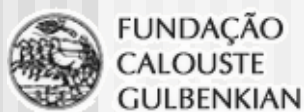




IWHSS-2012



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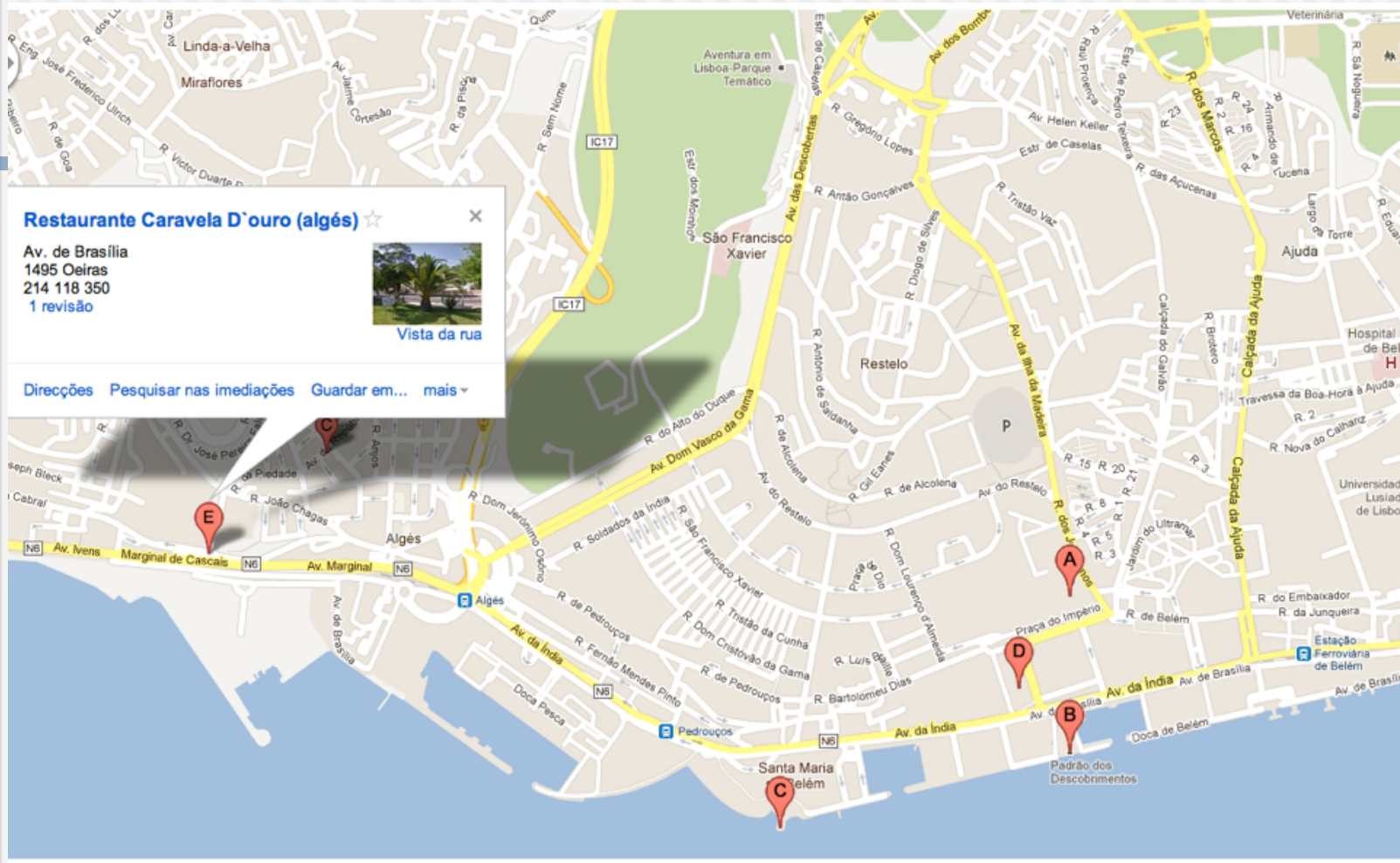
Pictures by Paula Bordalo

In LISBON
16-18 April 2012

IWHSS12 Web site:
<http://www.lip.pt/iwhss2012/>

Conference Banquet Location

From the excursion place, you can take the tramway #15E or a nice walking (20 min)



- A - Monastery of Jerónimos (XVI)** - visit of the church and the marvelous gothic cloisters
- B - Monument of the Portuguese see discoveries (commemorating 500 years)**
- C - Tour of Belém (XVI)** (closes at 17h00, the inside visit is beautiful and it has a special acoustic phenomena)
- D - Belém Cultural Center** - not in the tour, but guided visit, (with modern & contemporizing art collection, closes at 19h00)
- E - Diner location** (easy acces by tramway, nb.15E, or buses, or train, **starts at 19h30**)

Conference Banquet - Restaurant Caravela D'Ouro

In Algés,
after
Palace
Anjos



At tramway
#15 terminus



In front of
Taje River



Conference Banquet Menu

- **Aperitivos:** Porto branco ou moscatel, pastéis de bacalhau, rissóis de camarão, croquetes, tapas de queijo e presunto, paté de atum, recheio de sapateira.
- **Sopa:** caldo verde
- **Peixe:** Lombinhos de garoupa á caravela com arroz branco brócolos cenoura e couve flor
- **Carne:** Cabrito no forno com batatinha assada e esparregado
- **Sobremesa:** tarte de gila com amêndoa, tarte de maçã antiga e salada de fruta
- **Bebidas:** vinho branco "Ladeiras de Santa Comba " (Douro) Monte velho tinto (Alentejo)
Sumos e águas
- Café e chá.
- Menu vegetariano grelos, brócolos com flor e cenoura salteado em azeite e alho com cogumelo e arroz branco

Appetizers: white Port or Muscat wine, veal and cod fish croquettes and shrimp patties, several sorts of canap with ham (smoked) and cheese, and also tuna and crab.

Soup: Special Portuguese green broth soup with chorizzo.

Fish: Grouper sea fish fillet in "Caravela" style with sautéed vegetables and rice.

Meat: Oven-roasted lamb with potatoes and spinach.

Dessert: One choice among - pumpkin sweet pie with almond (Portuguese speciality), or apple pie old style or fruit salad.

Drinks: White wine "*Ladeiras de Santa Comba*" (Douro), Red wine "*Monte Velho*" (Alentejo), juices, water, coffee and tea.

Vegan Menu:

Soup: "Caldo Verde" soup (without chorizzo)

Dish: sautéed vegetables with mushrooms in extra virgin oil and garlic with rice

Dessert: fruit salad.