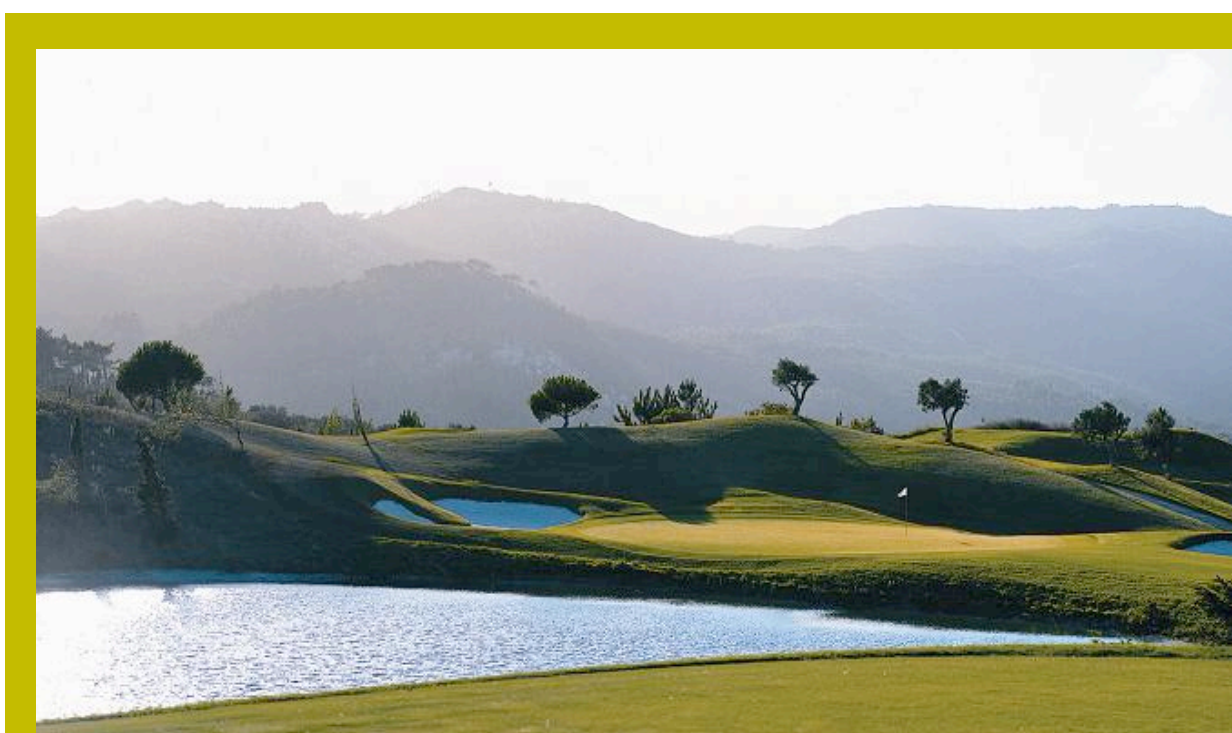




Newsletter



SAVE THE DATE

After this past month's success, the 12 Months, 12 Chefs initiative continues in October.

Now the invitee is the well known chef Henrique Sá Pessoa, Chef of the Year in 2005.

Save the date: 29th October from 7:00pm.

Degustation Menu: €45 p.p.
(beverages not included)

resort@penhalonga.com



2009-2010 NEW YEAR'S EVE

Being that the 31st December' will be a full moon night, the Penha Longa Hotel Spa & Golf Resort will host a memorable event.

Allow the full moon's magic to accompany you in this very special evening. The Penha Longa will be your very own valley of dreams with lighting and shining.

Express your fond farewell to 2009!

New Year's Eve Party: €205 per person
Accommodation packages available.

resort@penhalonga.com

LAST AROLA DINNER IN 2009

On the night of the 31st December the Arola restaurant sets up a special menu for those that seek one last memorable dinner in 2009.

Price :€180 per person
(beverages included)

restaurant.reservations@penhalonga.com



SIX SENSES - PRIVATE PROMOTIONS

Chocolate & Coffee

A replenishing body treatment that uses chocolate and coffee.

Caffeine helps the blood circulation and coffee is a natural anti-oxidant.

The treatment begins with a gentle scrub with organic coffee and vibrant citric oil that smooths and stimulates the skin.

A jasmin scent massage marks the end of the treatment.

This treatment has a 2 hour duration and a special price of €125 per person.

reservations-penhalonga-spa@sixsenses.com

GOLF

Embrace Penha Longa's Christmas spirit and spend a day with friends and colleagues . Organize a Christmas tournament and enjoy our special conditions on green fees, golf carts and group lunches. (Minimum of 20 players)

If you confirm until the end of October, you'll be awarded 2 vouchers with a weekend stay and green fees for two people

reservas.golf@penhalonga.com

CHRISTMAS AT PENHA LONGA

Welcome the Christmas spirit at Penha Longa Hotel Spa & Golf Resort. Choose from the several spaces available, the one that best fits you and your company.

From the fantastic meeting rooms in our 14th century monastery to the São Vicente Palace in Lisbon you will discover the finest flavors with quality and refined service.

All packages include beverages, table decorations and Christmas tree.



CHRISTMAS BRUNCH

Like previous years, on the 25th of December the Penha Longa Hotel Spa & Golf Resort invites you to enjoy a tasteful Christmas Brunch.

Price: €54 per person
(beverages not included)

After a night of party and fun, start the New Year with the right foot, with our New Year's Brunch.

Price: €54 per person
(beverages not included)

CHEF ORNATO ANTUNES'S RECIPE

Marinated Toro with Ginger

Toro Tuna - 100 gr
Soy Sauce - 1/2 lt
Ginger - 5 gr
Tobiko - 3 gr
Wasabi Cream - 5 gr
Salt & Pepper



Slice the tuna in a long rectangle shape. Marinate in soy sauce and ginger for 30 minutes.

Drain it and sear in a hot pan. (1 minute in each side)

Cool in the fridge, slice it and serve with Tokibo and Wasabi cream.