00	17:00-21:00	17:00-21:00	17:00-21:00
WEN KONIGS	FOLGA	FOLGA	FOLGA	FOLGA	8:00-17:00	8:00-17:00	8:00-17:00
HUMBERTO ALFARTE	HL22	HL22	HL22	HL22	HL22	FOLGA	FOLGA
LUIS SANTOS	17:00-21:00	17:00-21:00	17:00-21:00	FOLGA	FOLGA	17:00-21:00	17:00-21:00
LOIS KARKI	8:00-17:00	8:00-17:00	8:00-17:00	8:00-17:00	8:00-17:00	FOLGA	FOLGA
MARAVEN MAGAL	10:00-13:00	8:00-17:00	8:00-17:00	FOLGA	FOLGA	8:00-17:00	8:00-17:00
PRAKASH NEUPANE	17:00-21:00	17:00-21:00	17:00-21:00	17:00-21:00	17:00-21:00	FOLGA	FOLGA
TOP SHAH	13:00-17:00	13:00-17:00	13:00-17:00	13:00-17:00	13:00-17:00	13:00-17:00	13:00-17:00
YAM SHIBES	8:00-17:00	FOLGA	FOLGA	8:00-17:00	13:00-17:00	13:00-17:00	13:00-17:00
KACHING LAMA	FOLGA	FOLGA	FOLGA	13:00-17:00	13:00-17:00	13:00-17:00	13:00-17:00
CLUB HOUSE	HOTEL MANHA	HOTEL TARDE	CANTINA	WEST CLIFFS	MARÉ	NOTIF	

### ▪ **Work Routine**

During my industrial training I was working in food production department at both the hotels . I did my training for a period of 4 months at Vilalara Thalassa Resort and the other 2 months at Praia D'El Rey Marriott Golf and Beach Resort . With my chefs guidance I got to work on few outlets.

There are 3 shift at both the hotels the morning shift i.e. from 05:30 – 14:30 , the afternoon shift is divided into 3 i.e. 12:00 – 21:00 , 14:00 – 23:00 and 15:00 – 24:00 and the night shift 24:00 – 09:00.

I have worked at the beach bar , the grill , B & G and breakfast at Vilalara Thalassa Resort.

And I also worked at tempera , emprata , pastry , cantina at Praia D'El Rey Marriott Golf and Beach Resort. My shift times were usually in the afternoon. Later at the end I worked in breakfast so my schedule was of 05:30 – 14:30.

### ▪ **Inspection Procedure**

The inspection of the kitchen is done everyday. The temperature is noted twice in a day .

At the buffet every 2hrs the temperature is noted .

Oil from the fryer is changed everyday

Everyday the list of products in the blaster is noted

There are sample of food collected everyday

There is a regular analysis.

Stewards clean the kitchen twice a day

The waste is segregated and made into organic waste

All the equipment used are washed @85° minimum

- **Interdepartmental relationships**

Food and Beverage Division : Orders, guest preferences, banquet orders, etc. are all handled between the two departments, so it is very important that these two departments communicate with each other. Smooth communication between both parties is essential for the smooth operation of a hotel.

Front Office Department: kitchen relies on the front office department to tell them the exact number of guests to expect for the week so they can prep on the spot or order additional ingredients if needed. Most of the time, it is the front office that knows the tastes and preferences of the guests, so the FO department communicates this to the kitchen as well so that they can provide the best possible service to the guests. Stores : For the kitchen, the store is considered very important. If there is a shortage of ingredients, the kitchen will send a pre-order request to the department. All hotel departments have some relationship with the kitchen department.

- **Stores**

It is the Head chef / executive chef who makes a list of all the necessary products) items that are required to be ordered.

Once this is done the chef places the order for the necessary ingredients.



## ▪ Menus of the outlets ( Vilalara Thalassa Resort )


### Terrace Grill

#### STARTERS AND SOUPS

Gazpacho with Portuguese tomatoes and toasted Alentejo bread 10. 

Vegetables from the market crème soup 7. 


Algarvian traditional fish soup 14.

Monchique charcuterie and national cheese platter 25. 


Marinated anchovy, olives and rye bread from Loulé 11.

Vegan tofu samosas with tamarind chutney 9. 

Sautéed rã de Alvor clams Bulhão Pato 26. 

Green beans tempura with peas emulsion 12. 

Octopus salad with olive oil Monterosa and fresh coriander 18.

Sautéed local prawns in garlic 21. 

Meat croquettes with mustard 13.

Assortment of bread with Algarvian butter 4.

#### SALADS

Caesar 

Classic 16.

Chicken 18.

Cowpeas, roasted beetroot, green leaves and toasted seeds 15.

Niçoise with heirloom potatoes and Azorean tuna homemade confit 19.


#### SANDWICHES

Club with toasted turkey with fried egg 19.

Portuguese three cheese and homemade ham toast 15.

Tenderloin beef steak, onion and homemade mustard sauce 24.

Hamburger with cheese, smoked bacon and homemade pickles 20.

Vegan burger with pickled roasted beetroot 16. 

## PASTAS

Fresh tagliatelle with bolognese 18.

Fresh tagliatelle with homemade butter, brocolli and parmesan cheese 18.



## PORTUGUESE POT

(the preparation can take up to 40 minutes)

Atlantic monkfish and local prawns rice 60.



Mushrooms rice with asparagus tempura 22.



Seafood and fish cataplana 79.



Fish and prawns pasta stew 30.

## CHARCOAL GRILL

Fresh fish from the market Market Price.

*Every day, our chef, selects the fish from our local markets who deliver them to us first thing in the morning. To find out what's available, please ask our team members*

Entrecôte 250gr 37.

Beef tenderloin 200gr 38.



Dry age Tomahawk 900gr 72.



Chicken piri-piri 29.

Iberian pork loin chops from Zambujal 25.

Choose your sauce

Garlic and herbs oil, Fine herbs butter, Béarnaise, Chimichurri 1.

Choose your accompaniment

Sautéed vegetables, Baked potatoes, French fries, Green salad with roasted peppers, Rice 3.



## DESSERTS

Red berry's panna cotta with caramelized oats 10.


Algarvian meringue lemon tart 10.

Selection of Portuguese tarts. Carob, almond and beans 10.

70% Chocolate mousse with salty caramel sauce 12.

Seasonal sliced fruit 10. 

Pineapple carpaccio with coriander and multivitamin sorbet 9. 

Cocoa and coconut tart with pistachio ice cream 12. 

### Selection of ice creams and sorbets

1 scoop 3.

2 scoops 6.


3 scoops 8.

All prices are in euros

Complaint book available upon request

If you would like to know the allergenic list please ask the server

 Vegetarian option

 Dish to share between two people

 Option not available in half-board regime

Half Board includes one starter, main course and dessert per person

**B & G Restaurant****Acorn-fed iberian pork cured ham**

*raised in Zambujal 21.*

**Azorean tuna tartar**

*watercress and walnut oil 33.*

**Algarvian white prawn croquette**

*aged garlic emulsion and green leaves 18.*

**Horse-mackerel traditional fillet**

*rice vinagre and extra virgin olive oil 17.*

**Violet prawn au naturel**

*cooked in sea water with seaweeds 32.*

**Tuna toro crudo**

*port wine and cranberry pickle 38.*

**Roasted leek**

*hazelnut vinaigrette and lemon (ve) 15.*

**Broad beans soup**

*almonds and beetroot conserve (ve) 13.*

**Seafood star of the market****Scarlet Prawns**

*carob bread 42. per200gr*

**Starters**

*all numbers are prices and in euros, legal tax included, for allergenic information please consult our team. (ve) vegan*

**Stonebass steamed**

*clams broth and fried bread* 49.

**Roasted red mullet**

*own mousse and chard* 46.

**Meunière skate**

*parsnip purée and sea fennel pickle* 39.

**Grilled amberjack**

*red gold potato and roasted peppers* 44.

**Dry aged sirloin steak**

*savoy cabbage and green salsa* 43.

**Grilled iberian pork presa**

*apricot chutney and jerusalem artichoke* 40.

**Pan roasted duck breast**

*roasted carrots and turnips with Port sauce* 39.

**Celery caldeirada stew**

*rockweed and vegetable broth (ve)* 23.

**Mains**

**Orange wet cake**

*homemade carob sorbet 14.*

**Pastel de nata**

*our take on a Portuguese classic 14.*

**Caramelized mil pudding**

*toasted oats and garden herbs sorbet 14.*

**Soufflé Grand Marnier**

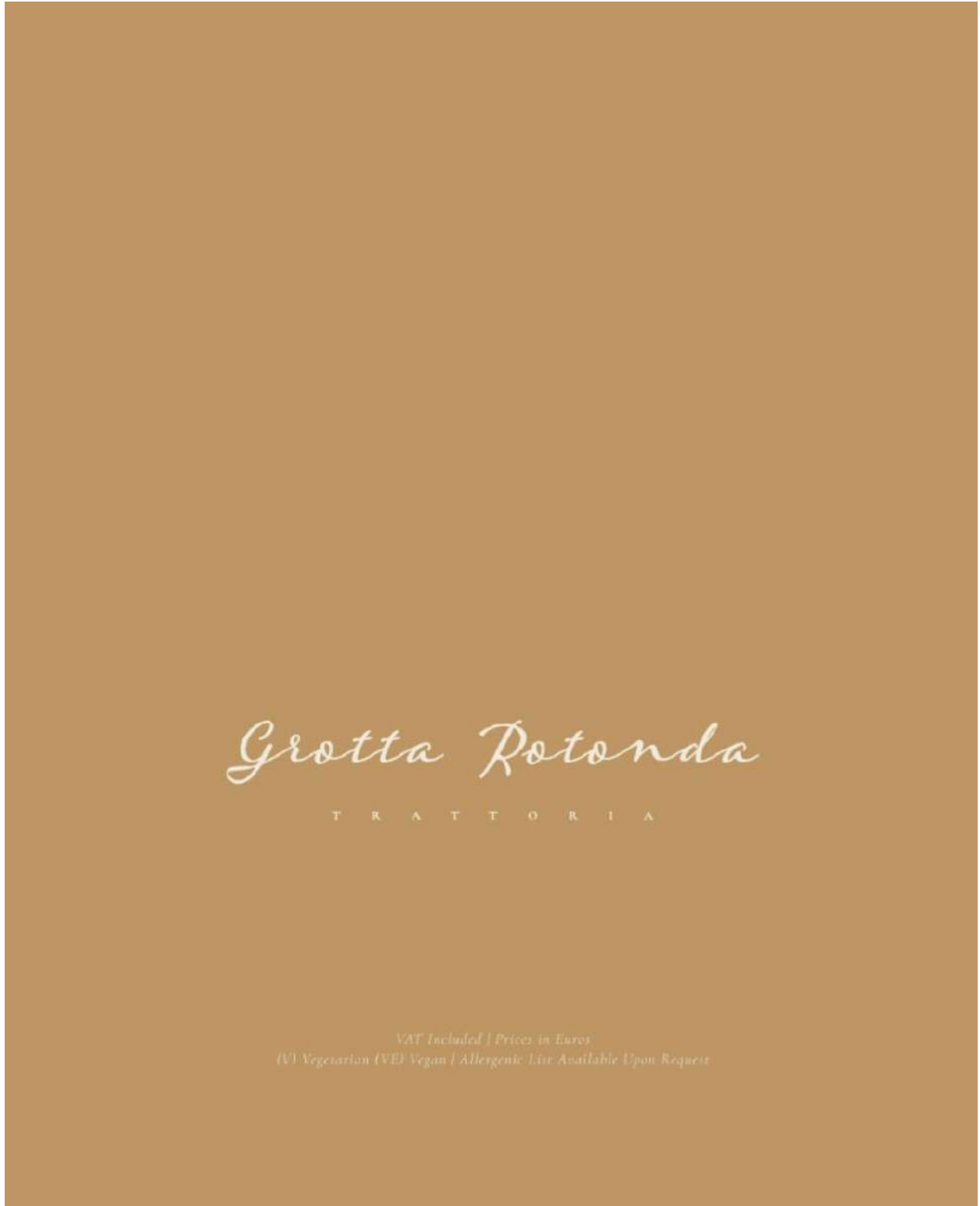
*since 1972 in our menu 16.*

**Perfect chocolate cake**

*four chocolate textures in a decadent dessert 16.*

**Desserts**

## Grotta Rotonda Trattoria



## COUVERT

### CESTINO DI PANE

Sourdough bread, focaccia, sardinian bread and venetian creamed cod

8

## ANTIPASTO

### PANZEROTTO

Taleggio cheese and vegetable small pies (V)

13

### PIATTO DI ANTIPASTI

Cheese and salumi from various parts of Italy, served with olives and grilled vegetables

22

### CARPACCIO DI PESCE

Sliced raw local fish with lemon and extra virgin olive oil

16

### VITELLO TONNATO

Slow roasted round steak, served cold, with tuna sauce from Piemonte.

16

## INSALATE

### CAPRESE DI BURRATA

Fresh local tomato salad with burrata and basil from our garden (V)

13

### INSALATE DI FAGLIOTI

Local beans and greens, roasted vegetables and balsamic vinagrette (V)

14

## PINSA ROMANA

### QUATRO FROMAGGI

Mozzarella, provolone, gorgonzola and parmigiano (V)

21

### 'NDUJA PICCANTE

Tomato, mozzarella, calabrian spicy 'Nduja and fresh basil from our garden

22

### COTTO E FUNGHI

Tomato, mozzarella, Italian cooked ham and fresh mushrooms

21

### TONNO

Tomato, mozzarella, tuna from the Azores, capers, roasted onions and olive.

20

### VEGANA

Tomato, olives, roasted eggplant, bellpepper, carrot and onion (VE)

19

### PROSCIUTTO

Tomato, mozzarella, Culatello DOP, fresh rocket and Parmigiano

22

### MARGHERITA

Tomato, mozzarella and fresh basil from our garden (V)

19

## PINSA, ANTIPASTO & INSALATE

## PASTA

### LINGUINI AL PESTO ALGARVIO

With basil from local farmers, pecorino and Sao Jorge island cheese

21

### SEDANI RIGATI AL RAGÙ CALABRESE

Homemade egg fresh pasta with iberian pork ragòt

26

### SPAGHETTI ALLA CARBONARA

With black iberian pork guanciale from a small production in Zambujal

26

### LASAGNE ALLE BOLOGNESE

The traditional recipe, with veal and pork ragòt and parmigiano cheese

23

### AGNOLOTTI DEL PLIN

Homemade egg fresh pasta, filled with sheep Ricotta and red chard (V)

21

## CONTORNI

French Fries

4

Steamed Seasonable Vegetables (V)

4

Green Salad (V)

4

## PASTA & SECONDI



TIRAMISÙ CLASSICO

Savoardi, espresso coffee and mascarpone cream

8

TARTA CAPRESE

With chocolate sauce and cream gelato

8

PANNA COTTA

With figs from our garden and amarena cherries.

8

GELATO ARTIGIANALI

Artisanal gelato

4

DOLCI

## Thalassa Pool Bar

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THALASSA  
POOL BAR

# SNACKS

12:00 - 17:00

THALASSA  
POOL BAR

*Agradecemos que nos informe, em caso de alergia ou intolerância a algum alimento. Teremos todo o gosto em ajustarmo-nos às suas necessidades.  
Please be so kind to inform us should you have any food allergies or intolerance. We will be pleased to adjust to your needs.*

*TVA incluído à taxa em vigor  
VAT included*

*Este estabelecimento tem livro de reclamações  
Complaint book available*

## BITES

<b>Gaspacho de tomate, pepino e morango do Algarve</b> <i>Gaspacho, tomato, cucumber and local strawberry</i>	10.00
<b>Guacamole com topopos de milho</b> <i>Guacamole with corn topopos</i>	14.00
<b>Húmus de chicharos, com vegetais frescos e flat bread com sésamo</b> <i>Hummus with Portuguese grass pea, fresh vegetables and flat bread with sesame</i>	10.00
<b>Batata-doce assada com molho de iogurte grego, dukkah e ervas do mercado</b> <i>Baked sweet potato greek yoghurt sauce, dukkah and fresh herbs</i>	14.00
<b>Shakshuka de ovos bio de campo em molho de tomate cereja e pimento assado</b> <i>Shakshuka free-range eggs with roasted cherry tomato and peppers sauce</i>	15.00

## SANDWICHES

<b>Torrada de pão de centeio com abacate do Algarve, queijo de cabra e favas</b> <i>Rye bread toast Algarvian avocado, goat cheese and broad beans</i>	14.00
<b>Sandwich de salmão com creme de iogurte, abacate, ovo, tomate e rúcula</b> <i>Smoked salmon sandwich with yoghurt cream, avocado, egg, tomato and rocket</i>	19.00
<b>Tosta de peru assado em casa com queijo flamengo dos Açores</b> <i>Homemade roasted turkey toast with Azorean cheese</i>	17.00

## SALADAS E POKES | SALADS AND POKES

<b>Vegan de creme de caju, grão-de-bico, quinoa, beterraba assada e sementes</b> <i>Vegan with cashew cream, chickpeas, quinoa, spinach, roasted beetroot and seeds</i>	20.00
<b>Bowl de salmão biológico, ovos, pickle de cenoura e daikon com mayo coreana picante</b> <i>Salmon bowl organic salmon and its roe, pickled carrot and daikon with spicy Korean mayo</i>	22.00
<b>Poke de atum com arroz, quinoa, abacate, edamame, algas e amêndoas torradas</b> <i>Tuna poke with rice, quinoa, avocado, edamame, seaweed salad and toasted almonds</i>	23.00

## SOBREMESAS | DESSERTS

<b>Tarte de chocolate e coco com framboesa frescas</b> <i>Chocolate and coconut tart with fresh raspberries</i>	11.00
<b>Bolo de abóbora e cenoura com sementes torradas</b> <i>Pumpkin and carrot cake with toasted mixed seeds</i>	10.00
<b>Prato de fruta fresca de seleção sazonal</b> <i>Fresh fruit platter seasonally chosen</i>	9.00
<b>Seleção de gelados e sorvetes</b> <i>Ice cream and sorbet</i>	

Por favor pergunte pela seleção  
Please ask for the daily selection

## ESPIRITUOSAS | SPIRITS

<b>Beefeater london dry   light</b> <i>London dry gin - Reino Unido   London dry gin - United Kingdom</i>	11.00
<b>Tanqueray No. 10</b> <i>Gin cítrico - Escócia   Citrus gin - Scotland</i>	14.00
<b>Hendrick's</b> <i>Gin floral - Reino Unido   Floral gin - United Kingdom</i>	15.50
<b>Gin Mare</b> <i>Gin herbáceo - Espanha   Herbal gin - Spain</i>	15.50
<b>Havana Club 3 años</b> <i>Rum branco - Cuba   White rum Cuba</i>	11.00
<b>Kraken Black Spiced</b> <i>Rum de especiarias - Trinidad e Tobago   Spiced rum - Trinidad y Tobago</i>	13.00
<b>Diplomatic Reserva Exclusiva</b> <i>Rum envelhecido - Venezuela   Aged rum - Venezuela</i>	15.00
<b>Absolut</b> <i>Vodka plain - Suécia   Plain vodka - Sweden</i>	11.00
<b>Grey Goose</b> <i>Vodka plain - França   Plain vodka - France</i>	15.00
<b>Olmeqa</b> <i>Tequila branca - México   Blanco tequila - Mexico</i>	9.00
<b>Don Julio</b> <i>Tequila branca - México   Blanco tequila - Mexico</i>	15.00
<b>Johnnie Walker Red Label</b> <i>Whisky blended - Escócia   Blended whisky - Scotland</i>	9.00
<b>Jameson</b> <i>Whiskey blended - Irlanda   Blended whiskey - Ireland</i>	10.00
<b>Jack Daniel's</b> <i>Whiskey blended - EUA   Blended whiskey - USA</i>	12.00

## SOFTS

<b>Coca-Cola</b>	5.00
<b>7up</b>	5.00
<b>Sumol</b>	5.00
<b>Ice Tea</b>	5.00
<b>Água Tônica 1724   Tonic water 1724</b>	6.00
<b>Ginger Beer Fever Tree   Ginger Beer Fever Tree</b>	6.00
<b>Red Bull   Red Bull</b>	8.00
<b>Sumo natural   Freshly squeezed juice</b>	8.00

## CAFÉS | COFFEE

<b>Expresso   Espresso</b>	3.00
<b>Expresso duplo   Double espresso</b>	5.00
<b>Expresso com leite   White espresso</b>	4.00
<b>Cappuccino</b>	5.00
<b>Latte macchiato</b>	5.00
<b>Leite achocolatado   Chocolate milk</b>	5.00
<b>Infusões   Infusions</b>	4.00

## VINHOS | WINES

Porque gostamos de provar vinhos diferentes, por favor pergunte ao nosso bartender pelas escolhas diárias disponíveis

*Because it is boring to have always the same wines, please ask our bartender for our daily available selection*

## SANGRIA

Gentilmente preparada ao seu gosto

*Gently prepared to your taste*

**Clássica** | *Classic*

35.00

**Espumante com frutos tropicais** | *Portuguese sparkling with tropical fruits*

45.00

**Champanhe e frutos vermelhos** | *Champagne and red berries*

80.00

## CERVEJAS ARTESANAIS | CRAFT BEER

**Pilsner**

8.00

**Lager**

8.00

**IPA**

8.00

**Stout**

8.00

*Seleccionámos a melhor cerveja feita no Algarve.*

**Dos Santos** é um micro-cervejeiro apenas a 10 km do Vilalara com posto por uma equipa dedicada e apaixonada por criar cervejas autênticas e artesanais

*We have selected the best beer in Algarve*

**Dos Santos** is a microbrewer only 10km away from Vilalara with a small team dedicated and in love by brewing authentic and craft beers

## OUTRAS BEBIDAS | OTHER DRINKS

**Imperial** | *Draught beer*

4.00

**Caneca** | *Draught pint*

6.00

**SB 0%** | *Beer 0%*

4.50

**Cidra** | *Cider*

7.00

**Água mineral 0.5l** | *Mineral water 0.5l*

3.50

**Água mineral 1.5l** | *Mineral water 1.5l*

5.00

THALASSA  
POOL BAR

DRINKS

10:30 - 18:00

## DETOX

<b>Immune Booster</b> Beterraba, morango e mirtilho   <i>Beetroot, strawberry and blueberry</i>	8.00
<b>Green Goddess</b> Pepino, maçã verde e aipo   <i>Cucumber, green apple and celery</i>	8.00
<b>Morning Kickstart</b> Couve, laranja, banana e morango   <i>Kale, orange, banana and strawberry</i>	8.00
<b>Not-So-Sour Pineapple</b> Ananás, gengibre e laranja   <i>Pineapple, ginger and orange</i>	8.00

Começa e termine o dia com os nossos detox.  
São a melhor solução para depurar o corpo de toxinas acumuladas

*Start and end the day with our detox juices.  
They're the best way for cleansing the body of accumulated toxins*

## SUPER JUICES

<b>Antioxidant Blast</b> Curcuma, maçã verde e morango   <i>Curcuma, green apple and strawberry</i>	9.00
<b>Ginger Zinger</b> Maca, cenoura, limão e gengibre   <i>Maca, carrot, lemon and ginger</i>	9.00
<b>Watermelon Cooler</b> Spirulina, melancia, pepino e hortelã   <i>Spirulina, watermelon, cucumber and mint</i>	9.00
<b>Spicy Carrot</b> Açaí, laranja, cenoura e gengibre   <i>Açaí, orange, carrot and ginger</i>	9.00

Super ingredientes fazem destes sumos uma exército de nutrientes e compostos bioativos, acelerando o metabolismo e ajudando o corpo e mente.

*Super ingredients make these juices an army of nutrients and bioactive compounds, speeding up the metabolism and helping the body and mind.*

## KOMBUCHA

<b>Clássica</b>   <i>Classic</i>	8.00
<b>Gengibre</b>   <i>Ginger</i>	8.00
<b>Hortelã</b>   <i>Mint</i>	8.00

Super ingredientes fazem destes sumos uma exército de nutrientes e compostos bioativos, acelerando o metabolismo e ajudando o corpo e mente.

*Super ingredients make these juices an army of nutrients and bioactive compounds, speeding up the metabolism and helping the body and mind.*

## LATIN-AMERICAN COCKTAILS

<b>Mojito</b> Rum, hortelã, lima e soda <i>Rum, mint, lime and soda</i>	15.00
<b>Caipirinha</b> Cachaça, lima, açúcar mascavado <i>Cachaça, lime and demerara sugar</i>	15.00
<b>Frozen Margarita</b> Tequila, Triple Sec, lima e fruta à sua escolha - manga, morango, maracujá e coco <i>Tequila, lime and your selection of fruit - mango, strawberry, passionfruit and coconut</i>	15.00
<b>Piña Colada</b> Rum, puré de coco e ananás <i>Rum, coconut purée and pineapple</i>	15.00

## EUROPEAN COCKTAILS

<b>St. Germain Spritz</b> Licor de sabugeiro, espumante e soda <i>Edefflower liquor, sparkling wine and soda</i>	15.00
<b>Peach Royal</b> June Wild Peach, vermouth branco e limonada natural <i>June Wild Peach, white vermouth and natural lemonade</i>	15.00
<b>Dear Pear</b> June Royal Pear, cardamomo, vinho verde, lima e soda <i>June Royal Pear, cardamom, white wine, lime and soda</i>	15.00
<b>Aperol Spritz</b> Aperol, espumante e soda <i>Aperol, sparkling wine and soda</i>	15.00

## DISTILLED NON-ALCOHOLIC COCKTAILS

<b>Doce Verde</b> Martini Floreale, maçã, pepino, água de coco e soda <i>Martini Floreale, apple, cucumber, coconut water and soda</i>	14.00
<b>Summerset</b> Martini Vibrante, sumo melancia, lima e ginger ale <i>Martini Vibrante, watermelon juice, lime and ginger ale</i>	14.00
<b>Jungle Breeze</b> Seedlip Garden 108, sumo de arando e sumo de ananás <i>Seedlip Garden 108, cranberry and pineapple juice</i>	14.00
<b>Not that Gin Fizz</b> Ceder's gin, sumo de limão e espuma <i>Ceder's gin, lemon juice and foam</i>	14.00

Espirituosas sem álcool são a nova tendência autêntica, feitas de ingredientes naturais e com sabor realmente incrível.

*Non alcoholic spirits are all about drinks that taste authentic, using natural ingredients with incredible flavour*

## Beech bar

<p><b>BEACH BAR</b></p> <p>12H00 - 18H00</p> 	<p>Conserva de cavala, cenoura algarvia, azeitona maçanilha e tostas <i>Conserved mackerel, algarvian carrot, maçanilhas olives and toast</i></p>	12.00
	<p>Ceasar vegan de lentilhas, coração de alface e ervas aromáticas <i>Vegan ceasar, lettuce and fine herbs</i></p>	17.00
	<p>Sanduíche de leitão, pickle de couve roxa e chips de batata-doce <i>Roasted suckling pig sandwich, red cabbage pickle and sweet potato chips</i></p>	19.00
	<p>Cachorro-quente com coleslaw <i>Hot dog with coleslaw</i></p>	13.00
	<p>Sanduíche roll de atum e maionese de escabeche tradicional <i>Tuna roll with peppers escabeche mayonnaise</i></p>	17.00
	<p>Fruta laminada <i>Fruit jar</i></p>	10.00
	<p>Mousse de chocolate, molho de caramelo e flor de sal e crumble <i>Chocolate mousse, caramel sauce, fleur de sel and crumble</i></p>	12.00

Preços em € | IVA Incluído  
Prices in € | VAT included



# BEACH BAR

12H00 - 19H00




## COCKTAILS

15.00

### PIÑA COLADA

Rum, coco e sumo de ananás  
*Rum, coconut and pineapple juice*

### APEROL SPRITZ

Aperol, espumante e soda  
*Aperol, sparkling wine and soda*

### FROZEN DAIQUIRI

Rum e lima em gelo  
*Rhum and lime on ice*

### MOJITO

Rum branco, hortelã, lima  
*White rhum, fresh mint and lime*

## REFRESHING COCKTAILS

9.00

### CUCUMBER MINT COOLER

Xarope de pepino, soda, lima, pepino e hortelã  
*Cucumber syrup, soda, lime, cucumber and fresh mint*

### ICED MOCHA

Café, leite, gelo e chocolate  
*Coffee, milk, ice and chocolate*

### MAZAGRAN

Refresco de Café, limão e xarope doce  
*Refreshed coffee, lemon and sweet syrup*

Preços em € | IVA Incluído  
Prices in € | VAT included



# BEACH BAR

12H00 - 19H00



## SANGRIAS 1,5L

BRANCA, TINTA E ROSE..... 35.00  
White, red or rosé

CHAMPAGNE..... 80.00  
Frutos vermelhos ou tropical | Red fruits or tropical

## VINHO | WINE

### BRANCO | WHITE

SOALHEIRO ROSÉ

GLASS....11.50  
MAGNUM....46.00

SOALHEIRO ALVARINHO

GLASS....13.00  
MAGNUM....51.00

### ESPUMANTES | SPARKLING

ORIGINAL CUVÉE

GLASS....11.50  
MAGNUM....46.00

DUCKMAN PETNAT

BOTTLE....38.00

### CHAMPANHE | CHAMPAGNE

POMMERY BRUT

GLASS....18.50  
BOTTLE....73.50

POMMERY BRUT ROSE

GLASS....19.50  
BOTTLE....77.00

VRAKEN DEMOISELLE  
TETE-DE-CUVÉE

BOTTLE....93.50

Preços em € | IVA Incluído  
Prices in € | VAT included

# BEACH BAR

12H00 - 19H00



## ESPIRITUOSOS | SPIRITS

### GIN

BEEFEATER DRY.....	11.00
HENDRICKS.....	15.50
GIN MARE.....	15.50

### RUM

HAVANA CLUB 3 ANOS.....	11.00
KRAKEN BLACK SPICE.....	13.00

### VODKA

ABSOLUT BLUE.....	11.00
GREY GOOSE.....	15.00

### TEQUILA

OLMECA BLANCO.....	9.00
DON JULIO BLANCO.....	15.00

### WHISKY

JAMESON.....	10.00
JACK DANIELS.....	12.00

## CERVEJA | BEER

SEM NON ALCOOL.....	4.50
SUPER BOCK.....	5.00
GALSBERG.....	7.00
CORONA.....	7.00
CIDRA.....	7.00

Preços em € | IVA Incluído  
Prices in € | VAT included

# BEACH BAR

12H00 - 19H00



## ÁGUAS | WATER

ÀGUA MINERAL	0.5L.....	3.50
Mineral water		
ÀGUA MINERAL	1.5L.....	5.00
Mineral water		
ÀGUA COM GÁS	1.5L.....	5.00
Sparkling water		

## REFRIGERANTES | SOFT DRINKS

### 350 ML

COCA COLA.....	5.00
7UP.....	5.00
SUMOL ORANGE.....	5.00
ICE TEA.....	5.00

### 200 ML

FRESH JUICES.....	8.00
TONICA 1724.....	6.00
FEVER TREE GINGER BEER.....	6.00
RED BULL.....	8.00

## CAFETARIA | COFFEE

EXPRESSO DESCAFEINADO.....	3.00
Expresso   Decaffeinated	
CAFÉ DUPLO.....	5.00
Double expresso	
CAFÉ COM LEITE.....	4.00
Coffee with milk	
CAPPUCCINO.....	5.00
CHÁ E INFUSÕES.....	4.00
Tea and infusions	

Preços em € | IVA Incluído  
Prices in € | VAT included

## Praia D'El Rey Marriott Golf and Beach Resort

### Pool bar



#### PARA COMER | TO EAT

##### SNACKS

Conserva de peniche Peniche preserves	8,00€
Tortilhas crocantes com molho mexicano Crispy tortillas with Mexican sauce	6,25€
Queijo amanteigado de Alfeizerão Alfeizerão soft cheese	8,75€
Paioia, pickles and tostas Smoked meat sausage, pickles and tosts	9,75€
Hummus de grão e grissinis Hummus with cheackpea and grissinis	5,75€



## PARA BEBER | TO DRINK

### COCKTAILS | COCKTAILS

<b>Mojito</b> Hortelã, Sumo Limão, Xarope Açucar, Rum, Soda / Mint, Lemon Juice, Sugar Syrup, Rhum, Soda	12,00€
<b>Caipirinhas</b> Lima, Cachaça/Vodka, Xarope Açucar / Lima, Cachaça / Vodka, Sugar Syrup	12,00€
<b>Gin Fizz</b> Gin, Sumo Limão, Xarope Açucar / Gin, Lemon Juice, Sugar Syrup	12,00€
<b>Piña Colada</b> Rum, Pure Coco, Sumo Ananas / Rum, Pure Coco, Ananas Juice	12,00€
<b>Whisky Sour</b> Bourbon, Sumo Limão, Xarope Açucar / Bourbon, Lemon Juice, Sugar Syrup	12,00€
<b>Long Island Ice Tea</b> Vodka, Gin, Rum, Cointreau, Sumo Limão, Xarope Açucar / Vodka, Gin, Rum, Cointreau, Lemon Juice, Sugar Syrup	12,00€
<b>Moscow Mule</b> Vodka, Ginger Beer, Sumo Limão / Vodka, Ginger Beer, Lemon Juice	12,00€

### PITCHERS

<b>Mojito</b> Hortelã, Sumo Limão, Xarope Açucar, Rum, Soda / Mint, Lemon Juice, Sugar Syrup, Rhum, Soda	40,00€
<b>Caipirinhas</b> Lima, Cachaça/Vodka, Xarope Açucar / Lima, Cachaça / Vodka, Sugar Syrup	40,00€
<b>Long Island Ice Tea</b> Vodka, Gin, Rum, Cointreau, Sumo Limão, Xarope Açucar / Vodka, Gin, Rum, Cointreau, Lemon Juice, Sugar Syrup	40,00€
<b>Gin Fizz</b> Gin, Sumo Limão, Xarope Açucar / Gin, Lemon Juice, Sugar Syrup	40,00€

### MOCKTAILS

<b>Berry Mix</b> Morangos, framboesas, amoras, sumo arando, sour / Strawberry, raspberry, blackberry, cranberry juice, sour	10,00€
<b>Shirley Temple</b> Xarope de romã, Ginger Ale / Grenadine syrup, Ginger Ale	10,00€



**APERITIVOS | APPETIZERS****5 cl**

Martini (Rosso, Dry, Branco)	8,00€
Campari	9,25€
Aperol Spritzer	11,50€

**GIN****5 cl**

Bombay Original (Inglaterra / England)	9,75€
Tanqueray (Inglaterra / England)	11,00€
Bombay Sapphire (Inglaterra / England)	12,50€
Hendrick's (Escócia / Scotland)	13,50€
Lisboa Gin (Portugal)	13,50€
Sharish (Portugal)	14,25€
William Chase Elegant Crisp (Inglaterra / England)	15,25€
Brockmans (Inglaterra / England)	15,50€
Monkey 47 (Alemanha / Germany)	16,75€

**VODKA****5 cl**

Absolut Elix (Suécia / Sweden)	14,50€
Absolut (Suécia / Sweden)	11,00€
Movskovskaya (Rússia / Russia)	9,75€

**RUM****5 cl**

Havana 3 anos / years (Cuba)	9,75€
Plantation Original Dark (Caraíbas / Caribien)	11,00€
Plantation 20 aniv./anniversary (Caraíbas / Caribien)	19,50€





## PARA BEBER | *TO DRINK*

<b>LICORES PORTUGUESES   <i>PORTUGUESE LIQUORS</i></b>	<b>5 cl</b>
Ginja D' Óbidos	6,50€
Licor Beirão	9,00€
<b>CERVEJA   <i>BEERS</i></b>	
<b>PRESSÃO   <i>DRAFT</i></b>	
Super Bock 30 cl	4,25€
Super Bock 50 cl	5,75€
<b>GARRAFA   <i>BOTTLE</i></b>	
Praxis Pilsener	5,50€
Super Bock 1927 Bavaria Weiss 33 cl	5,00€
Super Bock Stout 33 cl	4,50€
<b>SEM ÁLCOOL   <i>NON ALCOHOLIC</i></b>	
Super Bock 33 cl	5,00€
<b>ÁGUAS MINERAIS   <i>MINERAL WATERS</i></b>	
Água sem Gás / Still Water 50 cl	3,75€
Água sem Gás / Still Water 1,5 l	5,25€
Água com Gás / Sparkling Water 25 cl	3,75€
Água com Gás / Sparkling Water 1 l	5,75€
<b>REFRIGERANTES &amp; SUMOS   <i>SOFT DRINKS &amp; JUICES</i></b>	
Néctar de fruta / Fruit juices 20 cl	4,65€
Refrigerantes / Soft drinks 20 cl / 25 cl / 33 cl	4,65€
Sumo de Laranja Natural / Freshly Squeezed Orange juice 20cl	5,75€
Fever Tree	4,65€
<b>BATIDOS   <i>SMOOTHIES</i></b>	
Fruta Natural	9.75€



## PARA BEBER | *TO DRINK*

### BEBIDAS QUENTES | *HOT DRINKS*

Café expresso / Espresso	3,00€
Descafeinado / Decaffeinated coffee	3,00€
Chocolate Quente / Hot chocolate	4,75€
Cappuccino	5,00€
Café Duplo / Double espresso	4,50€
Seleção de chás ou infusões / Tea selection	4,50€

## PARA COMER | *TO EAT*

### SNACKS

Chips	4,50€
Snacks salgados / Salty Snacks	5,00€
Amendoins / Peanuts	5,25€

Se tiver algum problema relacionado com degustações, por favor alerte o seu empregado de mesa ou o seu gerente.

Nenhuma parte do produto alimentar ou bebida incluído no menu pode ser cobrada sendo for solicitado pelo cliente ou por este for inutilizado.

Reservamos o direito de alterar o preço dos produtos e de cancelar o pedido de acordo com as condições de utilização.

If you have any concern regarding food or drink, please alert your waiter or manager.

No distributor drink, nothing from the menu will be charged if unused or requested by the guest.

Reservados todos os direitos.  
Completar a reserva.

## Emprata



*A contemporary and creative approach to Portuguese cuisine, that incorporates products, ingredients and traditions of the West of Portugal, according to the rhythms of the year, season by season.*

*This was the spirit of Chef Luis Correia and his team when creating this menu for Emprata, one that highlights the best products of our region. The influence of the Atlantic and the warm summer temperatures result in high quality ingredients, recognized all over the world. It's not by chance that more than half of the national vegetable production has its origin in this West part of Portugal.*

*Couvert*

Assorted Breads, Duo of Artisanal Butter, Olive Oil "Distintus" and Sour Cherries Vinegar	5.00 €
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*Appetizer*

Atlantic Tuna, Sea Fennel, Granny Smith, Black Quinoa	18.50 €
"Maçosa" Cheese, Butternut Squash, Beetroot, Moscatoel Boxo from "Setúbal"	18.00 €
"Coração de Boi" Tomato Gazpacho, Mackerel, Pennyroyal, Roasted Pepper	17.00 €
"Coração de Boi" Tomato Gazpacho, Watermelon, Pennyroyal, Roasted Pepper	15.00 €
Wild Goose Ham, "Casa de Carvalho" Melon, Tapioca, Orange Blossom	18.50 €
Nazare Catshark, Spider Crab and Seaweed Consommé	16.50 €

*Main Dishes*

"Berleiga" Turbot, Local Cockle Rice, Pink Prawn and Oyster	33.00 €
Hooked Mullet, Creamy Razor Clam Semolina, "Alentejo" Saffron	37.50 €
Atlantic Carbonara, Squid, Tapinamboc, Mussel, Rock Crab	30.00 €
"Alcobaça" Pielad Pig, Beetroot, Blackberry, Hibiscus	32.00 €
Dry aged Beef, Celery Root, Black Garlic, "Manteiga" Cabbage	37.50 €
"Landa" Quail, Tapinamboc, Pistarbo, Scallop	32.50 €
Roasted Pumpkin, "Serra Das Candeeiros" Cottage Cheese, Sage, Red Curry	22.00 €
"Praia Del Rey" Leek, Buckwheat, Egg 63 degrees, Mushrooms	22.00 €
"Lumbarde" Cabbage Heart, Celery, Truffle Vegetable Jus, Hazelnut	24.00 €

*Desserts*

National Cheese, Homemade Jams and Bread Selection	17.00 €
"Salir do Porto" Strawberries and Sheep's Milk	12.50 €
Honey, "Mafra" Lemon, Pine Nut, Lavender	13.50 €
Tribute to the Carmoopia of Alcobaça	10.50 €
Local Pear, Earl Grey, Bergamot, Barley	11.00 €

*If you have any concerns regarding food allergies, please alert your server prior to ordering.  
No diet, food or drink, including alcohol, can be charged if not requested or received by the chef.  
Prices in Euros with VAT included.  
Compliments not available.*

## Contato



<b>SNACKS</b>	<b>€</b>	<b>SNACKS</b>
Asinhas de frango com molho barbecue	9,75	Chicken wings with barbecue sauce
Fajitas Tex-Mex	9,00	Fajitas Tex-Mex
Amêijoas à bulhão pato	16,50	Clams with garlic, coriander and lemon
Gambas salteadas com alho e coentros	17,50	Sauteed prawns with garlic and coriander
Pica pau de novilho e pickles	14,50	Pickled veal snack
Hummus com grão e grissinos	5,75	Hummus with cheackpea and grissinos
Carpaccio de novilho com parmesão	15,50	Veal carpaccio with parmesan
Conserva de peniche	8,00	Peniche preserves
Tortilhas crocantes com molho mexicano	6,25	Crispy tortillas with Mexican sauce
Queijo amanteigado de Alfeizerão	8,75	Alfeizerão soft cheese
Paioia, pickles and tostas	9,75	Smoked meat sausage, pickles and tostos
<b>SALADAS</b>		<b>SALADS</b>
Salada Cesar clássica	12,50	Caesar salad
Salada César de frango	15,00	Chicken Caesar salad
Salada César de camarão	16,75	Shrimp Caesar salad
Salada de Quinoa	14,50	Quinoa Salad
Salada de queijo de cabra e pera	14,50	Goat cheese and pear Salad
Salada caprese	12,00	Caprese salad
<b>SANDUICHES</b>		<b>SANDWICH</b>
Sanduiche Club	15,75	Club sandwich
Prego da pá em baguete (black angus)	16,00	Shoulder steak sandwich (black angus)
Prego do lombo em baguete	18,75	Sirloin steak sandwich
Salmão fumado em pão nórdico	15,00	Smoked salmon in Nordic bread
<b>SOPAS</b>		<b>SOUPS</b>
Crème de legumes	7,50	Vegetable cream soup
Sopa de peixe	9,50	Fish soup
Massas		Pastas
Tagliatelle fresco com:		Fresh tagliatelle with:
Napolitana	13,50	Napoletana
Bolonhesa	14,50	Bolognese
Camarão	17,50	Shrimp



HAMBURGERS	€	BURGUERS
Indiano	16,00	Indian
Vegetariano	16,50	Vegetarian
Fish	17,25	Peixe
Marriott	17,50	Marriott
<b>Peixe</b>		<b>Fish</b>
Peixe fresco com batata assada e legumes	22,50	Fresh fish with roast potatoes and vegetables
Salmão com alcaparras, limão, legumes e polenta	21,50	Salmon with capers, lemon, vegetables and polenta
<b>CARNE</b>		<b>MEAT</b>
Franguinho, batatas e salada de tomate algarvia	18,50	Chicken, potatoes and Algarve tomato salad
Bife do lombo grelhado, manteiga	21,75	Grilled sirloin, butter
<b>Sobremesa</b>		<b>Dessert</b>
Mousse de chocolate, banana e caramelo salgado	7,50	Chocolate mousse, banana and salted caramel
Brulée de maracuja, manga e côco	8,00	Passionfruit brulée, mango and coconut
Panacota de pera, caramelo e speculoos	8,50	Pear panacota, caramel and speculoos
Bolo de chocolate sem gluten	7,50	Gluten free chocolate cake
Fruta laminada	7,00	Laminated fruit

Se tiver algum problema relacionado com alergias alimentares, por favor alerte o seu  
 embaixador de mesa antes de fazer a sua reserva.

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se  
 não for utilizado pelo cliente no momento da reserva.

## Oceano



### OCEANO

SNACKS	€	SNACKS
Asinhas de frango com molho barbecue	9,75	Chicken wings with barbecue sauce
Fajitas Tex-Mex	9,00	Fajitas Tex-Mex
Amêijoas à bulhão pato	16,50	Clams with garlic, coriander and lemon
Gambas salteadas com alho e coentros	17,50	Sauteed prawns with garlic and coriander
Pica-pão de novilho e pickles	14,50	Pickled veal snack
Hummus com grão e grissinos	5,75	Hummus with chickpea and grissinos
Carpaccio de novilho com parmesão	15,50	Veal carpaccio with parmesan
Conserva de peniche	8,00	Peniche preserves
Tortilhas crocantes com molho mexicano	6,25	Crispy tortillas with Mexican sauce
Queijo amanteigado de Alfeizerão	8,75	Alfeizerão soft cheese
Paiola, pickles and toasts	9,75	Smoked meat sausage, pickles and toasts
SALADAS		SALADS
Salada Cesar clássica	12,50	Caesar salad
Salada César de frango	15,00	Chicken Caesar salad
Salada César de camarão	16,75	Shrimp Caesar salad
Salada de Quinoa	14,50	Quinoa Salad
Salada de queijo de cabra e pera	14,50	Goat cheese and pear Salad
Salada caprese	12,00	Caprese salad
SANDUICHES		SANDWICH
Sanduiche Club	15,75	Club sandwich
Prego da pá em baguete (black angus)	16,00	Shoulder steak sandwich (black angus)
Prego do lombo em baguete	18,75	Sirloin steak sandwich
Salmão fumado em pão nórdico	15,00	Smoked salmon in Nordic bread
SOPAS		SOUPS
Crème de legumes	7,50	Vegetable cream soup
Sopa de peixe	9,50	Fish soup
Massas		Pastas
Tagliatelle fresco com:		Fresh tagliatelle with:
Napolitana	13,50	Napoletana
Bolonhesa	14,50	Bolognese
Camarão	17,50	Shrimp





## OCEANO

HAMBURGUERS	€	BURGUERS
Indiano	16,00	Indian
Vegetariano	16,50	Vegetarian
Fish	17,25	Peixe
Marriott	17,50	Marriott
<b>Peixe</b>		<b>Fish</b>
Peixe fresco com batata assada e legumes	22,50	Fresh fish with roast potatoes and vegetables
Salmão com alcaparras, limão, legumes e polenta	21,50	Salmon with capers, lemon, vegetables and polenta
<b>CARNE</b>		<b>MEAT</b>
Franguinho, batatas e salada de tomate algarvia	18,50	Chicken, potatoes and Algarve tomato salad
Bife do lombo grelhado, manteiga	21,75	Grilled sirloin, butter
<b>Sobremesa</b>		<b>Dessert</b>
Mousse de chocolate, banana e caramelo salgado	7,50	Chocolate mousse, banana and salted caramel
Brulée de maracuja, manga e côco	8,00	Passionfruit brulée, mango and coconut
Panacota de pera, caramelo e speculoos	8,50	Pear panacota, caramel and speculoos
Bolo de chocolate sem gluten	7,50	Gluten free chocolate cake
Fruta laminada	7,00	Laminated fruit

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PREÇOS EM EUROS COM IVA À TAXA LEGAL EM VIGOR

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PRICES IN EUROS WITH VAT INCLUDED

## Club house



## MENU

## COUVERT

Seleção de pão, tostas com azeite e flôr de sal, azeitonas marinadas, manteiga e azeite  
*Bread selection, toast with olive oil and "fleur du sel", marinated olives, butter and olive oil*

4,60€

## PARA PICAR | TAPAS

Tosta de alho  
*Garlic Toast*

4,15€

Tosta de azeitona  
*Olive Toast*

4,75€

Camarão salteado  
*Sautéed Shrimps*

17,50€

Pica-pau de novilho  
*Sautéed sirloin beef with pickles*

13,50€

Asinhas de frango com molho barbecue  
*Chicken wings with barbecue sauce*

9,50€

Crepes primavera com molho agridoce  
*Spring rolls with sweet chili sauce*

8,00€

Calamares com maionese de alho  
*Fried calamaris with garlic mayonnaise*

8,30€

Escolha portuguesa - bacalhau, croquete e leitão  
*Portuguese choice - codfish, meat croquette and suckling pig*

8,60€

Camarão panado com sweet chili  
*Breaded Shrimp with sweet chili*

19,50€

Branco ou rosé tranquilo Delicado & Leve  
*Delicate & Light still white or rosé*

## ENTRADAS | STARTERS

Carpaccio de novilho, emulsão de mostarda e mel  
*Beef carpaccio, mustard and honey emulsion*

13,50€

Salada de polvo de Peniche (polvo, pimentos, cebola e coentros)  
*Peniche octopus salad (octopus, onions, peppers and coriander)*

14,00€

Salada de presunto ibérico e queijo cabra (presunto, rúcula, tomate cherry, queijo palhais e balsâmico)  
*Iberian ham and goat cheese salad (ham, rocket, cherry tomato, "palhais" cheese and balsamic)*

12,00€

Branco ou rosé tranquilo Frutado & Vibrante ou Aromático & Aveludado  
*Fruity & Vibrant or Aromatic & Mellow still white or rosé*

## SOPA | SOUP

Creme de legumes  
*Vegetable cream*

6,00€

Creme de tomate com tostinhas aromatizadas  
*Tomato cream with flavored toasts*

6,50€

Sopa de peixe da nossa costa (com camarão)  
*Local fish soup (with shrimp)*

9,00€

Branco ou rosé tranquilo Delicado & Leve ou Frutado & Vibrante  
*Delicate & Light or Fruity & Vibrant still white or rosé*



## Harmonização com vinho sugerida / Wine pairing recommendation

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PREÇOS EM EUROS COM IVA À TAXA LEGAL EM VIGOR

PRICES IN EUROS WITH VAT INCLUDED



## MENU

### SALADAS | SALADS

Salada mista (misto de alfaces, tomate, pepino, cenoura, cebola e vinagrete balsâmico) <i>Mixed salad (mixed lettuce, tomato, cucumber, carrot, onion and balsamic vinaigrette)</i>	8,00€
Salada César clássica (alface romana, molho César, croutons de pão com azeite de alho e ervas, lascas de parmesão e bacon) <i>Classic Caesar salad (Roman lettuce, Caesar sauce, bread croutons with herb and garlic olive oil, parmesan and bacon)</i>	13,00€
Salada César de frango (peito de frango, alface romana, molho César, croutons de pão com azeite de alho e ervas, lascas de parmesão e bacon) <i>Chicken Caesar salad (chicken breast, roman lettuce, Caesar sauce, bread croutons with herb and garlic olive oil, parmesan and bacon)</i>	15,50€
Salada César de camarão (camarão, alface romana, molho César, croutons de pão com azeite de alho e ervas, lascas de parmesão e bacon) <i>Shrimp Caesar salad (sauteed shrimp, roman lettuce, Caesar sauce, bread croutons with herb and garlic olive oil, parmesan and bacon)</i>	16,50€
Salada Caprese (mozzarella, tomate, pesto, rúcula e pinhões) <i>Caprese salad (mozzarella, tomato, pesto, rocket and pine nuts)</i>	14,00€

Branco ou rosé tranquilo Delicado & Leve  
*Delicate & Light still white or rosé*

### SANDUÍCHES E TOSTAS | SANDWICHES AND TOASTS

Todas as sanduíches e tostas são servidas com batatas fritas.  
*All sandwiches and toasts are served with french fries.*

Tosta mista em pão saloio <i>Pork ham and cheese toast in rustic bread</i>	9,00€
Sanduíche de frango em baguete (pasta de frango, tomate e alface) <i>Chicken baguette (chicken paste, tomato and lettuce)</i>	10,00€
Sanduíche de atum em baguete (pasta de atum, tomate, alface e cebola roxa) <i>Tuna baguette (tuna paste, tomato, lettuce and red onion)</i>	10,00€
Sanduíche de salmão fumado em baguete (salmão, pepino, cornichon, cebola roxa, queijo crème e alface) <i>Smoked salmon baguette (salmon, cucumber, cornichon, red onion, cream cheese and lettuce)</i>	14,00€
Sanduíche vegan em baguete (legumes assados, pesto de tomate seco e rúcula) <i>Vegan baguette (roasted vegetables, sun-dried tomato pesto and rocket)</i>	9,00€
Sanduíche Club House (maionese, alface, tomate, frango, fiambre de peru, ovo e bacon) <i>Club House sandwich (mayonnaise, lettuce, tomato, chicken, turkey ham, egg and bacon)</i>	17,00€

Branco ou rosé tranquilo Frutado & Vibrante ou Aromático & Aveludado  
*Fruity & Vibrant or Aromatic & Mellow still white or rosé*

### Harmonização com vinho sugerida / Wine pairing recommendation

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PREÇOS EM EUROS COM IVA À TAXA LEGAL EM VIGOR

| PRICES IN EUROS WITH VAT INCLUDED



## MENU

### PIZZAS

Pizza Margarita (queijo mozzarella e orégãos) <i>Margherita Pizza (mozzarella cheese and oregano)</i>	13,00€
Mini Pizza Margarita (queijo mozzarella e orégãos) <i>Mini Pizza Margherita (mozzarella cheese and oregano)</i>	8,50€
Pizza Regina (queijo mozzarella, fiambre, cogumelos e orégãos) <i>"Regina" Pizza (mozzarella cheese, pork ham, mushrooms and oregano)</i>	15,50€
Pizza Funghi (queijo mozzarella, orégãos e cogumelos selvagens) <i>Funghi Pizza (mozzarella cheese, oregano and wild mushroom)</i>	16,00€
Pizza Diavolo (queijo mozzarella, orégãos, pepperoni e malagueta) <i>Diavolo Pizza (tomato sauce, mozzarella cheese, oregano, pepperoni and chilli)</i>	17,00€
Pizza Tonno (queijo mozzarella, orégãos, atum, cebola roxa e azeitonas pretas) <i>Tonno Pizza (mozzarella cheese, oregano, tuna, red onion and black olives)</i>	16,00€
Pizza Hawai (queijo mozzarella, orégãos, camarão, abacaxi e cebola roxa) <i>Hawaii Pizza (mozzarella cheese, oregano, shrimp, pineapple and red onion)</i>	17,50€

Branco ou rosé tranquilo Delicado & Leve  
*Delicate & Light still white or rosé*

### MASSAS | PASTA

Esparguete ou Penne com molho Bolonhesa <i>Spaghetti or Penne with Bolognese sauce</i>	14,00€
Esparguete ou Penne com molho Napolitana <i>Spaghetti or Penne with Napolitan sauce</i>	13,00€
Esparguete ou Penne com molho Pesto <i>Spaghetti or Penne with Pesto sauce</i>	14,00€
Esparguete ou Penne com molho Gamberini (camarão, malagueta, tomate cherry, coentros e queijo) <i>Spaghetti or Penne with Gamberini sauce (shrimp, Chilli pepper, cherry tomato, coriander and cheese)</i>	19,50€
Esparguete ou Penne com molho Carbonara PDR <i>Spaghetti or Penne with Carbonara PDR sauce</i>	15,00€
Tortelini de ricotta, cherry e espinafres à Napolitana <i>Tortellini ricotta, cherry and spinach Napolitan</i>	16,00€



Branco ou rosé tranquilo Delicado & Leve ou Frutado & Vibrante  
*Still white or rosé wine delicate & Light or Fruity & Vibrant*

### Harmonização com vinho sugerida / Wine pairing recommendation

Se tiver algum problema relacionado com alergias alimentares, por favor alerte o seu empregado de mesa antes de fazer o seu pedido.  
*If you have any concerns regarding food allergies, please alert your server prior to ordering.*

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PREÇOS EM EUROS COM IVA À TAXA LEGAL EM VIGOR

| PRICES IN EUROS WITH VAT INCLUDED



## MENU

### HAMBURGERES | BURGERS

Todos os hamburgueres são servidos com batatas fritas.  
All burgers are served with french fries.

Hamburguer Club House (200g de black angus, queijo cheddar, alface, tomate, cebola roxa, cornichons e maionese) 16,50€  
Club House Burger (200g black angus, cheddar cheese, lettuce, tomato, red onion, cornichons and mayonnaise)

Hamburguer Birdie (200 g de frango, maionese, alface, tomate, cornichons e cebola roxa) 15,00€  
Birdie Burger (200g chicken, mayonnaise, lettuce, tomato, cornichons and red onion)

Hamburguer Green (170g hamburguer de beterraba, rúcula, tomate e cebola roxa) 15,50€  
Green Burger (170g beet burger, rocket, tomato and red onion)

Hamburguer Swing (170g de salmão, creme fraiche, rúcula, tomate e cebola roxa) 18,00€  
Swing Burger (170g of salmon, crème fraîche, rocket, tomato and red onion)

### SNACKS

Todos os snacks são servidos com batatas fritas.  
All snacks are served with french fries.

Prego em baguette (alface, tomate e cebola roxa)  
Steak sandwich in a baguette (lettuce, tomato and red onion)

- Lombo 18,00€
- Tenderloin
- Black Angus 16,00€
- Black Angus

Wrap de tomate seco, pesto, mozzarella e rúcula 15,00€  
Wrap of dried tomato, pesto, mozzarella and rocket

Wrap de salmão fumado, queijo branco, rúcula, cebola roxa e tomate 14,00€  
Smoked salmon wrap, white cheese, rocket, red onion and tomato

Wrap de frango grelhado, queijo branco, rúcula, cebola roxa e tomate 14,00€  
Grilled chicken wrap, white cheese, rocket, red onion and tomato

Tinto tranquilo Frutado & Encorpado ou Aromático & Suave  
Fruity & Medium Bodied or Aromatic & Supple still red

Tinto tranquilo Frutado & Encorpado ou Aromático & Suave  
Fruity & Medium Bodied or Aromatic & Supple still red

### Harmonização com vinho sugerida / Wine pairing recommendation

Se tiver algum problema relacionado com alergias alimentares, por favor alerte o seu empregado de mesa antes de fazer o seu pedido.  
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PREÇOS EM EUROS COM IVA À TAXA LEGAL EM VIGOR

PRICES IN EUROS WITH VAT INCLUDED





## MENU

### CARNE | MEAT

Caril de frango PDR, com arroz e papadums 19,00€  
*Chicken curry PDR, rice and papadums*

Tinto tranquilo Frutado & Leve  
Fruity & Light still red

Costeletas de Borrego, batata frita e salada 28,00€  
*Lamb chops, french fries and salad*

Franguinho piri-piri, batata frita e salada algarvia 19,00€  
*Chicken piri-piri, french fries and "Algarve" style salad*

Tinto tranquilo Aromático & Suave  
Aromatic & Supple still red

Naco Black Angus na PEDRA, batata frita e salada 21,00€  
*Black Angus Steak on the STONE, french fries and salad*

Bife do Lombo na PEDRA, batata frita e salada 32,00€  
*Tenderloin Steak on the STONE, french fries and salad*

Bife da Vazia na PEDRA, batata frita e salada 25,00€  
*Sirloin Steak on the STONE, french fries and salad*

Tinto tranquilo Frutado & Encorpado ou Aromático & Suave  
Fruity & Medium Bodied or Aromatic & Supple still red

#### No PRATO, batata frita e salada

Escolha o seu molho: pimentas, cogumelos, manteiga de estragão,  
manteiga café de Paris ou portuguesa

*On the PLATE, french fries and salad*

Choose your sauce: peppers, mushrooms, tarragon butter, Paris  
coffee butter or portuguese

- Lombo de novilho 32,00€  
- *Tenderloin*

- Entrecôte maturado 30,00€  
- *Aged Entrecôte*

- Vazia 25,00€  
- *Sirloin*

- Black Angus 21,00€  
- *Black Angus*

Tinto tranquilo Frutado & Encorpado ou Aromático & Suave  
Fruity & Medium Bodied or Aromatic & Supple still red

#### Harmonização com vinho sugerida / Wine pairing recommendation

Se tiver algum problema relacionado com alergias alimentares, por favor alerte  
o seu empregado de mesa antes de fazer o seu pedido.  
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to ordering.*

### PEIXE | FISH

Peixe da lota, batata salteada e legumes da época 26,00€  
*Fish from the market, sautéed potatoes and seasonal  
vegetables*

Branco ou rosé tranquilo Aromático & Aveludado  
Aromatic & Mellow still white or rose

Salmão com batata assada e legumes salteados 24,00€  
*Salmon with roasted potatoes and sautéed vegetables*

Branco ou rosé tranquilo Aromático & Aveludado  
Aromatic & Mellow still white or rose

Peixe frito com batatas fritas 22,00€  
*Fish & Chips*

Branco ou rosé tranquilo Aromático & Aveludado  
Aromatic & Mellow still white or rose

Polvo, batata assada, espinafres e tomate assado 24,00€  
*Octopus, roasted potatoes, spinach and roasted tomato*

Branco ou rosé tranquilo Aromático & Aveludado  
Aromatic & Mellow still white or rose

Caril de peixes com camarão, arroz e papadums 24,00€  
*Fish and shrimp curry, rice and papadums*

Branco ou rosé tranquilo Aromático & Aveludado  
Aromatic & Mellow still white or rose



PREÇOS EM EUROS COM IVA À TAXA LEGAL EM VIGOR

| PRICES IN EUROS WITH VAT INCLUDED





## MENU

### SOBREMESAS | DESSERTS

<b>Seleção de fruta laminada</b> <i>Selection of sliced fruit</i>	7,50€	<b>Crumble de abacaxi e baunilha com gelado de limão</b> <i>Pineapple and vanilla crumble with lemon ice-cream</i>	8,50€
Vinho de sobremesa Aromático & Doce Fruity & Sweet dessert wine		Vinho de sobremesa Aromático & Doce Fruity & Sweet dessert wine	
<b>Sticky toffee com gelado de nata</b> <i>Sticky toffee with cream ice cream</i>	8,50€	<b>Seleção de queijos com compota e tostas</b> <i>Cheese selection with jam and crackers</i>	11,00€
Vinho de sobremesa Aromático & Doce Fruity & Sweet dessert wine		Vinho de sobremesa Aromático & Doce Fruity & Sweet dessert wine	
<b>Mousse de chocolate branco e morango com molho de chocolate negro</b> <i>White chocolate and strawberry mousse with dark chocolate sauce</i>	7,50€	<b>Bolo de chocolate sem glúten</b> <i>Gluten free chocolate cake</i>	8,00€
Vinho de sobremesa Aromático & Doce Fruity & Sweet dessert wine		Vinho de sobremesa Aromático & Doce Fruity & Sweet dessert wine	
<b>Tarte tatin de maçã com gelado de baunilha</b> <i>Apple tart tatin with vanilla ice cream</i>	8,00€		
Vinho de sobremesa Aromático & Doce Fruity & Sweet dessert wine			



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## Maré

O mais fresco do Atlântico.

Delicie-se com o marisco e peixe frescos, acompanhados dos melhores vinhos e de uma vista deslumbrante. Uma escolha de que não se vai arrepender.

Food from the sea.

Indulge yourself with fresh seafood and fish, accompanied by the best wines and breathtaking views. A choice you will not regret.

### Couvert

Pão, Manteiga composta, Azeite e balsâmico  
Bread, Butter, Olive Oil and Balsamic

4€

Pasta de atum

Tuna Paste

3.5€

Tapenade de azeitona

Olive Tapenade

3.5€

Queijo flor do Vale

Local Cheese "Flor do Vale"

5.5€

**ENTRADAS | STARTERS**

**Camarão Frito com Alho**  
Sautéed Shrimps with Garlic  
19.5€

**Ameijoas a Bulhão-Pate**  
Clams "Bulhão Pato" Style  
19€

**Choco frito, Maionese de Lima**  
Fried Cuttlefish, Lime Mayonese  
12.5€

**Tempura de Vegetais**  
Vegetable Tempura  
12€

**Tempura de Camarão com sweet chilly**  
Shrimp Tempura with sweet chilly  
24€

**Ceviche da praça**  
Local Fish Ceviche  
18€

**Salada de polvo**  
Octopus salad  
15€

**SOPAS | SOUPS**

**Creme de Legumes**  
Vegetable Creamy Soup  
6.35€

**Sopa de peixe**  
Fish Soup  
9.5€

**Creme de marisco**  
Shellfish Soup  
9.5€

## PRATOS PRINCIPAIS | MAIN DISHES

Arroz de marisco

Seafood rice

48€

Massada de peixes

Fish Pot-Stew with Pasta

45€

Polvo assado no forno

Roasted Octopus

27.5€

Caldeirada de Peniche

Fish Pot-Stew "Peniche" Style

27€

## MARISCO | SEAFOOD\*

Camarão tigre | Tiger Prawn

Carabineiros | Scarlet Shrimp

## PEIXE | FISH\*

Dourada | Golden Bream

Linguado | Sole

Salmonete | Red Mullet

Salmão | Salmon

Garoupa | Grouper

Cherne | Stone Bass

Lulas | Squid

Choco | Cuttlefish

Bife de atum | Tuna steak

## MOLHOS | DRESSINGS

Mediterrânico ou Chimichurri

Mediterranean or Chimichurri

2.5€

\*Por favor verificar a disponibilidade e o preço/kg nossa montra.  
Acompanhamento: batata a murro, salada mista, molho de manteiga.

\* Please check our display and price / kg our availability

Side Dishes: Potatoes, mixed salad, Butter Sauce

## PRATOS PRINCIPAIS | MAIN DISHES

## CARNE | MEAT

Tornedó de novilho, batata gratin, manteiga de estragão  
Beef Tournedo, Gratin Potato, Tarragon Butter

32€

Franguinho a moda da guia, batata frita, salada de tomate  
Chicken "Guia" style, French Fries, Tomato Salad

21€

## GUARNIÇÕES | SIDE DISHES

Arroz malandrinho de tomate

Tomato Rice

4.5€

Legumes

Vegetables

3.5€

Arroz branco

White Rice

3.5€

Batata gratin

Gratin Potato

3.5€

Batata frita

French Fries

3.5€

**SOBREMESAS | DESSERTS**

**Crumble de pera, gelado de nata**  
 Pear Crumble, Cream Ice-Cream  
 8.5€

**Crème Brûlée e aguardente DOC da Lourinhã**  
 Crème Brûlée and "Lourinhã" Brandy  
 8.5€

**Tartelette de limão e sorbet de mandarina**  
 Lemon Tartellet and Mandarin sorbet  
 8.5€

**Bolo de chocolate sem glúten e ginja**  
 Gluten free Chocolate Cake and Sour Cherry  
 8.5€

**Maçã de Alcobaça**  
 Apple from "Alcobaça"  
 8.5€

**Salada de frutas**  
 Fruit Salad  
 7€

**KIDS CORNER**

**Crème de legumes**  
 Vegetable Creamy Soup  
 5.5€

**Filete de robalo grelhado**  
 Grilled Sea Bass  
 12.75€

**Peito de frango grelhado**  
 Grilled chicken breast  
 11€

**Pasta a bolonhesa**  
 Bolognese Pasta  
 9.5€

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## West Cliffs

# CLUB C HOUSE

WEST CLIFFS

## MENU

### COUVERT

**Seleção de pão, tostas com flôr de sal, manteiga e azeite** 4,00€  
Bread selection, toasts with "fleur du sel", butter and olive oil

### PARA PICAR | TAPAS

**Tosta de alho** 4,50€  
Garlic toast

**Pica-pau de novilho** 15,00€  
Sautéed sirloin beef with pickles

**Asinhas de frango com molho picante** 9,50€  
Spicy chicken wing

**Tosta pulled pork** 9,90€  
Pulled pork toast

**Escolha portuguesa - rissóis de camarão, leitão e alheira** 9,00€  
Portuguese choise - shrimp rissoles, portuguese game sausage and suckling pig



### SOPA | SOUP

**Creme de legumes** 6,50€  
Creamy vegetable soup

**Sopa de cebola gratinada com rabo de boi e cogumelo** 9,90€  
Gratin onion soup with oxtail and mushroom

Branco ou rosé tranquilo Delicado & Leve ou Frutado & Vibrante  
Delicate & Light or Fruity & Vibrant still white or rosé

### ENTRADAS | STARTERS

**Tártaro de novilho (novilho, alcapparras, chalota, gema de ovo, tostas e tártaro)** 17,50€  
Beef tartar (beef capers, shallot, egg yolk, toasts and tartar)

**Tártaro de atum (atum fresco, tostas, molho asiático, maionese de wasabi e sésamo)** 19,00€  
Tuna tartar (fresh tuna, toasts asian sauce, wasabi mayonnaise and sesame)

**Carpaccio de novilho, parmesão e pesto** 13,25€  
Beef carpaccio, parmesan and pesto

**Salmão marinado, funcho e sweet chili** 16,00€  
Marinated salmon, fennel and sweet chili

Branco ou rosé tranquilo Frutado & Vibrante ou Aromático & Aveludado  
Fruity & Vibrant or Aromatic & Mellow still white or rosé wine

### PARA PARTILHAR | TO SHARE

**Tábua de presunto (presunto, tostas e pickles)** 19,50€  
Smoked ham board (smoked ham, toasts and pickles)

**Entrecosto com molho barbecue e cebola frita** 17,40€  
Pork ribs with barbecue sauce and fried onion

**Tábua de queijos regionais, tostas e doce** 19,50€  
Regional cheese board, toasts and jam

**Camembert folhado e puré de maçã** 15,00€  
Camembert wrapped in puff pastry and apple puree

Branco ou rosé tranquilo Delicado & Leve  
Delicate & Light still white or rosé

### Harmonização de vinhos sugerida | Wine pairing recommendation

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# CLUB C HOUSE

WEST CLIFFS

## MENU

### HAMBURGUER | BURGER

Todos os hamburgeres são servidos com batatas fritas e maionese de alho.

All burgers are served with french fries and garlic mayonnaise.

**Hamburguer West 200g (black angus, alface, tomate, queijo, bacon e cornichon)** 18,50€  
West Burger 200g (black angus, lettuce, tomato, cheese, bacon and cornichon)

**Hamburguer West BBQ 200g (black angus, alface, tomate, cornichon, bacon e cebola frita)** 18,50€  
West BBQ Burger 200g (black angus, lettuce, tomato, cornichon, bacon and fried onion)

**Hamburguer Big West 300g (black angus, alface, tomate, cornichon, queijo e bacon)** 21,00€  
Big West Burger 300g (black angus, lettuce, tomato, cornichon, cheese and bacon)

**Hamburguer de frango 200g (frango, alface, tomate, cornichon e maionese de açafrão e alcaparras)** 17,50€  
Chicken burger 200g (chicken, lettuce, tomato, cornichon with saffron and capers mayonnaise)

**Hamburguer de beterraba 170g (beterraba, alface, tomate e cornichon)** 15,50€  
Beetroot burger 170g (beetroot, lettuce, tomato and cornichon)

Tinto tranquilo Frutado & Encorpado ou Aromático & Suave  
Fruity & Medium Bodied or Aromatic & Supple still red



### PRATOS PRINCIPAIS | MAIN COURSES

**Chambão de borrego, puré de batata, tomate cherry e bimis** 25,00€

Lamb shank, mashed potatoes, cherry tomatoes and bimis

Tinto tranquilo Aromático & Suave  
Aromatic & Supple still red

**Bife da vazia à Portuguesa com batata frita às rodelas** 29,00€

Sirloin steak with portuguese sauce and potato chips

Tinto tranquilo Frutado & Encorpado ou Aromático & Suave  
Fruity & Medium Bodied or Aromatic & Supple still red

**Polvo, puré de pimentos e chimichurri** 27,50€

Octopus, mashed peppers and chimichurri

Branco ou rosé Frutado & Vibrante ou Aromático & Aveludado  
Fruity & Vibrant or Aromatic & Mellow still white or rose

**Garoupa, batata com ervas frescas e legumes salteados** 26,00€

Grouper, potato with fresh herbs and sautéed vegetables

Branco ou rosé tranquilo Aromático & Aveludado  
Aromatic & Mellow still white or rose

**Portubello assado, legumes de época e jus de beterraba** 12,50€

Roasted portubello, season vegetables and betroot jus

Branco ou rosé Frutado & Vibrante ou Aromático & Aveludado  
Fruity & Vibrant or Aromatic & Mellow still white or rose

**Surf'n'turf (tornedó de novilho, camarão, espargos, batata frita e molho bearnês)** 35,00€

Surf'n'turf (beef tournedos, shrimp, asparagus, french fries and bearnaise sauce)

Tinto tranquilo Frutado & Encorpado ou Aromático & Suave  
Fruity & Medium Bodied or Aromatic & Supple still red

### Harmonização de vinho sugerida | Wine pairing recommendation

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# CLUB C HOUSE

WEST CLIFFS

## MENU

### NA GRELHA | FROM THE GRILL

**Filete de Robalo** 29,50€  
Seabass fillet

Branco ou rosé Frutado & Vibrante ou Aromático & Aveludado  
Fruity & Vibrant or Aromatic & Mellow still white or rosé

**Entrecôte maturado 350g** 33,00€  
Dry aged entrecote 350g

**Lombo de novilho** 30,00€  
Tenderloin Beef

**Franguinho com salada de tomate algarvia e molho piri-piri** 19,50€  
Chicken with "Algarve" style tomato salad and piri-piri sauce

**Tomahawk (2 pessoas)** 79,00€  
Tomahawk (2 people)

Tinto tranquilo Frutado & Encorpado ou Aromático & Suave  
Fruity & Medium Bodied or Aromatic & Supple still red



### GUARNIÇÕES | SIDE DISHES

**Batata frita** 3,50€  
French fries

**Batata doce frita** 3,50€  
Sweet potato fries

**Arroz** 3,50€  
Rice

**Legumes salteados** 3,50€  
Sautéed vegetables

**Salada de tomate** 3,50€  
Tomato salad

**Salada mista** 3,50€  
Mixed salad

**Batata salteada** 3,50€  
Sautéed potato

**Puré de batata** 3,50€  
Mashed potatoes

### MOLHOS | SAUCES

**Barbecue**  
Barbecue

**Chimichurri**  
Chimichurri

**Bearnês**  
Bearnaise

**Jus de vitela**  
Veal Jus

### Harmonização de vinho sugerida | Wine pairing recommendation

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# CLUB HOUSE

WEST CLIFFS

## MENU

### MENU CRIANÇAS | KIDS MENU

<b>Creme de legumes</b> Creamy vegetable soup	5,30€	<b>Peito de frango grelhado e batata frita</b> Grilled chicken breast	10,50€
<b>Bifinho de novilho (bife do lombo de novilho e batata frita)</b> Beefsteak (beef and french fries)	12,70€	<b>Hamburger e batata frita</b> Burger and french fries	12,70€
<b>Nuggets de frango e batata frita</b> Chicken nuggets and french fries	10,80€	<b>Douradinhos e batata frita</b> Fish fingers and french fries	10,80€

Menu Crianças exclusivo para crianças até aos 11 anos de idade | Kids Menu available only for children until 11 years old

### SOBREMESAS | DESSERTS

<b>Pastel de nata do West Cliffs</b> Portuguese custard tart by West Cliffs	9,50	<b>Brownie de chocolate e gelado de baunilha</b> Chocolate brownie and vanilla ice cream	8,50€
<b>Vinho de sobremesa Aromático &amp; Doce</b> Aromatic & Sweet dessert wine		<b>Vinho de sobremesa Aromático &amp; Doce</b> Aromatic & Sweet dessert wine	
<b>Bolo de chocolate sem glúten</b> Gluten-free chocolate cake	8,50€	<b>Seleção de fruta laminada</b> Selection of sliced fruit	8,80€
<b>Vinho de sobremesa Aromático &amp; Doce</b> Aromatic & Sweet dessert wine		<b>Vinho de sobremesa Frutado &amp; Doce</b> Fruity & Sweet dessert wine	
<b>Cheesecake de requeijão e cerejas</b> Curd cheesecake and cherries	8,50€	<b>Creme brûlée de mandarina e tomilho</b> Mandarin crème brûlée and thyme	8,50€
<b>Vinho de sobremesa Frutado &amp; Doce</b> Fruity & Sweet dessert wine		<b>Vinho de sobremesa Frutado &amp; Doce</b> Fruity & Sweet dessert wine	



### Harmonização de vinho sugerida | Wine pairing recommendation

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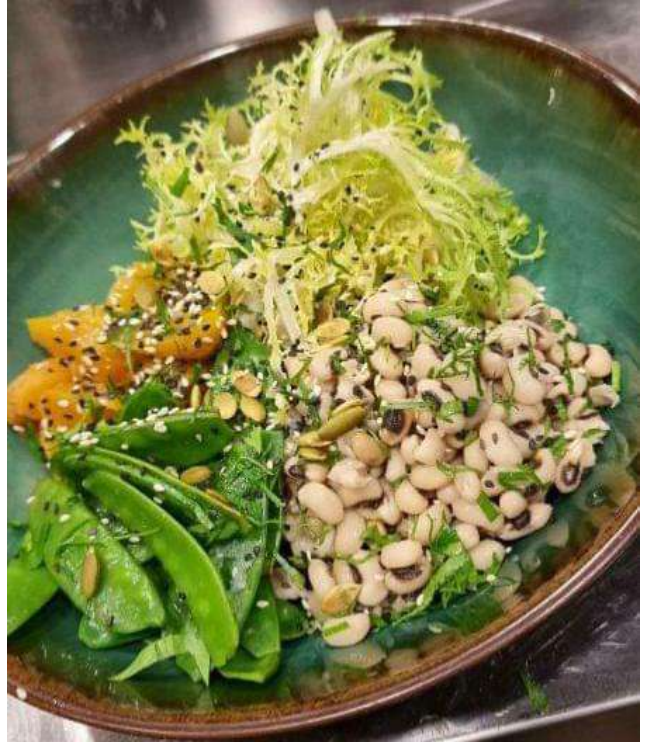
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### Pictures of plating during my training

















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