

NEW
YEAR'S
EVE
WITH
JNÊQUOI

2026/2027

OMAKASE



JNÊQUOI

ASIA

MENU

Vieira, ikura e ponzu de tangerina

Scallop, ikura, and tangerine ponzu

Brioche, santola e pickles

Brioche, spider crab, and pickles

Carabineiro, kimizu e caviar

Scarlet shrimp, kimizu, and caviar

Sushi (Nigirizushi)

Harakasumi Green Label Junmai Daiginjo, Akita, Japão

Temaki otoro

Otoro temaki

Lírio, beurre blanc de miso e alho francês

Yellowtail, miso beurre blanc and leek

Futomaki de enguia, tamagoyaki e pepino

Eel futomaki, tamagoyaki, and cucumber

2023, Wolfer Riesling Trocken, Mosel, Germany

Wagyu & Shitake

2021, V.A.R.J.A. Ravera, Barolo, Italy (3lt)

SOBREMESA DESSERT

Diospiro, gelado de nata e trigo sarraceno

Persimmon, cream ice cream, and buckwheat

2023, Oremus colheita Tardia, Tokaj, Hungry

AT MIDNIGHT

00h00 | 12am

Passas & Champanhe

Moët & Chandon Grand Vintage 2016

Raisins & Champagne

Moët & Chandon Grand Vintage 2016

OPEN BAR

WELCOME DRINK

Champagne Moët & Chandon Vintage 2016

Moscow Mule 0%

JNcQUOI Gimlet

COCKTAILS

Aperol Spritz

Caipirinha

Mojito

Negroni

Old Fashioned

Moscow Mule

Espresso Martini

SPIRITS

Belvedere Vodka

Havana 7 Rum

Beefeater 24 Gin

Hendricks Gin

Monkey 47 Gin

Volcan Blanco Reposado Tequila

Glenmorangie 12 Whiskey

Jameson Black Barrel Whiskey

Chivas 18 Whiskey

Hennessy V.S.O.P. Cognac



20h00 - 02h00

8pm - 2am



495€

Por pessoa Per person

IVA incluído VAT included

**Pré-pagamento do valor total no ato da reserva.
Não reembolsável em caso de cancelamento ou ausência.**

Prepayment of the full amount to confirm your reservation.
Not refundable in case of cancellation or no show.

**Por favor, indique todas as suas alergias
e intolerâncias alimentares com antecedência.**
Please state all allergies and food intolerances in advance.

Disponibilidade limitada, aconselha-se reserva.
Limited availability, reservation advised.

JNÊQUOI

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(Call to national fixed network)