

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。

Petiscos
Snacks
餐前小食

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

Entradas

Appetizers

前菜

Lírio, Caldo de Cozido à Portuguesa e Couve Fermentada	238
“Lirio” with Portuguese Pot-au-Feu Broth, Fermented Cab 鯽魚配葡式高湯及發酵捲心菜	
Carabineiro, “Wonton” de Gambas e Porco em Caldo de Caldeirada	438
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	
Lavagante Azul com Caril, Maçã Verde	378
Blue Lobster with Curry, Green Apple 藍龍蝦配咖喱及青蘋果	
Terrina de Foie Gras com Pickle de Pêra, Vinho do Porto, Noz e Brioche	188
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	
Espargos Verdes com Pezinhos de Porco de Coentrada	158
Grilled Green Asparagus with Pork Trotters, Coriander and Garlic 烤青蘆筍配燉豬蹄、芫荽及蒜蓉	
Tártaro de Beterraba, Mostarda e Leite de Pinhão	158
Beetroot Tartare with Mustard and Pine Nut Milk 紅菜頭塔塔配芥末及松子奶	

Pratos Principais

Main Courses

主菜

O Clássico Bacalhau à Brás com Azeitonas Explosivas The Classic Bacalhau à Brás with Explosive Olives 經典薯絲馬介休配橄欖爆珠	248
Bacalhau com Emulsão de Alho, Couve Fermentada e Migas Cod Loin, Garlic Emulsion, Fermented Cabbage and Migas 鱈魚、蒜蓉醬、發酵白菜餃子及麵包屑	388
Pregado com Emulsão de Manjeriçã, Ervilhas e Limão Turbot Fish with Basil Emulsion, Peas and Lemon 多寶魚配羅勒醬、蠶豆及檸檬	458
Arroz de Marisco e Caviar Seafood Rice and Caviar 海鮮飯及魚子醬	508
Pato e Seu Arroz, Seleção de Cogumelos com Molho de Azeitonas e Laranja Roasted Duck with Rice, Mushroom Selection, Olives and Orange Sauce 烤鴨飯配蘑菇、橄欖及香橙汁	308
O Nosso Frango com Molho Piri- Piri, Topinambur Our Chicken with Piri Piri Sauce and Jerusalem Artichoke 葡式烤雞配辣椒醬及菊芋	358
Leitão Crocante com Coração de Alface e Creme de Laranja 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	388
Vazia de Wagyu, Estufado de Mãozinhas e Grão, Molho de Pimenta e Cebolinhas 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	508
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

Sobremesas

Desserts

甜品

“Um dos Três Porquinhos”	108
“One of the Three Little Pigs”	
“三隻小豬之一”	
(Belcanto 2022)	
Pudim Abade Priscos com Sorvete de Framboesa e Pinhoda de Alcácer do Sal	108
Abade de Priscos with Raspberry Sorbet and Pinhoda	
葡式焦糖布丁配蔓越莓雪芭及松子糖	
Ilusão de uma Tangerina	108
Mandarin Illusion	
柑橘幻想曲	
(Belcanto 2021)	
Mil Folhas com Creme de Pastel de Nata, Flôr de Laranjeira e Gelado de Café	108
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	
Prato de Fruta	108
Fruit Platter	
時令水果拼盤	