

NEW YEAR'S EVE

LAB BY SERGI AROLA

2025 - 2026



LAB
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NEW YEAR'S EVE DINNER

AT LAB BY SERGI AROLA

Wednesday, December 31st

Starting from 7:00 PM

€499 per adult (beverages included)

Enjoy a special evening at the Michelin-starred restaurant LAB by Sergi Arola, which this year celebrates its 10th anniversary. On this unique occasion, the menu has been specially crafted to mark a decade of culinary excellence, where haute cuisine transforms into an unforgettable celebration. Each dish has been thoughtfully designed to surprise the senses and mark the beginning of a new year with flavor and inspiration.

When the clock strikes midnight, join the other guests to toast with champagne and welcome 2026 at a memorable party in the Penha Longa Monastery.



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AMUSE-BOUCHE

ALMOND

Ginger, grapefruit, and oyster

STARTER

TUNA

In a corn and wood "Pastel"

CURAL

Cured yolk, spring onion, hay, and caviar

FISH COURSE

LOBSTER & CHICKEN

Bread stew, fish soup, sea urchin and miso

MEAT COURSE

"À MIRANDESA"

Malt, raspberry, foie gras, and allspice

DESSERT

PEAR

Cardamom and lime

ORANGE

Cinnamon and São Tomé chocolate