

Menu Piscina

Pool Menu

Aperitivos / Appetizers

Porção de batata frita com cheddar e crispy de bacon 	R\$53,00
<i>Cheese fries with bacon</i>	
Palitos de frango crocantes com molho de tomate e manjeriço  	R\$76,00
<i>Crispy chicken sticks with tomato and basil sauce</i>	
Goujonette de peixe com molho tártaro   	R\$89,00
<i>Fish goujonette served with tartar sauce</i>	
Filé aperitivo acebolado  	R\$88,00
<i>Chopped beef served with toast</i>	
Bolinho de bacalhau   	R\$84,00
<i>Cod balls served with olive oil (12 pieces)</i>	
Frango à passarinho 	R\$76,00
<i>Brazilian fried chicken cooked with garlic and parsley</i>	
Camarões empanados com molho aioli   	R\$127,00
<i>Crispy shrimp served with aioli sauce</i>	
Pastel de queijo com orégano (6 unidades)   	R\$53,00
<i>Cheese and oregano pastel (6 pieces)</i>	
Pastel de camarão (6 unidades)   	R\$73,00
<i>Shrimp pastel (6 pieces)</i>	
Bruschetta de Parma  	R\$49,00
<i>Bruschetta with Parma ham</i>	
Bruschetta de tomate  	R\$31,00
<i>Bruschetta tomato</i>	

Sanduíches / Sandwiches

Acompanha salada verde ou batata frita <i>Served with green salad or fries</i>	
Misto quente    ou Queijo quente   	R\$46,00
<i>Toasted ham & cheese sandwich or toasted cheese sandwich</i>	
Cheeseburger  	R\$57,00
<i>Hambúrguer com cheddar, tomate e bacon / Burger topped with cheddar, tomato and bacon</i>	
Sanduíche de filé com queijo e cebola caramelizada   	R\$84,00
<i>Tenderloin with cheese and caramelized onion</i>	
Sanduíche de frango com queijo e abacaxi   	R\$59,00
<i>Chicken sandwich with cheese and pineapple</i>	
Bauru (filé, ovos, queijo)   	R\$84,00
<i>Bauru (steak, eggs, cheese)</i>	

Pizzas

Muçarela   	R\$54,00
<i>Pomodoro sauce and mozzarella</i>	
Marguerita   	R\$59,00
<i>Muçarela, tomate e manjeriço</i>	
<i>Pomodoro sauce, mozzarella, tomato and basil</i>	
Calabresa  	R\$64,00
<i>Pomodoro sauce, mozzarella and sausage</i>	
Portuguesa  	R\$64,00
<i>Queijo, presunto, ovo, cebola, azeitonas pretas e orégano</i>	
<i>Pomodoro sauce, mozzarella, ham, hard boiled eggs, onions, black olives and oregano</i>	

Presunto   	R\$64,00
<i>Pomodoro sauce, mozzarella and ham</i>	
Frango com catupiry   	R\$68,00
<i>Pomodoro sauce, mozzarella, shredded chicken and Catupiry cheese</i>	

Sobremesas / Desserts

Pudim de leite   	R\$30,00
<i>Flan</i>	
Brownie de chocolate com sorvete (1 bola)   	R\$35,00
<i>Brownie with 1 scoop of ice cream</i>	
Sorvete (3 bolas)  	R\$34,00
<i>Chocolate  , morango  ou creme </i>	
<i>3 scoops of your choice of ice cream: chocolate, strawberry or vanilla</i>	
Torta do dia     	R\$31,00
<i>Pie of the day</i>	
Mousse de chocolate   	R\$33,00
<i>Chocolate mousse</i>	
Frutas da estação  	R\$29,00
<i>Fresh fruit</i>	
Salada de frutas  	R\$29,00
<i>Fruit salad</i>	

Bebidas sem álcool / Soft Drinks

Água mineral com ou sem gás	R\$11,00
<i>Still or sparkling water</i>	
Água tônica / Tônica zero	R\$13,00
<i>Tonic water / Tonic water 0% sugar</i>	
Refrigerante (lata) / Soda (can)	R\$13,00
<i>Mate / Ice tea / Mate tea / Iced tea</i>	
Suco natural / Fresh juice	R\$16,00
<i>Suco de tomate temperado / Tomato juice</i>	R\$23,00
<i>Água de coco / Coconut water</i>	R\$17,00
<i>Café Nespresso / Nespresso coffee</i>	R\$11,00
<i>Duplo Nespresso / Double Nespresso</i>	R\$16,00
<i>Cappuccino</i>	R\$17,00
<i>Chá Nacional / Brazilian tea</i>	R\$13,00
<i>Coquetel de frutas sem álcool</i>	R\$26,00
<i>Virgin fruit cocktail</i>	
Red Bull	R\$27,00

 Vegetariano
Vegetarian

 Vegano
Vegan

 Lactose
Lactose

 Soja
Soybean

 Glúten
Gluten

 Ovo
Egg

 Frutos do mar & derivados
Seafood derivatives

 Amendoim
Groundnuts

 Oleaginosas (nuts)
Oilseeds

Cervejas / Beer

Império (lata) 🍷	R\$18,00
Heineken (lata) 🍷	R\$20,00
Stella Artois (lata) 🍷	R\$20,00
Heineken 0% álcool (lata) 🍷	R\$20,00
Corona (lata) 🍷	R\$23,00
Baldes de Cerveja	
Balde 5 latas Império	R\$65,00
Balde 5 latas Heineken	R\$80,00
Balde 5 latas Heineken 0% álcool	R\$80,00
Balde 5 latas Stella Artois	R\$80,00
Balde com 5 latas de Corona	R\$99,00

Drinks & Cocktails

Caipirinha Ypióca Prata (SP)	R\$29,00
Caipirinha Ypióca Ouro (SP)	R\$31,00
Caipirinha Santo Grau (RJ)	R\$34,00
Caipiríssima	R\$33,00
Caipiroska Smirnoff	R\$34,00
Caipiroska Voa	R\$36,00
Caipiroska Absolut	R\$37,00
Caipiroska Ciroc	R\$42,00
Cuba Libre	R\$35,00
Cuba Libre Havana	R\$39,00
Fernet com Coca	R\$41,00
Gin Tônica Apogee	R\$36,00
Gin Tônica Tanqueray Bombay	R\$41,00
Gin Tônica Tanqueray Ten	R\$44,00
Jack com Coca	R\$42,00
Mojito	R\$35,00
Mojito Havana	R\$41,00
Moscow Mule Smirnoff	R\$44,00
Moscow Mule Voa	R\$41,00
Moscow Mule Absolut	R\$39,00
Piña Colada 🍹	R\$38,00
Piña Colada Havana 🍹	R\$42,00
Sex on the Beach	R\$42,00

Clássicos / Classic

Aperol Spritz	R\$52,00
Bloody Mary Smirnoff	R\$37,00
Bloody Mary Voa	R\$39,00
Bloody Mary Absolut	R\$45,00
Campari Orange	R\$39,00
Coquetel de frutas com vodka Smirnoff	R\$37,00
Daiquiri	R\$35,00
Dry Martini Tanqueray Bombay	R\$37,00
Margarita	R\$36,00
Negroni Apogee	R\$36,00
Negroni Tanqueray Bombay	R\$38,00
Negroni Tanqueray Ten	R\$42,00

Tequila 50ml

José Cuervo Especial	R\$27,00
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Aperitivos / Apéritifs 50ml

Martini Dry Bianco Rosso	R\$23,00
Aperol Campari	R\$25,00
Fernet Branca 🍷	R\$32,00

Whisky 50ml

8 anos / 8 years old	
Ballantines Finest J&B	R\$35,00
Johnnie Walker Red Label	R\$35,00
12 anos / 12 years old	
Chivas Regal	R\$39,00
Johnnie Walker Black Label	R\$39,00
18 anos / 18 years	
Johnnie Walker Gold Label	R\$62,00
Single Malt	
Glenfiddich 12 years	R\$64,00
American Whiskey	
Jack Daniel's	R\$38,00

Gin 50ml

Apogee	R\$25,00
Tanqueray Bombay	R\$30,00
Tanqueray Ten	R\$35,00

Cachaças 50ml

Ypióca Prata (SP)	R\$21,00
Ypióca Ouro (SP)	R\$23,00
Santo Grau (RJ)	R\$28,00

Vodka 50ml

Smirnoff	R\$26,00
Voa	R\$27,00
Absolut	R\$31,00
Ciroc	R\$36,00

Rum 50ml

Bacardi Carta Blanca Oro	R\$26,00
Malibu	R\$29,00
Havana Club Añejo 3 anos	R\$32,00

Cognac / Brandy 50ml

Domecq Fundador	R\$31,00
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Licores / Liquors 50ml

Cointreau	R\$34,00
Diego Zamora 43	R\$34,00
Frangélico 🍷	R\$34,00

Taxa de Rolha Vinhos/Espumantes R\$84,00+10% / Taxa de Rolha Whisky e destilados R\$105,00+10% / Cervejas R\$8,00+10%
Wines/Sparkling corkage fee R\$84,00+10% / Whiskey and distilled drinks corkage fee R\$105,00+10% / Beers R\$8,00+10%
Todos os nossos alimentos podem conter traços de glúten, lactose, oleaginosas (nuts), soja, amendoim, ovo e frutos do mar. /
All our foods may contain traces of gluten, lactose, nuts, soy, peanuts, eggs and seafood.
Taxa de serviço cobrada conforme acordo coletivo entre o hotel e o Sindicato dos Hotéis, Bares e Restaurantes.
Prices will be increased by a 10% service fee as per the collective agreement between the Hotel and the Union
Nossa cozinha e dependências estão franqueadas à visitação. / Our kitchen and its dependencies are open to the public.
PROCON-RJ: 151/Vigilância Sanitária: 1746/Segurança Alimentar: 0800282037/Ministério Público do Consumidor (21)2550-9050
PROCON-RJ: 151/ Health Surveillance: 1746/Food Safety: 0800282037/ Consumer Public Prosecutor's Office (21)2550-9050
SE BEBER, NÃO DIRIJA / DON'T DRINK AND DRIVE