

# NEWSLETTER

NOVEMBER 2009

PENHA LONGA HOTEL SPA & GOLF RESORT

## 12 Months, 12 Chefs at Arola

Following the monthly gastronomical tradition 12 Months, 12 Chefs has invited for November the Chef Leonard Cernko from the Jeroboam Restaurant at The Ritz-Carlton Moscow. Save the date: 19th November from 7:30pm.

Price: €45 per person (beverages not included)

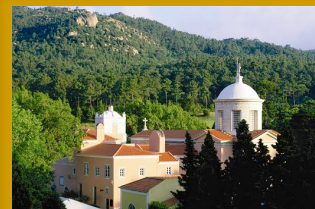
[restaurant.reservations@penhalonga.com](mailto:restaurant.reservations@penhalonga.com)



## Awards

GOLF WORLD TOP 100 EUROPEAN GOLF COURSES 2009 - 35th place

TOP EUROPEAN RESORT IN CONDÉ NAST TRAVELLER READER'S CHOICE AWARDS 2009 - 15th place



## Christmas - a timeless journey at Six Senses Spa

### *Mystique Journey*

Delight in Penha Longa's very own gift from nature, using the freshest ingredients from the rolling hills of Sintra. The journey starts with a eucalyptus foot bath, followed by a body exfoliation with ground olive kernels and lemon rind. Complete your mystique experience with an orange flower facial that includes chakra balancing and hot stone back massage.

Price per person: €195 (2 hours 30 minutes)

[reservations-penhalonga-spa@sixsenses.com](mailto:reservations-penhalonga-spa@sixsenses.com)

## 2009 New Year's Eve

### New Year's Eve Party at Penha Longa

Let the full moon accompany you in 2009's last night. The Penha Longa Hotel Spa & Golf Resort will host a memorable event for the year's most important night.

New Year's Eve Party: 205€ per person



### New Year's Eve Dinner at Arola Restaurant

If you seek one last memorable dinner in 2009, the Arola restaurant at Penha Longa Hotel Spa & Golf Resort is your choice. With its very own ambience and all night long Dj, the restaurant has created a special menu for this night.

New Year's Eve Arola Dinner: 180€ per person

(Accommodation packages & Children programs available)  
[resort@penhalonga.com](mailto:resort@penhalonga.com)

## Chef Ornato Antunes's Recipe

### Pumpkin & Caramelized Chestnut Cappucino

Small Pumpkin - 1kg  
Cream - 500ml  
Chicken Stock - 500ml  
Boiled Chestnuts - 400g  
Butter - qb  
Sugar - qb  
Milk - 100ml  
Tomato Powder - 5g  
Salt & Pepper - qb



Slice the pumpkin in 4 pieces and clean the inside. Roast the pieces slowly in the oven for 30 to 40 minutes. Afterwards, remove the pulp with a spoon. Add chicken stock and cream and cook it well. Season and blend it all. Pass through the chinois. Slice and peel off the chestnuts and caramelize them with sugar and butter. On each cup, add chestnuts and pumpkin cream. Add milk foam and tomato powder to give the cappuccino look.

PENHA LONGA HOTEL SPA & GOLF RESORT  
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