
Auge
Porto
NEW YEAR'S EVE
MENU
2026
augeporto.pt

Auge Porto

NEW YEAR'S EVE MENU

31.12.2026 | AUGE - Floor 19

WELCOME COCKTAIL | 19H00

Corn crisp, roasted beetroot cream, pistachio and orange
Red prawn in a light tempura batter, yuzu mayonnaise, chili and coriander
Foie gras tartlet, apple, Port wine and almond
Green olive liquid, ricotta cream and lime
Crispy cone of smoked salmon, crème fraîche, nori and roe
Cocktail and non alcoholic drinks

DINNER | 20H00

Couvert
Sourdough bread and selection of artisanal butters

Amuse Bouche
Crispy oxtail, kumquat gel and pea blossom

Greater Amberjack
Mango and chilli tartare, herring roe and codium seaweed

Wild Sea Bass
Charred leek, sparkling wine sauce, trout roe and coriander oil

Raspberry
Ginger and jambu

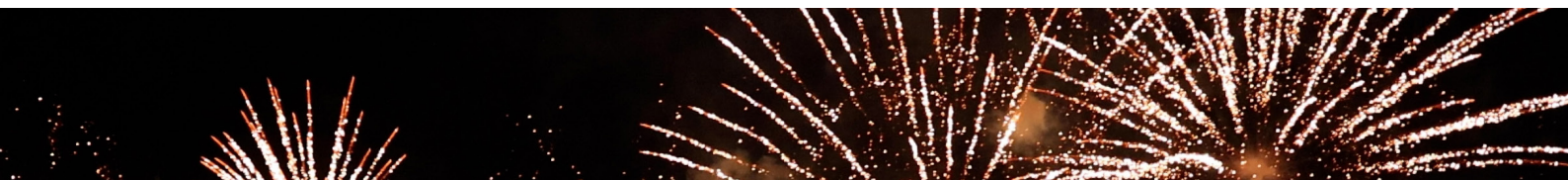
Venison
Parsnip purée, chestnut crumble and chocolate demi-glace

Coconut
Bourbon vanilla and coconut panna cotta, coconut and lime crémeux, lemon curd and blue butterfly pea flower

Chocolate
Port wine and Rocha pear textures, Algarve orange gel and hazelnut praliné

All the moments include:
Murganheira Reserva Bruto - Távora e Varosa
Covela Avesso - Vinhos Verdes
Quinta de Arcossó Reserva Tinto - Trás-os-montes
Moscatel Secret Spot 10Y - Douro
Bulas Tawny 10Y - Douro
Still and sparkling mineral water
Soft Drinks

Café e Chá
Petit fours



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AT MIDNIGHT
Champagne and raisins

00H30
Transition to HUB Gastrobar (ground floor), where the celebration continues with an open bar.

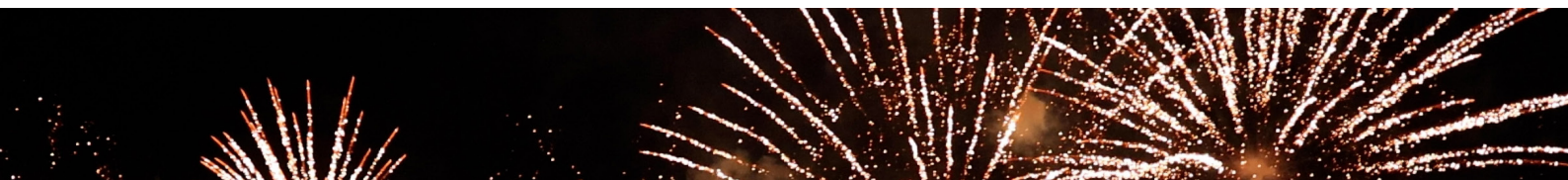
SUPPER | 01H30
Traditional Caldo Verde Soup
Mini steak sandwiches on bolo do caco bread
Vegetable quiche
Traditional Portuguese savoury pastries
Orange cake
Moist chocolate cake
Fresh fruit salad

ENTERTAINMENT: Live music during dinner
DJ set after midnight at HUB Gastrobar
DRESS CODE: Smart Casual

260€
PER PERSON

GENERAL CONDITIONS: Children up to 3 years old: free of charge. Children aged 4 to 12 years old: 50% discount.
PAYMENT: Full payment is required to confirm the reservation. Reservations are available until 27 december, subject to availability.
PAYMENT METHODS: Payment may be made by payment link, bank transfer (available until 27 december) or in cash directly at the hotel reception, during a previously scheduled visit.
CANCELLATION POLICY: Payments are non-refundable.
SERVICE CONDITIONS: To ensure the best possible dining experience, guests are kindly requested to arrive on time. Late arrivals will be served from the moment they are seated, and courses already served will not be repeated.
TABLE SHARING: Seating arrangements will be organized on a shared-table basis to ensure optimal space management and a seamless guest experience. Seats will be assigned to provide a comfortable and welcoming atmosphere for all participants, while taking into account any preferences communicated in advance.

INFORMATION AND RESERVATIONS:
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