

THE
EDITORY
OCEAN WAY
HOTEL

A close-up photograph of several Bird of Paradise flowers (Strelitzia reginae) with vibrant orange and yellow petals and blue and white bracts, set against a soft, warm, pinkish-orange background.

São Valentim

Valentine's Menu

2026

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MENU SÃO VALENTIM

AMUSE-BOUCHE

Gaspacho de morango, melancia e menta

ENTRADA

Carpaccio de vieira, crumble de limão com menta rosa, ovas de arenque e espuma de tangerina

PEIXE

Ravioli de lavagante, caldeirada e ar de citronela

CORTA SABORES

Sorvete de framboesa e espumante

CARNE

Bife Wellington, puré de aipo e pétalas de couve bruxelas aromatizado com jus de carne

SOBREMESA

Demi-Cuit de chocolate e texturas de frutos vermelhos

Inclui: Água, refrigerantes e sumos

Opção: Seleção de Vinhos – 12€ por pessoa

Iva incluído à taxa em vigor.
Os nossos pratos podem conter alergéneos.
Favor contar a equipe para mais informação.

VALENTINE'S DAY MENU

AMUSE-BOUCHE

Strawberry, watermelon and mint gazpacho

STARTER

Scallop carpaccio, lemon crumble with pink mint, herring roe and tangerine foam

FISH

Lobster ravioli, traditional seafood stew and lemongrass air

PALATE CLEANSER

Raspberry and sparkling wine sorbet

MEAT

Beef Wellington, celeriac purée and brussels sprout petals scented with meat jus

DESSERT

Chocolate Demi-Cuit with red berry textures

Price includes: Water and 1 glass of rosé sparkling wine during the meal

Optional: Wine pairing – 12€ per person

VAT included at the applicable rate.
Our dishes may contain traces of allergens.
Please contact our team for further information.

INFORMAÇÕES E RESERVAS | *INFORMATIONS AND BOOKINGS:*

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47€
POR PESSOA
PER PERSON

