NEW YEAR'S CELEBRATION

FLAVOURS AND SOUNDS OF LUSOPHONY

A JOURNEY THROUGH PORTUGAL IN THE WORLD



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NEW YEAR'S PROGRAM

FLAVOURS AND SOUNDS OF LUSOPHONE CULTURE

A JOURNEY THROUGH PORTUGAL IN THE WORLD

"Our common language was built on ancient ties, so ancient that we sometimes lose track of them."

- Mia Couto

This year, we pay tribute to the Portuguese language and to the cultures that have shaped it, reinvented it, and kept it alive across time and borders. Because the Portuguese language is made of many voices — of accents and melodies, of intertwined stories and shared paths. It is a language of seas sailed, of unexpected encounters, of flavors that tell stories.

Over the course of four days, travel with us through the intense flavours of Mozambique, let yourself be moved by the vibrant music of Cape Verde, feel the contagious energy of Brazil, and immerse yourself in the refreshing waters of São Tomé and Príncipe.

A tribute to the roots, to the stories we share, and to the power of a language that unites us — timeless, plural, profoundly ours.

Malhadinha. Where tradition meets the world.

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On this first day of the program, we invite you to feel at home — to immerse yourself in African roots, in warm rhythms, in flavours that tell stories, and in words that take root in the heart.

Arrival at the Estate

A warm welcome to the sound of Mozambican drums and the taste of African flavours.

African safari

A guided tour of the estate by jeep, followed by an exclusive wine tasting in our Taberna.

Flavours that tell stories

A Mozambican dinner at our Michelin Green Star restaurant, accompanied by live traditional music.

Night by the bonfire

An evening session of Mozambican tales and legends.

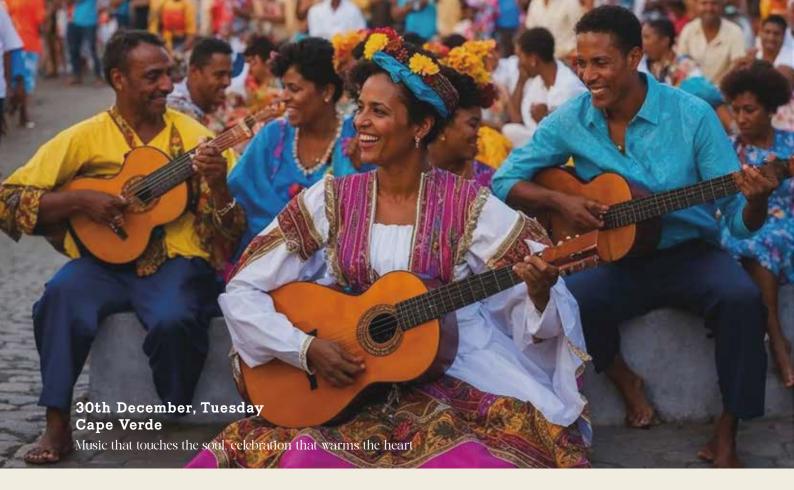
"What matters is not the house we live in, but where, within us, the house lives." – Mia Couto



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On the second day of celebration at Malhadinha, let yourself be carried away to an island where everything is vibrant and full of soul — flavours that warm, hands that create, music that embraces... and a heart that dances to the rhythm of Cape Verde.

Breakfast

Wake up to the aromas and flavours of the vibrant island of Cape Verde.

Cachupa workshop ε lunch

Learn to prepare the traditional Cape Verdean cachupa and take with you the taste and story of one of the island's most iconic dishes.

Local handicrafts workshop

Discover the artisanal know-how of Creole culture in this workshop inspired by the island's master craftsmen.

Morna and funaná class

Awaken your body with the warm rhythms that define this one-of-a-kind culture.

Artists' dinner

From Cesária Évora to Dino D'Santiago, this dinner is a celebration of Cape Verdean culture — a journey through flavours, stories, and sounds that give soul to the island.

"Cape Verde, Beloved Land" - Cesária Évora



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The last day of the year is an invitation to lightness, to the rhythm of the heart, and to the beauty of new beginnings. On this day, we celebrate Brazil in all its diversity — from the warmth of its people to the joy of its colors, to the sounds and flavours that bring this vibrant, one-of-a-kind culture to life.

Brazilian breakfast

Start the day with the fresh, vibrant flavours of Brazilian cuisine.

Renewal ritual $\boldsymbol{\xi}$ blessing of the bonfim ribbons

Take part in this ancient tradition of renewal and sharing, and make your wishes for the New Year ahead.

Brazilian boteco lunch

Enjoy a feast full of flavour and let yourself be carried away by the vastness of a country that embodies happiness like no other.

Capoeira workshop $\boldsymbol{\xi}$ Samba circle

Bid farewell to the year with movement, rhythm, and joy in a workshop of capoeira and a roda de samba — a celebration of culture and community.

Caipirinha workshop

Learn to prepare the traditional Brazilian caipirinha and start warming up for New Year's Eve.

Bahian dinner

Dress up and embrace the Bahian spirit with a dinner full of flavours and the soulful essence of Brazil.

New Year's Eve party

Join us for the countdown and celebrate the arrival of the new year with a Brazilian party filled with rhythm, joy, and all the contagious energy that defines it.

"Who knows, one day, by chance or by poetry, you might like to stay?" - Chico Buarque



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The final day of this program is an ode to nature, to aromas and flavours, to the leve leve spirit of São Tomé and Príncipe. Bid farewell to Malhadinha recharged and renewed for the year ahead.

Breakfast

Wake up to the new year with a tropical breakfast full of flavour.

Cacao & spices tasting

Let yourself be carried away by the aromas and flavours these islands have to offer in a tasting of some of the country's most unique ingredients.

Off-road adventure

Join us on a thrilling ride along the estate's trails, where adventure and nature meet.

Barbecue picnic

A farewell lunch inspired by the islands of cacao and the sea — leve leve, as only in this tropical paradise.

"We meet in the middle of the sea. Two islands that form a country." - Calema

Check-out.



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VALUE OF EXPERIENCE

Experience value per person, based on double/max occupancy:

- l 850,00 € per person in a double room at Monte da Peceguina
- 1 925,00 € per person in a junior suite at Monte da Peceguina
- 2 000,00 € per person in a suite at Monte da Peceguina
- 2 300,00 € per person in Casa do Ancoradouro
- 2 450,00 € per person in Casa das Pedras
- 2 675,00 € per person in Casa das Artes e Ofícios [Typology for 4 guests]
- 2 675,00 € per person in Casa da Ribeira [Typology for 6 guests]
- 0-3 years: complimentary / 4-11 years 350€/ 12-16 years 750€

[Includes] 3 nights' accommodation. All meals and drinks mentioned in the program. All activities mentioned in the program. Welcome amenities in each room: a bottle of wine, estate grown fruits, a tile with cured sheep cheese and homemade jam accompanied by Alentejo bread.

[Excludes] All beverages during meals and outside of meals, except those specifically mentioned in the program.

[Notes] Adverse weather conditions may affect outdoor activities. In such cases, an alternative experience of equivalent value will be offered.

[Payment & Cancellation Policy] Program confirmation requires an advance payment of 50% of the total value. Cancellations up to 30 days prior: 50% of the total booking value will be charged. Cancellations within 30 days of arrival, or in case of no-show: the full program value will be charged.

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