

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。

Please inform our service staff of any food allergies or dietary requirements. 如閣下有對任何食物過敏或餐飲限制，請聯絡服務員。

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。

All alcoholic beverages contain an alcohol concentration of more than 1.2%. 餐牌內酒精飲料的酒精濃度達百分之一點二以上。

Excessive drinking of alcoholic beverages is harmful to health. 過量飲酒危害健康。

The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited. 禁止向未滿十八歲人士銷售或提供酒精飲料。

Menu de Degustação

Tasting Menu

六道品嚐

Petiscos | Snacks | 餐前小食

Tártaro de Atum e Rábano
Tuna Tartare and Horseradish
金槍魚塔塔及辣根

Cenoura Algarvia
Algarve Carrot
阿爾加維甘筍

Terrina de Pato e Caviar
Duck Terrine and Caviar
鴨肉凍及魚子醬

Entradas | Appetizers | 前菜

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

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

Mar | Sea | 海饌

Arroz de Marisco e Caviar Oscietra
Seafood Rice and Oscietra Caviar
海鮮飯及奧西特拉魚子醬

Terra | Land | 陸饌

Escoha Um / Choose One / 選一

Leitão Crocante e Laranja
Crispy Suckling Pig and Orange
脆皮乳豬及香橙醬

Or 或

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

Sobremesa | Dessert | 甜品

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

MOP1,588 Per Person
每位澳門元 1,588

Additional Portuguese Wine Pairing Per Person MOP688
搭配葡萄牙餐酒每位另加澳門元 688

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