

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 Imperial King Crab and Imperial Caviar 帝王蟹及皇家魚子醬	90
Cone de Tártaro de Atum Tuna Tartare Cone 吞拿魚塔塔脆筒	80
Cone de Tártaro de Novilho Beef Tartare Cone 牛肉塔塔脆筒	80
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	70

Entradas

Appetizers

前菜

Lírio, Cozido à Portuguesa e Couve Fermentada Amberjack, Portuguese Pot-au-Feu Broth and Fermented Cabbage 油甘魚、葡式高湯及發酵捲心菜	278
Tártaro de Beterraba, Mostarda e Leite de Pinhão Beetroot Tartare, Mustard and Pine Nut Milk 紅菜頭塔塔、芥末及松子奶	180
Caranguejo Real, Tomate e Abacate King Crab, Tomatoes in Different Textures and Avocado 帝王蟹、番茄多重奏及牛油果	398
Carabineiro, Migas Alentejanas e Alface Impregnada Scarlet Prawn, Alentejo Migas and Impregnated Baby Gem Lettuce 紅魔蝦、阿連特茹酸種麵包及浸漬羅馬生菜	438
Lavagante Azul e Molho de Caldeirada à Portuguesa Blue Lobster and Fisherman's Stew Broth 藍龍蝦及漁夫燉汁	398
Caldo da Canja com Legumes da Época e Trufa Chicken Broth with Seasonal Vegetables and Truffle 葡式清雞湯配時令鮮蔬及黑松露	288

Peixe e Marisco
Fish and Seafood
魚類及海鮮

Garoupa, Abalone e Caviar Grouper, Abalone and Caviar 石斑魚、鮑魚及魚子醬	388
Corvina Amarela, Choco e Citrinos Yellow Croaker, Cuttlefish and Citrus 黃花魚、墨魚及柑橘汁	588
Bacalhau, Alho e Couve Fermentada Cod, Garlic Emulsion and Fermented Cabbage 鱈魚、蒜蓉醬及發酵洋白菜	388
Arroz de Marisco e Caviar Oscietra Seafood Rice and Oscietra Caviar 海鮮飯及奧西特拉魚子醬	588

Carnes

Meats

肉類

Leitão Crocante e Laranja Crispy Suckling Pig and Orange 脆皮乳豬及香橙醬	450
Pato Assado, o Seu Arroz e Laranja Roasted Duck, Duck Rice and Orange Jus 烤鴨、鴨汁飯及香橙汁	358
Frango Grelhado e Cabidela Grilled Chicken and Cabidela Jus 烤雞及葡式醋香血醬汁	358
Vazia de Wagyu, Tutano e Batata Soufflé Wagyu Sirloin, Bone Marrow and Potato Soufflé 和牛西冷、牛骨髓及薯仔梳乎厘	550

Sobremesas

Desserts

甜品

A Ilusão de uma Tangerina The Illusion of a Mandarin 柑橘幻想曲	108
Um dos Três Porquinhos One of the Three Little Pigs “三隻小豬之一”	108
Abade de Priscos, Sorvete de Framboesa e Yuzu Abade de Priscos Pudding, Raspberry and Yuzu Sorbet 葡式焦糖布丁、蔓越莓及柚子雪葩	108
Pão de Ló de Alfeizeirão e Gelado de Folha de Figueira Alfeizeirão Sponge Cake and Fig Leaf Ice Cream 葡式流心蛋糕及無花果葉雪糕 (Para duas pessoas / For two people / 分享)	158