

About Us

MESA by José Avillez is not just a restaurant; it's a journey. It's a place where dining becomes an experience, where culture, history, and food come together to create something unforgettable. MESA offers a contemporary twist on traditional Portuguese cuisine, inspired also by Macanese and Chinese flavors, reimagining it for the modern diner while staying rooted in the deep cultural and folklore connections that inspire Chef José Avillez.

At MESA, we embrace a fine casual dining experience with an intimate, informal, and personalized setting that invites sharing, conversation, and connection. While we're proudly Portuguese, this is not your typical Portuguese restaurant. Our dishes are served in small portions, designed for sharing and discovery. We encourage guests to select our Tasting Menu for a fully immersive experience, but if you prefer à la carte, we recommend choosing a selection of dishes (one snack, one starter, two main dishes, and one dessert per person) that you can share with your tablemates or enjoy on your own. Each dish is meant to spark conversation and connection, served individually or in the center of the table for a communal dining experience.

The magpie (pica-pica) symbolizes the happiness and good fortune that we hope to bring to every guest. Found throughout the landscapes of Alentejo, from which Chef José Avillez draws much of his inspiration, the magpie connects us to nature and to the spirit of togetherness. In Chinese folklore, the magpie is seen as a bringer of luck, with its songs foretelling joyful moments.

At MESA, our goal is to create an experience that becomes part of your story, leaving you with memories to cherish and share.

關於我們

José Avillez 主理的味賞餐廳不僅僅是一家餐廳更是一場能讓食客沉浸其中的美食之旅。它將文化、歷史與美食巧妙融合，為食客帶來獨一無二且令人難忘的用餐體驗。味賞提供傳統葡萄牙美食的現代風味，其靈感也來自澳門和中國風味，為現代食客重新設計，同時植根於激發主廚 **José Avillez** 靈感的深厚文化和民俗聯繫。

在味賞我們提供精緻的休閒用餐體驗，營造出親密、隨意且個性化的用餐氛圍。其核心目的在於促進食客間的分享、交流與聯繫。雖然我們為自己是葡萄牙人而感到自豪，但這不是傳統的葡萄牙餐廳。餐廳的菜品分量較小，這種理念設計便於食客相互分享和探索不同的美味。我們為客人提供兩種用餐選擇，一是選擇品鑒菜單，它能让食客全方位沉浸在美食的世界裡；二是選擇單點，如果客人選擇單點，餐廳建議從各類別中分別挑選一到兩道菜品與同伴分享，這些美食涵蓋小吃、前菜、海鮮、肉類和甜點。每一道菜品都經過精心構思，旨在激發食客間的交流與聯繫。菜品會被放置在餐桌中央營造出一種公共用餐的友好氛圍。

喜鵲（pica-pica）象徵著我們希望帶給每位客人的幸福和好運。在 **Alentejo** 地區，喜鵲隨處可見，這裡也是 **José Avillez** 的靈感源泉之一。喜鵲將我們與自然和團結精神聯繫在一起。在中國民間傳說中，喜鵲被視為幸運的使者，它的歌聲預示著歡樂的時刻。

味賞的目標是打造獨特的用餐體驗，讓客人留下值得珍藏和分享的美好記憶並成為人生故事中值得回味的一部分。

Tasting Menu

6 Moments

六道品嚐

回味無窮

Snacks

餐前小食

Tuna Tartare Cone

吞拿魚塔塔脆筒

Beef Croquettes with Truffled and Mustard Emulsion

炸牛肉丸子配松露及芥末醬

Appetizers

前菜

Beetroot Tartare with Mustard and Pine Nut Milk

紅菜頭塔塔配芥末及松子奶

Seafood and Fish

海鮮及魚類

Seafood Rice and Caviar

海鮮飯及魚子醬

Meat

肉類

Wagyu Sirloin, Veal Feet and Chickpea Stew,

Pepper Sauce with Pearl Onions

和牛西冷、牛蹄及鷹嘴豆燉菜、胡椒汁配洋蔥

Desserts

甜品

“One of the Three Little Pigs”

“三隻小豬之一”

(Belcanto 2022)

Mandarin Illusion

柑橘幻想曲

(Belcanto 2021)

MOP1,088 Per Person

每位澳門幣 1,088

Additional Portuguese Wine Pairing Per Person MOP488

搭配葡萄牙餐酒每位另加澳門幣 488

Please inform our service staff of any food allergies or dietary requirements. 如有任何食物過敏或餐飲限制，請提前告知我們的服務員。
All prices are in MOP, subject to 10% service charge. 所有標價均以澳門元為單位，並需加收 10%的服務費。

Tasting Menu
8 Moments
八道品嚐
回味無窮

Snacks

餐前小食

Beef Tartare Cone

牛肉塔塔脆筒

King Crab and Caviar

帝王蟹及魚子醬

Appetizers

前菜

Foie Gras Terrine with Pickled Pear, Port Wine, Walnut and Brioche Toast

鵝肝醬配醋醃梨、波特、核桃及奶油麵包

Seafood and Fish

海鮮及魚類

Carabineiro, Shrimp and Pork Wonton with Fisherman's Stew Sauce

紅魔蝦、大蝦及豬肉雲吞配漁夫燉汁

Cod Loin, Garlic Emulsion, Fermented Cabbage and Migas

鱈魚、蒜蓉醬、發酵白菜餃子及麵包屑

Meat

肉類

Crispy Suckling Pig with Baby Jam Lettuce and Orange Cream

脆皮乳豬配迷你羅馬生菜及香橙醬

Wagyu Sirloin, Veal Feet and Chickpea Stew,
Pepper Sauce with Pearl Onions

和牛西冷、牛蹄及鷹嘴豆燉菜、胡椒汁配洋蔥

Desserts

甜品

“One of the Three Little Pigs”

“三隻小豬之一”

(Belcanto 2022)

Mandarin Illusion

柑橘幻想曲

(Belcanto 2021)

MOP1,288 Per Person

每位澳門幣 1,288 元

Additional Portuguese Wine Pairing Per Person MOP688

搭配葡萄牙餐酒每位另加澳門幣 688

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Petiscos

Snacks

餐前小食

Caranguejo Real e Caviar	188
King Crab and Caviar	
帝王蟹及魚子醬	
Cone de Tártaro de Atum	148
Tuna Tartare Cone	
吞拿魚塔塔脆筒	
Cone de Tártaro de Novilho	148
Beef Tartare Cone	
牛肉塔塔脆筒	
Tempura de Abacate com Emulsão de Piri-Piri	88
Avocado Tempura with Piri Piri Emulsion	
牛油果天婦羅配葡式辣醬	
Bolinho de Bacalhau com Emulsão de Alho Ovas de Truta	128
Codfish Cake and Garlic Emulsion Trout Roe	
炸馬介休球及鱒魚子蒜蓉醬	
Croquetes de Novilho com Emulsão de Mostarda Trufada	148
Beef Croquettes with Truffled and Mustard Emulsion	
炸牛肉丸子配松露及芥末醬	

Entradas

Appetizers

前菜

Tártaro de Beterraba, Mostarda e Leite de Pinhão Beetroot Tartare with Mustard and Pine Nut Milk 紅菜頭塔塔配芥末及松子奶	158
Bok Choy com Bivalves e Caldo à Bulhão Pato Bok Choi with Clams and Bulhão Pato Broth 白菜配葡式炒蜆及蜆肉濃汁	158
Espargos Verdes com Pezinhos de Porco de Coentrada Grilled Green Asparagus with Pork Trotters, Coriander and Garlic 烤青蘆筍配燉豬蹄、芫荽及蒜蓉	158
Terrina de Foie Gras com Pickle de Pêra, Vinho do Porto, Noz e Brioche Foie Gras Terrine with Pickled Pear, Port Wine, Walnut and Brioche Toast 鵝肝醬配醋醃梨、波特酒、核桃及奶油麵包	188

Pratos Vegetarianos

Vegetarian

素食精選

Beringela em Diferentes Texturas, Espargos Grelhados e Molho de Açafrão Grilled Eggplant, Asparagus with Saffron Sauce 烤茄子及蘆筍配藏紅花醬	188
Caril Verde de Legumes Green Vegetable Curry 綠咖喱配烤時蔬	208
Arroz com Cogumelos de Yunnan Yunnan Mushroom Rice 雲南蘑菇燴飯	228

Pratos de Peixe e Marisco

Seafood and Fish

海鮮及魚類

O Clássico Bacalhau à Brás com Azeitonas Explosivas	248
The Classic Bacalhau à Brás with Explosive Olives	
經典薯絲馬介休配橄欖爆珠	
Bacalhau com Emulsão de Alho, Couve Fermentada e Migas	388
Cod Loin, Garlic Emulsion, Fermented Cabbage and Migas	
鱈魚、蒜蓉醬、發酵白菜餃子及麵包屑	
Pregado com Emulsão de Manjeriço, Ervilhas e Limão	458
Turbot Fish with Basil Emulsion, Broad Beans and Lemon	
多寶魚配羅勒醬、蠶豆及檸檬	
Lavagante Azul com Caril, Maçã Verde e Bimi	608
Blue Lobster with Curry, Green Apple and Broccolini	
藍龍蝦配咖喱、青蘋果及西蘭花苗	
Arroz de Marisco e Caviar	618
Seafood Rice and Caviar	
海鮮飯及魚子醬	
Carabineiro, “Wonton” de Gambas e Porco em Caldo de Caldeirada	668
Carabineiro, Shrimp and Pork Wonton with Fisherman’s Stew Sauce	
紅魔蝦、大蝦及豬肉雲吞配漁夫燉汁	

Pratos de Carne

Meat

肉類

Pato e Seu Arroz, Seleção de Cogumelos com Molho de Azeitonas e Laranja	308
Roasted Duck with Rice, Mushroom Selection, Olives and Orange Sauce	
烤鴨飯、蘑菇、橄欖及香橙汁	
O Nosso Frango com Molho Piri- Piri, Topinambur	358
Our Chicken with Piri Piri Sauce, Jerusalem Artichoke	
葡式烤雞配辣椒醬、菊芋	
Leitão Crocante com Coração de Alface e Creme de Laranja	388
Crispy Suckling Pig with Baby Jam Lettuce and Orange Cream	
脆皮乳豬配迷你羅馬生菜及香橙醬	
Vazia de Wagyu, Estufado de Mãozinhas e Grão, Molho de Pimenta e Cebolinhas	508
Wagyu Sirloin, Veal Feet and Chickpea Stew, Pepper Sauce with Pearl Onions	
和牛西冷、牛蹄及鷹嘴豆燉菜、 胡椒汁配洋蔥	

Sobremesas

Desserts

甜品

“Um dos Três Porquinhos” “One of the Three Little Pigs” “三隻小豬之一” (Belcanto 2022)	108
Pudim Abade Priscos com Sorvete de Framboesa e Pinhoda de Alcácer do Sal Abade de Priscos with Raspberry Sorbet and Pinhoda 葡式焦糖布丁配蔓越莓雪芭及松子糖	108
Ilusão de uma Tangerina Mandarin Illusion 柑橘幻想曲 (Belcanto 2021)	108
Mil Folhas com Creme de Pastel de Nata, Flôr de Laranjeira e Gelado de Café Mille-feuille Portuguese Custard and Orange Blossom Tart with Coffee Ice Cream 葡式奶凍及橙花千層撻配咖啡雪糕	108
Prato de Fruta Fruit Platter 時令水果拼盤	108