

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, 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，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，一是選擇品鑑菜單，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。

Lisboa

里斯本

Snacks

餐前小食

Tuna Tartare Cone

吞拿魚塔塔脆筒

Codfish Cake and Garlic Emulsion Trout Roe

炸馬介休球及鱈魚子蒜蓉醬

Beef Croquettes with Truffled and Mustard Emulsion

炸牛肉丸子配松露及芥末醬

Main Course

主菜

Choose One

選一

Cod Loin, Garlic Emulsion, Fermented Cabbage and Migas

鱈魚、蒜蓉醬、發酵白菜餃及麵包屑

Our Chicken with Piri Piri Sauce and Jerusalem Artichoke

葡式烤雞配辣椒醬及菊芋

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

Desserts

甜品

Choose One

選一

“One of the Three Little Pigs”

“三隻小豬之一”

Mandarin Illusion

柑橘幻想曲

3 Snacks + 1 Main Course + 1 Dessert - MOP428

3 款餐前小食 + 1 款主菜 + 1 款甜品 428

Additional Portuguese Wine Pairing Per Person – MOP288

搭配葡萄牙餐酒每位另加澳門元 288

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。

Coimbra

孔布拉

Snacks

餐前小食

Tuna Tartare Cone

吞拿魚塔塔脆筒

Codfish Cake and Garlic Emulsion Trout Roe

炸馬介休球及鱒魚子蒜蓉醬

Beef Croquettes with Truffled and Mustard Emulsion

炸牛肉丸子配松露及芥末醬

Main Course

主菜

Choose One

選一

Cod Loin, Garlic Emulsion, Fermented Cabbage and Migas

鱈魚、蒜蓉醬、發酵白菜餃子及麵包屑

Our Chicken with Piri Piri Sauce and Jerusalem Artichoke

葡式烤雞配辣椒醬及菊芋

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

Add-on

附加

Choose One

選一

Seafood Rice and Caviar

海鮮飯及魚子醬

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

Choose One

選一

“One of the Three Little Pigs”

“三隻小豬之一”

Mandarin Illusion

柑橘幻想曲

3 Snacks + 1 Main Course + 1 Add-on + 1 Dessert - MOP608
3 款餐前小食 + 1 款主菜 + 1 肉類 + 1 款甜品 608

Additional Portuguese Wine Pairing Per Person – MOP388
搭配葡萄牙餐酒每位另加澳門元 388

Porto

波爾圖

Snacks

餐前小食

Tuna Tartare Cone

吞拿魚塔塔脆筒

Codfish Cake and Garlic Emulsion Trout Roe

炸馬介休球及鱈魚子蒜蓉醬

Beef Croquettes with Truffled and Mustard Emulsion

炸牛肉丸子配松露及芥末醬

King Crab and Caviar

帝王蟹及魚子醬

Main Course

主菜

Choose One

選一

Cod Loin, Garlic Emulsion, Fermented Cabbage and Migas鱈

魚、蒜蓉醬、發酵白菜餃子及麵包屑

Our Chicken with Piri Piri Sauce and Jerusalem Artichoke

葡式烤雞配辣椒醬及菊芋

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

Add-on

附加

Choose One

選一

Seafood Rice and Caviar

海鮮飯及魚子醬

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

Choose One

選一

“One of the Three Little Pigs”

“三隻小豬之一”

Mandarin Illusion

柑橘幻想曲

4 Snacks + 1 Main Course + 1 Add-on + 1 Dessert - MOP788

4 款餐前小食 + 1 款主菜 + 1 肉類 + 1 款甜品 788

Additional Portuguese Wine Pairing Per Person – MOP488

搭配葡萄牙餐酒每位另加澳門元 488

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