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，它能讓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。

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
6 Moments
品嚐套餐
6 個時刻

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 Ilusion
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

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Tasting Menu
8 Moments
品嚐套餐
8 個時刻

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 Fishermans 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 Pork Trotters Coriander and Orange Cream
脆皮乳豬配燉豬蹄、芫茜及香橙醬

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 Ilusion
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

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Entradas
Appetizers
前菜

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

Bok Choy com Bivalves e Caldo à Bulhão Pato 158
Bok Choi with Clams and Bulhão Pato Broth
白菜配葡式炒蜆及蜆肉濃汁

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

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

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Pratos Vegetarianos
Vegetarian
素食精選

Beringela em Diferentes Texturas, Espargos Grelhados e Molho de Açafrão 188
Grilled Eggplant, Asparagus with Saffron Sauce
烤茄子及蘆筍配藏紅花醬

Caril Verde de Legumes 208
Green Vegetable Curry
綠咖喱配烤時蔬

Arroz com Cogumelos de Yunnan 228
Yunnan Mushroom Rice
雲南蘑菇燴飯

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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 Manjericão, 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 Fishermans Stew Sauce
紅魔蝦、大蝦及豬肉雲吞配漁夫燉汁

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Pratos de Carne
Meat
肉類

Pato e Seu Arroz, Vegetais Salteados com Molho de Azeitonas e Laranja 308

Roasted Duck with Rice, Sautéed Vegetables, Olives and Orange Sauce

烤鴨飯、炒蔬菜、橄欖及香橙汁

O Nosso Frango com Molho Piri-Piri, Batata com Emulsão de Trufa 358

Our Chicken with Piri Piri Sauce, Potato with Truffle Emulsion

葡式烤鷄、薯仔配黑松露

Leitão Crocante com Pezinhos de Porco Coentrada e Creme de Laranja 388

Crispy Suckling Pig with Pork Trotters Coriander and Orange Cream

脆皮乳豬配燉豬蹄、芫茜及香橙醬

Vazia 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

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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 Pinhoada de Alcácer do Sal 108
Abade de Priscos with Raspberry Sorbet and Pinhoada
葡式焦糖布丁配蔓越莓雪芭及松子糖

Ilusão de uma Tangerina 108
Mandarin Ilusion
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

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