

AMAZÔNIA
J A M O R H O T E L

Merry Christmas

Festive menus 2025

Christmas at Amazónia Jamor

Just a few kilometres from Lisbon, next to the National Stadium, Amazónia Jamor Hotel combines comfort, convenience and a unique natural setting. With 97 rooms, a restaurant, a wellness centre with pool and several meeting rooms, it is the perfect choice for those seeking both tranquillity and functionality.

For this festive season, we have created special menus for company lunches and dinners, blending tradition and flavour in a relaxed and welcoming atmosphere. With a dedicated team, Amazónia Jamor Hotel is the ideal place to bring colleagues together and celebrate Christmas.



The rooms shown are real. The decoration is a 3D rendering for illustrative purposes only.

menu Classic I

22€

PER PERSON

SOUP	Asparagus cream with crispy bacon and slow-cooked egg
MAIN COURSE	Octopus tentacle on sweet potato purée, sautéed greens, coriander olive oil and olive powder
DESSERTS	Pineapple carpaccio, vanilla ice cream and egg-custard parcel
DRINKS	Mineral water and beer Selection of white and red wines from Amazônia Jamor Hotel
COFFEE AND TEA	

menu Classic III

22€

PER PERSON

SOUP	Shrimp bisque flavored with cognac and served with croutons
MAIN COURSE	Beef fillet wrapped in puff pastry, gratin potatoes, baby vegetables braised with Brazil nuts
DESSERTS	Wild-berry cheesecake
DRINKS	Mineral water and beer Selection of white and red wines from Amazônia Jamor Hotel
COFFEE AND TEA	

menu Classic II

22€

PER PERSON

SOUP	Goat cheese puff pastry, warm salad of lettuce and mango, honey drizzle and balsamic cream
MAIN COURSE	Shrimp risotto, fresh chili, lime juice and parmesan crisp
DESSERTS	Inverted cone on exotic fruit and passion fruit syrup
DRINKS	Mineral water and beer Selection of white and red wines from Amazônia Jamor Hotel
COFFEE AND TEA	

menu Classic IV

28€

PER PERSON

SOUP	Velvety poultry soup with toasted almonds
MAIN COURSE	Fresh cod fillet à brás with foam of the same and slow-cooked egg Forest-mushroom risotto with crispy duck shreds and orange gel
DESSERTS	Christmas trilogy
DRINKS	Mineral water and beer Selection of white and red wines from Amazônia Jamor Hotel
COFFEE AND TEA	

buffet Classic I

29€

PER PERSON
MINIMUM 20 PEOPLE

CHEF'S SELECTION

Regional cheese board, pumpkin jam, and dried fruits
Cold roast beef à la Bellavista
Roast pork leg
Melon with prosciutto
Assortment of savoury pastries

SALADS

Lettuce, tomato, carrot, beetroot, white asparagus
Caesar
Octopus in vinaigrette with peppers
Caprese
Grilled vegetables
Beef carpaccio with parmesan shavings, wild arugula, and capers
Salted cod and chickpea salad
Dressings: mayonnaise, cocktail, vinaigrette, yogurt

SOUP

CHOOSE 1 OPTION

Vegetable cream with toasted almonds
Chicken broth with pasta
Roasted pumpkin cream with cinnamon
Shrimp bisque with croutons

FISH

CHOOSE 1 OPTION

Cozinha Velha cod (cod with potatoes, onions, and eggs, baked with a rich béchamel sauce)
La Grenoble Salmon fillets (pan-seared fillets served with a browned butter, lemon, capers sauce)
Roasted octopus with potatoes and sautéed greens
Monkfish rice flavoured with coriander

MEAT

CHOOSE 1 OPTION

Roast turkey breast with caramelized pineapple
Chicken fillets in Madeira wine sauce
Padeiro style roast milk-fed lamb (slowly roasted in garlic, bay leaves, olive oil, and white wine)
Pork loin stuffed with farinheira (traditional Portuguese sausage with wheat flour, pork fat, and spices) oriental rice, and spicy potatoes

DESSERTS

Christmas dessert table, rice pudding, egg pudding
chocolate mousse, sliced fresh fruit

DRINKS

Mineral waters, juices, soft drinks and beer
Selection of white and red wines from Amazônia Jamor Hotel

COFFEE AND TEA



buffet **Classic II**

55€
PER PERSON
MINIMUM 20 PEOPLE

CHEF'S SELECTION

Regional cheese board, pumpkin jam, and dried fruits
Cold roast beef à la Bellavista
Roast pork leg
Melon with prosciutto
Bairrada style roast suckling pig
Boiled shrimp on ice
Assortment of savoury pastries

SALADS

Lettuce, tomato, carrot, beetroot, white asparagus
Caesar
Octopus in vinaigrette with peppers
Caprese
Grilled vegetables
Beef carpaccio with parmesan shavings, wild arugula, and capers
Salted cod and chickpea salad
Dressings: mayonnaise, cocktail, vinaigrette, yogurt

SOUP

CHOOSE 1 OPTION

Vegetable cream with toasted almonds
Chicken broth with pasta
Roasted pumpkin cream with cinnamon
Shrimp bisque with croutons

FISH

CHOOSE 1 OPTION

Cozinha Velha cod (cod with potatoes, onions, and eggs, baked with a rich béchamel sauce)
La Grenoble Salmon fillets (pan-seared fillets served with a browned butter, lemon, capers sauce)
Roasted octopus with potatoes and sautéed greens
Monkfish rice flavoured with coriander

MEAT

CHOOSE 1 OPTION

Roast turkey breast with caramelized pineapple
Chicken fillets in Madeira wine sauce
Padeiro style roast milk-fed lamb (slowly roasted in garlic, bay leaves, olive oil, and white wine)
Pork loin stuffed with farinheira (traditional Portuguese sausage with wheat flour, pork fat, and spices) oriental rice, and spicy potatoes

DESSERTS

Christmas dessert table, rice pudding, egg pudding
chocolate mousse, sliced fresh fruit and wild berry cheesecake

DRINKS

Mineral waters, juices, soft drinks and beer
Selection of white and red wines from Amazônia Jamor Hotel

COFFEE AND TEA



Includes organization and monitoring of the event, Christmas decoration of tables and room, sound system (upon availability). Free parking (upon availability). Entertainment proposals upon an additional fee. VAT included at the current legal rate.

INFORMATION AND RESERVATION

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Cancellation terms and penalties: Cancellation up to 1 month before the event - 50% penalty of the total reservation amount. Cancellation between 30 days and 15 days before the event - 75% penalty of the total reservation amount. Any cancellation within 14 days prior to the event date will be charged in full.

Event reservation and warranty: To confirm the event, a payment of 50% of the total reservation amount, non-refundable, and the remaining payments must be made. 50% up to 14 days before the event. The final invoice will only be issued after full payment and after the event.

Our dishes may contain nuts, seeds, or traces of foods that can cause allergies or food intolerances. If you need information about the detailed composition of the dishes, please consult our staff before placing your order. VAT Included.