



ROOM SERVICE



PESTANA

PALACE LISBOA

HOTEL & NATIONAL MONUMENT
COLLECTION HOTELS
PORTUGAL



THE LEADING HOTELS
OF THE WORLD

Estimado Hóspede, nas próximas páginas poderá encontrar o nosso menu de comidas e bebidas para serviço no quarto.

Se desejar outras sugestões, por favor consulte a Recepção através do número 9 do seu telefone.

O serviço ao quarto inclui uma taxa de entrega no valor de 8,00€.

IVA incluído à taxa legal em vigor.

Dear Guest, in the following pages you can find our food and beverage menu for room service.

If you want any other suggestion, kindly consult the Reception through number 9 on your telephone.

The room service includes a delivery fee of 8,00€.

VAT included

07:00-11:00

PEQUENO ALMOÇO CONTINENTAL
CONTINENTAL BREAKFAST

A sua escolha de | Your choice between :

Café; Descafeinado; Selecção de chás (English Breakfast, Darjeeling, Verde) e infusões (Tília, Camomila, Cidreira) Lipton; Leite magro/meio gordo/soja ou chocolate frio ou quente

Coffee; Decaffeinated coffee; Selection of Lipton teas (English breakfast, Darjeeling, Classic Green Tea) and infusions (Lime, Camomille, Melisa); Milk low-fat/medium-fat/soya or Cold/Hot Chocolate

Pão Regional, pão integral e pão de sultanas, croissants, folhado de maçã e bolo de frutos secos

Regional white bread, whole wheat bread, raisin and walnut bread, croissant, apple puff pastry and dried fruit cake

Tábua com cinco queijos nacionais, compotas caseiras e frutos secos

Board with five national cheeses, homemade jams and dried fruits

Selecção de manteigas, margarina, mel, compotas de frutas ou de baixas calorias.

Selection of butter, margarine, honey, fruits jams or low calories jams.

Queijo Flamengo e fiambre de porco ou Queijo magro e fiambre de frango.

Flamengo cheese and pork ham or low-fat cheese and chicken ham.

Sumo de laranja natural, tomate, toranja ou manga

Fresh orange, tomato, grapefruit or mango juices

Preço por pessoa | Price per person: **€24,00**

IVA incluído à taxa legal em vigor | VAT included

Taxa de Room Service | Room service tax: **€8,00**

07:00-11:00

PEQUENO ALMOÇO À LA CARTE
À LA CARTE BREAKFAST

Americano American coffee	4,00€
Café expresso / Expresso coffee	4,00€
Descafeinado / Decaffeinated coffee	4,00€
Café com leite / Coffee with milk	5,00€
Cappuccino	6,00€
Seleção de chás (English breakfast, Darjeeling, Verde)	6,00€
Selection of teas (English breakfast, Darjeeling, Green tea)	
Seleção de infusões (Tília, Camomila, Cidreira)	6,00€
Selection of infusions (Lime, camomile, Melisa)	
Leite, leite magro ou leite de soja	4,00€
Milk, Low-fat milk or soy milk	
Chocolate quente ou frio	6,00€
Cold or hot Chocolate	
Sortido de pão regional, pão integral, mini baguete,	7,50€
Croissants, Folhado de maçã e bolo de frutos secos	
Assortment of Regional Bread, whole wheat bread, mini baguette	
Croissant, apple puff pastry and dried fruits cake	
Torradas de pão branco ou integral	6,00€
White or whole wheat toast	
“French toast”	8,00€
Panquecas, servidas com manteiga, margarina, compotas e Maple syrup	8,00€
Pancakes served with butter, margarine, jams and maple syrup	
Queijo Flamengo, Gouda, ilha dos Açores, magro ou fresco	6,00€
Flamengo, Gouda, Azores island cheese, low-fat or fresh cheese	
Fiambre de porco, fiambre de peru ou presunto	6,00€
Pork ham, chicken ham, or smoked ham	
Salmão fumado no Palácio	12,00€
Smoked salmon in the Palace	

07:00-11:00

PEQUENO ALMOÇO À LA CARTE
À LA CARTE BREAKFAST

Iogurte: natural, magro, frutas, aroma ou soja Yogurt: plain, low-fat, fruits, flavoured or soya	5,00€
Seleção de frutas frescas (variedades: Laranja, Manga, Melão, Papaia, Melancia, Abacaxi)- escolha até 3 Selection of fresh fruits (choices: Orange, Mango, Melon, Papaya, Watermelon, pineapple)- choose up to three	8,00€
Cereais (Corn flakes, Muesli, Special K, Flocos de chocolate) Servido com leite frio, quente ou iogurte Cereals (Corn flakes, Muesli, Special K, Chocolate flakes) Served with cold, hot milk or yogurt	8,00€
Granola, servido com leite frio, quente ou iogurte Granola, served with cold, hot milk or yogurt	8,00€
Papas de aveia Porridge	9,00€
Dois ovos de galinha à sua escolha servidos com tostas Estrelados, cozidos, escalfados ou omelete Two chicken eggs of your choice served with toasts Fried, boiled, poached, scrambled or omelette	11,00€
Ovos Benedict Benedict eggs	14,00€
Ovos à Florentina Florentine eggs	14,00€
Dois ovos de galinha com 1 acompanhamento (cogumelos, fiambre, queijo, bacon, salsicha de porco ou tomate assado) Two chicken eggs of your choice served with 1 garnish (mushrooms, ham, cheese, bacon, pork sausage, or roasted tomato)	14,00€

11:00-23:00

SOPAS | SOUPS

Creme de legumes com perfume de manjeriçao	10,00€
Vegetables cream soup flavoured with basil	
Creme de garoupa com espargos do mar e croutons	14,00€
Grouper cream soup with sea asparagus and croutons	
Canja de galinha do campo com perfume de hortelã e ovo de codorniz	14,00€
Mint-scented free-range chicken soup with quail egg	

SANDES E TOSTAS | SANDWICH AND ROASTED SANDWICH

Tosta com legumes da horta assados, queijo de cabra e molho de manjeriçao	15,00€
Toast with roasted vegetables, goat cheese and basil sauce	
Baguete, bifinho do lombo de vitelão 120gr, batata palito	19,00€
Baguette with veal loin steak 120gr, French fries	
Hambúrguer de novilho do Oeste, queijo, cebola, ovo estrelado e batata frita	21,00€
National veal burger, cheese, onion, fried egg with French fries	
A nossa Club, pão integral, frango, queijo, bacon, ovo frito, tomate, alface e batata frita	18,00€
Our Club sandwich, wholemeal bread, chicken, cheese, bacon, fried egg, tomato, lettuce and fries	

SALADAS | SALADS

Folhas verdes com pêra abacate e nozes	14,00€
Green salad with avocado and walnuts	
Atum confitado em lascas, batata, feijão verde, ovo e anchovas	17,00€
Confit tuna in chips, potatoes, green beans, egg and anchovies	
Peito de frango grelhado, milho, cenoura e queijo da Ilha de São Jorge	17,00€
Grilled chicken breast, corn, carrots and cheese from São Jorge Island	
Alface romana com camarão, frutos exóticos e molho cocktail	21,00€
Romaine lettuce with shrimp, exotic fruits and cocktail sauce	

11:00-23:00

ENTRADAS | STARTERS

Tábua com cinco queijos nacionais, compotas caseiras e frutos secos	23,00€
Board with five national cheeses, homemade jams and dried fruits	
Gyosas de legumes com molho de gengibre	14,00€
Vegetable gyosas with ginger sauce	
Espetadinhos de frango com cebola e alho francês glaceado com molho agridoce	15,00€
Chicken skewers with onions and leeks, glazed with sweet and sour sauce	
Salmão fumado no Palácio sobre tosta com queijo creme e ovas	19,00€
Smoked salmon at the Palace on toast with cream cheese and salmon caviar	
Prato de presunto porco preto com melão e folhas verdes	30,00€
Plate of black pork smoked ham with melon and green leaves	

PASTAS E VEGETARIANO | PASTAS AND VEGETARIAN

Tagliatelle com camarão, bivalves e bisque cremoso	24,00€
Tagliatelle with shrimp, shellfish and creamy bisque	
Penne com cremoso de cogumelos do bosque e manjeriço	18,00€
Penne with creamy forest mushrooms and basil	
Esparquete com molho de tomate e orégãos	16,00€
Spaghetti with tomato sauce and oregano	
Yakisoba de novilho com rebentos de legumes	24,00€
Beef yakisoba with vegetable sprouts	

PEIXES E MARISCOS | FISH AND SEAFOOD

Cataplana de peixe e mariscos da nossa costa com coentros (2 Pessoas)	60,00€
Fish and seafood cataplana from our coast with coriander (2 Persons)	
Salmão grelhado com chop suey de legumes e algas	28,00€
Grilled salmon with vegetable and seaweed chop suey	
Espadarte com batata doce e molho de maracujá	34,00€
Swordfish with sweet potato and passion fruit sauce	
Bacalhau assado, grelos salteados, batatinhas assadas com azeite extra virgem	29,00€
Roasted codfish, sautéed turnip greens, roasted potatoes with extra virgin olive oil	

11:00-23:00

CARNES | MEAT

Vazia de novilho grelhada, batata assada com legumes e manteiga de ervas	32,00€
Grilled veal sirloin, roasted potatoes with vegetables and herb butter	
Tornedó grelhado, legumes salteados e esmagado de batata com tomilho	36,00€
Grilled tournedo, sautéed vegetables and mashed potatoes with thyme	
Bife de frango com molho de cogumelos e cremoso de natas	27,00€
Chicken steak with mushroom sauce and cream cream	
Costeletas de borrego grelhadas, nozes glaceadas, batata corada com tomilho limão	30,00€
Grilled lamb chops, glazed walnuts, roasted potatoes with lemon thyme	

OVOS | EGGS

Escalfados com trufa sobre uma tosta	16,00€
Poached with truffle on toasted bread	
Estrelados com fiambre, batata frita e salada	14,00€
Fried, with ham, French fries and salad	
Omeleta de camarão com batata frita e salada	17,00€
Shrimp omelette with French fries and salad	
Omeleta de cogumelos com batata frita e salada	15,00€
Mushroom omelette with French fries and salad	
Tortilha de presunto com folhas verdes	15,00€
Smoked ham tortilla with leafy greens	

SOBREMESAS | DESSERTS

Mini pastéis de nata- 4 unidades	10,00€
Mini cream custard tarts- 4 units	
Brownie de chocolate de São Tomé e Príncipe com nozes	12,00€
São Tomé and Príncipe chocolate brownie with walnuts	
Tartelettes de limão merengada com frutos vermelhos	14,00€
Lemon meringue tartelettes with red berries	
Pavlova com frutos da época	12,00€
Pavlova with seasonal fruit	
Sorbet- limão , framboesa e morango	11,00€
Sorbet- Lemon, Raspberry and Strawberry	
Seleção de trio de gelados, chocolate, baunilha e amendoim	11,00€
Selection of ice cream, chocolate, vanilla and peanut trio	
Seleção de fruta da estação laminada	11,00€
Selection of sliced seasonal fruit	
Salada de frutas	9,00€
Fresh fruit salad	

11:00-23:00

MENU CRIANÇA | KIDS MENU

ENTRADA E SOPA | STARTER AND SOUP

Salada de verduras e frango grelhado com molho maionese	7,00€
Grilled chicken and vegetable salad with mayonnaise dressing	
Creme de abóbora com pevides	7,00€
Pumpkin cream with its seeds	

PRATO PRINCIPAL | MAIN COURSE

Espetadinha de salmão grelhado com massa penne	13,00€
Grilled salmon skewer with penne pasta	
Bifinho do lombo de novilho com ovo e batata frita	16,00€
Beef loin steak with fried egg and French fries	
Hambúrguer com os seus acompanhamentos (queijo, bacon, cebola e tomate)	14,00€
Hamburger with its accompaniments (cheese, bacon, onion and tomato)	
Esparguete com molho de bolonhesa	12,00€
Spaghetti with bolognese sauce	

SOBREMESAS CRIANÇA | KIDS DESSERTS

Pastel de nata- 2 unidades	6,00€
Traditional portuguese cream custard tarts- 2 units	
Salada de fruta colorida	6,00€
Colorful Fruit Savory	
Mousse de chocolate caseira	6,00€
Home made chocolate mousse	

MENU 24H

Tosta de queijo e fiambre com chips de batata Cheese and ham toast with potato chips	12,00€
Creme de legumes Vegetables cream soup	9,50€
Salada de folhas com frango, lascas de queijo parmesão e molho caesar Leaf salad with chicken, Parmesan cheese and caesar sauce	17,00€
Salada de fruta Fresh fruit salad	9,00€
Mini pastel de nata (2 unidades) Traditional portuguese cream custard tart	8,00€

CARTA DE VINHOS E BEBIDAS | DRINKS & WINE LIST

VINHOS BRANCOS | WHITE WINES

		
Papa Figos- Douro	12,00€	42,00€
Carm, Douro		48,00€
Quinta das Bágeiras- Bairrada	14,00€	46,00€
Quinta da Bacalhôa, Grecco di Tufo- Setúbal		76,00€
Esporão Reserva, Alentejo		90,00€

VINHOS ROSÉ | ROSE WINES

Sossego, Alentejo	10,00€	38,00€
Palato do Côa, Douro		48,00€

VINHOS TINTOS | RED WINES

Esteva, Douro	10,00€	36,00€
Assobio, Douro	12,00€	42,00€
Vinha dos Reis, Dão	14,00€	25,00€
Esporão Reserva, Alentejo		72,00€
Quinta do Rol Pinot Noir- Tejo		104,00€

ESPUMANTES E CHAMPANHE | CHAMPAGNE & SPARKLING WINE

Platino- Blend	12,00€	50,00€
Quinta das Bágeiras- Bairrada	14,00€	60,00€
H.Blin Brut- France		120,00€
Piper Heidsieck- France		220,00€
Don Perignon Vintage- France		650,00€

Para uma escolha mais variada do vinhos Portugueses por favor solicite
a carta de Vinhos do restaurante Valle Flor
For a wider selection of our wines, please ask for the restaurante Valle Flor wine list

VINHOS DO PORTO
PORT WINE

	(6cl)	(75cl)
Branco seco Dry White	12,00€	80,00€
Fine Tawny	14,00€	
LBV- Late Bottled Vintage	22,00€	
Vintage	55,00€	
10 Anos 10 Years	18,00€	
20 Anos 20 Years	26,00€	
30 Anos 30 Years	35,00€	
40 Anos 40 Years	47,00€	

VINHOS DA MADEIRA
Madeira Wine

	(6cl)	(75cl)
Seco Dry	12,00€	
Doce Sweet	12,00€	
Meio-seco Medium dry	12,00€	
Meio-seco Medium dry	12,00€	
Boal 10 Anos 10 Years		115,00€

MOSCATEL
Moscatel Wine

	(6cl)	(75cl)
Quinta da Bacalhôa	12,00€	
Alambre 21 Anos 21 Years	21,00€	

COGNACS & ARMAGNACS

	(5cl)
Rémy Martin VSOP	26,00€
Rémy Martin XO	115,00€
Rémy Martin Louis XIII (4cl)	600,00€
Rémy Martin Louis XIII (2cl)	300,00€
Henessy XO	135,00€

LICORES
LIQUEURS

	(6cl)
Ginja Sour Cherry	12,00€
Licor Beirão Portuguese aromatic herbs	12,00€
Bailey's, Cointreau, Sambuca	12,00€
Amaretto, Drambuie, Ramazotti Amaro	12,00€

WHISKY | BOURBON

	(5cl)
Ballantine's	15,00€
Cutty Sark	15,00€
Jameson	15,00€
Jameson 18 anos 18 Years	48,00€
Nikka from the Barrel	21,00€
Bulleit Bourbon	21,00€
Bulleit Rye	19,00€
Macallan 12 anos 12 Years	30,00€
Macallan 15 anos 15 Years	65,00€
Jack Daniel's Tennessee	17,00€

GIN

	(5cl)
Beefeater	15,00€
Beefeater 24	18,00€
Hendrick's	21,00€
Roku	29,00€
Monkey 47	31,00€
Gin Mare	21,00€

VODKA

	(5cl)
Absolut Blue	16,00€
Belvedere	23,00€
Grey Goose	23,00€
Stolichnaya	16,00€

TEQUILLA

	(5cl)
Altos Silver	26,00€
Olmecca Silver	18,00€
Sierra Silver	15,00€
Olmecca Reposado	21,00€

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CERVEJAS
BEERS

Super Bock National 33cl	6,00€
Super Bock Stout Stout National 33cl	6,00€
Super Bock sem álcool Non Alcoholic 33cl	6,00€
Imperial 33cl Draught beer 33cl	6,00€
Imperial 50cl Draught beer 50cl	8,00€

CAFÉ E CHÁ
COFFEE AND TEA

Café Expresso Expresso	4,00€
Expresso Duplo Double expresso	5,00€
Descafeinado Decaffeinated	4,00€
Café com leite Coffee with milk	6,00€
Capuccino	6,00€
Chocolate quente ou frio	7,00€
Hot or cold Chocolate	
Set Cafetaria	14,00€
(inclui: chaleira, chávenas, água 1lt, selecção de chás e café solúvel)	
Coffee & Tea facilities	
(included: tea maker, pots, 1lt water, selection of teas and coffee)	
Chás e infusões Lipton	6,00€
Lipton Teas and infusions	

ÁGUAS
WATERS

SEM GÁS | STILL WATER

Vitalis 1L	5,00€
Vitalis 375 ml	4,00€

COM GÁS | SPARKLING WATER

Pedras Salgadas 75cl	5,50€
Pedras Salgadas 20cl	3,50€
Castello 25cl	5,00€

REFRIGERANTES
SOFT DRINKS

Coca-cola coke	6,00€
Coca-cola zero Coke zero	6,00€
Sprite	6,00€
Ginger ale	6,00€
Ice Tea Limão Lemon ice tea	6,00€
Ice Tea Pêssego Peach ice tea	6,00€
Água tônica / Tonic Water	6,00€

SUMOS NATURAIS
FRESH SQUEEZED JUICES

Fruta do dia Seasonal fruit selection	7,00€
Laranja Orange	10,00€
Limão Lemon	10,00€
Lima Lime	10,00€
Ananás Pineapple	10,00€

“Para efeitos de consulta do consumidor, os produtos confeccionados e produzidos nesta unidade encontram-se listados em tabela informativa, estando assinalada a presença de potenciais alérgenos nos mesmos.”

“For consumer consultation purposes, the products made and produced in this unit are listed in informativetable, marking presence of potential allergens in them”

Art. 44º (EU) Nº1169/2011

DL nº10/2015

“Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado”

“No plate, food or beverage product, including the couvert, can be charged if not requested or used by the customer”

Uma taxa de 10% é adicionada à fatura final como sugestão de gratificação. Este montante é atribuído a o pessoal. Se desejar adicionar ou remover valor a este montante, sinta-se à vontade para solicitar aos nossos colaboradores

An 10% fee is added to the final invoice as suggestive tip.

This amount is given to the staff. If you wish to add or remove value to this amount feel free to ask any waiter.