THE LINCE
SANTA CLARA
HISTORIC HOTEL

STEP INTO A MICHELIN-STARRED KITCHEN

OCULTO CHRISTMAS WORKSHOP

Learn how to create original and surprising Christmas menus with Executive Chef Hugo Rocha.

OCULTO
FINE DINING RESTAURANT

OCULTO CHRISTMAS WORKSHOP

Learn how to create original and surprising Christmas dishes with Executive Chef Hugo Rocha, who oversees the kitchen at Restaurante Oculto.

A culinary experience where creativity, technique,
and Christmas tradition come together to bring new flavors to life.

November 28 | 3:00 PM | Contemporary Christmas Cuisine
White Shrimp and Lettuce Hearts
Octopus and Baked Rice
Cod Neck and Turnip Greens

December 12 | 3:00 PM | Contemporary Christmas Pastries
French Toast and Citrus Fruits
Pudding and Caviar
Vermicelli and Bay Leaf

BOOKING
guest.santaclara@thelincehotels.com
T + 351 252 035 300 | M +351 936 882 079

Limited Seating. Oculto Christmas Workshop Experience: €65.00 per person. VAT included at the current statutory rate. Group reservations are subject to prior confirmation. The workshop will take place at the restaurant in The Lince Santa Clara Hotel in Vila do Conde.