

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, Caviar Imperial King Crab, Imperial Caviar 帝王蟹、皇家魚子醬	98
Cone de Tártaro de Atum Tuna Tartare Cone 吞拿魚塔塔脆筒	88
Cone de Tártaro de Novilho Beef Tartare Cone 牛肉塔塔脆筒	88
Bolinho de Bacalhau com Emulsão de Alho Ovas de Truta Codfish Cake, Garlic Emulsion Trout Roe 炸馬介休球, 鱒魚子蒜蓉醬	88

Entradas

Appetizers

前菜

Lírio, Cozido à Portuguesa, Couve Fermentada	308
Amberjack, Portuguese Pot-au-Feu Broth, Fermented Cabbage	
油甘魚、葡式高湯、發酵捲心菜	
Tártaro de Beterraba, Mostarda, Leite de Pinhão	188
Beetroot Tartare, Mustard, Pine Nut Milk	
紅菜頭塔塔、芥末、松子奶	
Caranguejo Real, Tomate, Abacate	398
King Crab, Tomatoes in Different Textures, Avocado	
帝王蟹、番茄多重奏、牛油果	
Carabineiro, Migas Alentejanas, Coração de Alface	408
Scarlet Prawn, Alentejo Migas, Baby Gem	
紅魔蝦、阿連特茹酸種麵包、羅馬生菜	
Lavagante Azul, Molho de Caldeirada à Portuguesa	398
Blue Lobster, Fisherman's Stew Broth	
藍龍蝦、漁夫燉汁	
Caldo da Canja com Legumes da Época, Trufa	288
Chicken Broth, Seasonal Vegetables, Truffle	
葡式清雞湯、時令鮮蔬、黑松露	

Mar
Sea
海饌

Garoupa, Abalone, Caviar Grouper, Abalone, Caviar 石斑魚、鮑魚、魚子醬	448
Corvina Amarela, Choco, Citrinos Yellow Croaker, Cuttlefish, Citrus 黃花魚、墨魚、柑橘汁	408
Bacalhau, Emulsão de Alho, Couve Fermentada Cod, Garlic Emulsion, Fermented Cabbage 鱈魚、蒜蓉醬、發酵洋白菜	398
Arroz de Marisco, Caviar Oscietra Seafood Rice, Oscietra Caviar 海鮮飯、奧西特拉魚子醬	588

Terra

Land

陸餚

Leitão Crocante, Laranja Crispy Suckling Pig, Orange Cream 脆皮乳豬、香橙醬	408
Pato Assado, o Seu Arroz, Laranja Roasted Duck, Duck Rice, Orange Jus 烤鴨、鴨汁飯、香橙汁	408
Frango Grelhado, Cabidela Grilled Chicken, Cabidela Jus 烤雞、葡式醋香血醬汁	398
Lombo de Carne Barrosã DOP, Tutano, Batata Soufflé Barrosã Portuguese Tenderloin, Bone Marrow, Potato Soufflé 葡萄牙巴羅薩牛裏脊肉、牛骨髓、薯仔梳乎厘	558

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, Yuzu Abade de Priscos Pudding, Raspberry, Yuzu Sorbet 葡式焦糖布丁、蔓越莓、柚子雪葩	108
Pão de Ló de Alfeizerão, Gelado de Folha de Figueira Alfeizerão Sponge Cake, Fig Leaf Ice Cream 葡式流心蛋糕、無花果葉雪糕 (Para duas pessoas / For two people / 分享)	158