



COPACABANA PALACE

by ORIENT-EXPRESS

## PLATED MENUS

### OPTION I

Gazpacho Iced Soup with Langoustine, Caviar and Chives

\*\*\*

Filet Mignon Medallion in Tartuffe Sauce, Potatoes Anna and Vichy Carrots

\*\*\*

Praline Parfait with Custard and Chocolate Ice Cream

\*\*\*

Coffee and Petit Fours

Price per Person: R\$ 140.00 + 10% Service Charge

### OPTION II

Mini-Vol-au-Vent Plate – Palm Hearts, Chicken and Mushrooms, Gorgonzola and Seafood

\*\*\*

Fillet of Sole in Chive Sauce with Parsnip Purée  
Apple Brunoise with Zucchini and Carrot Julienne

\*\*\*

Mini-Strawberry Tart with Crème Chiboust, Custard and Pistachio Ice Cream

\*\*\*

Coffee and Petit Fours

Price per Person: R\$ 140.00 + 10% Service Charge

### OPTION III

Pâté de Foie Gras and Small Green Salad of the Season,  
Fennel Chutney and Melba Toast

\*\*\*

Salmon Fillet in Pecan Sauce with Braised Baby Zucchini and Fresh Peas

\*\*\*

Strawberry Cheese Cake with Chocolate Brownie, Coffee Topping and Cinnamon Ice Cream

\*\*\*

Coffee and Petit Fours

Price per Person: R\$ 140.00 + 10% Service Charge



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**OPTION IV**

Seafood Risotto scented with Saffron

\*\*\*

Partridge in Port Wine Sauce

Sauté Potatoes, Artichokes and Olives

\*\*\*

Spiced Pears on Dacquoise with Zabaglione Topping and Chocolate Ice Cream

\*\*\*

Coffee and Petit Fours

Price per Person: R\$ 140.00 + 10% Service Charge

**OPTION V**

Green Salad of the Season with Sun-Dried Tomatoes and Buffalo Mozzarella Quiche

\*\*\*

Sirloin Scaloppini with Sauté Potatoes à la Provençale and Diced Carrots

\*\*\*

Pannacotta with Berry Topping and Chocolate Ice Cream

\*\*\*

Coffee and Petit Fours

Price per Person: R\$ 140.00 + 10% Service Charge

**OPTION VI**

Leek Ragout with Shrimp and Asparagus Tips in Light Green Pepper Sauce

\*\*\*

Grilled Filet Mignon in Bordelaise Sauce

Baby Potatoes with Button Mushrooms

Green Bean Bundle

\*\*\*

Sparkling Wine Mousse Cake with Cheese Ice Cream and Guava Topping

\*\*\*

Coffee and Petit Fours

Price per Person: R\$ 140.00 + 10% Service Charge



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**OPTION VII**

Sorubim Carpaccio with Rocket Salad and Tomato Brunoise with Dill-Dusted Cucumber

\*\*\*

Fillet of Veal Wine Sauce with Button Mushrooms, Potato Cubes with Artichokes and Olives

\*\*\*

Caramel Mousse with Hazelnut Cream, Mint Topping and Vanilla Ice Cream

\*\*\*

Coffee and Petit Fours

Price per Person: R\$ 154.00 + 10% Service Charge

**OPTION VIII**

Clam Petals in Chardonnay Sauce with Vegetables Julienne

\*\*\*

Veal Escalope in Gravy

Parsnip Purée with Truffles and Fresh Peas

\*\*\*

Cupuassu Bavaroise with Custard and Chocolate Ice Cream

\*\*\*

Coffee and Petit Fours

Price per Person: R\$ 154.00 + 10% Service Charge

**OPTION IX**

Langoustine Carpaccio with Endive and Salmon Roe Chantilly with Chives

\*\*\*

Partridge Supreme in Portuguese Chestnut Sauce

Broccoli Risotto with Orange-Flavored Diced Carrots

\*\*\*

Truffle Gateau with Vanilla Topping and Assai Ice Cream

\*\*\*

Coffee and Petit Fours

Price per Person: R\$ 160.00 + 10% Service Charge



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**OPTION X**

Angel-Hair Pasta in Fresh Tomato Sauce, Langoustine and Chervil

\*\*\*

Fillet of Lamb in Artichoke Heart Sauce

Wild Rice Risotto with Green Asparagus and Carrot Brunoise

\*\*\*

Chocolate-Crowned Passionfruit Mousse with Blackcurrant Topping and Vanilla Ice Cream

\*\*\*

Coffee and Petit Fours

Price per Person: R\$ 160.00 + 10% Service Charge

**OPTION XI**

Green Asparagus Tips Gratinées in Sabayon Sauce

\*\*\*

Porgy and Clam Fricassee

Baby Vegetables scented with Chablis

\*\*\*

Giandua Mini-Gateau with Hazelnut Crunch and Strawberry Ice Cream

\*\*\*

Coffee and Petit Fours

Price per Person: R\$ 160.00 + 10% Service Charge

**BEVERAGES**

Water and Soft Drinks