



FAUNA & FLORA

Inspired by the Nature...

MAR...TINI

STONE CRAB & JOHN DORY SASHIMI

MARINATED COASTAL PRAWNS, KOHLRABI & COCONUT MILK AND "PIMENT D'ESPELETTE"

GOOSE BARNACLES, SEA WATER, CUCUMBER JUICE & DILL OIL

ROASTED FISH AND ALGARVIAN SALAD

RAZOR CLAM, "XEREM", GARLIC & PARSLEY

COCKLE & SEAWEED RISSOL



ORGANIC VEGETABLES

Basil cream, dill oil, olive oil and lemon sabayon



BLUEFIN TUNA & OYSTER

Tuna loin and otoro, oyster from "Moinho dos Ilhéus", cauliflower cream and Wasabi



LINE CAUGHT RED MULLET

Roasted red mullet, onion compote, seared langoustine and harissa



IBERIAN LAMB

Beetroot, anchovies and black garlic



PINEAPPLE

Pennyroyal and frozen beetroot crumble



CHOCOLATE and BANANA

70% Chocolate, peanut praliné, creamy banana and caramelized white chocolate ice cream

Fauna & Flora - 110€

Fauna & Flora excluding Organic Vegetables - 100€

Fauna & Flora excluding Organic Vegetables and Bluefin Tuna & Oyster- 90€

For further details please contact our concierge:

Telf. +351 281 950 950 . Email: vistasruisilvestre@monterei.com

Vistas

RUI SILVESTRE

OCEAN PROMENADE

Inspired by the Atlantic...

MAR...TINI

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GOOSE BARNACLES, SEA WATER, CUCUMBER JUICE & DILL OIL

ROASTED FISH AND ALGARVIAN SALAD

RAZOR CLAM, "XEREM", GARLIC & PARSLEY

COCKLE & SEAWEED RISSOL



BLUEFIN TUNA & OYSTER

Tuna loin and otoro, oyster from "Moinho dos Ilhéus", cauliflower cream and Wasabi



BLUE LOBSTER

Tomato compote Tartelette, shredded stone crab, imperial caviar and celery root



CARABINEIRO

Carabineiro 6/7, tapioca pearls, puffed rice, ginger and finger lime



CALDEIRADA

Hake, Consommé "caldeirada", Garlic and Potato



LINE CAUGHT RED MULLET

Roasted red mullet, onion compote, seared langoustine and harissa



PINEAPPLE

Pennyroyal and frozen beetroot crumble



PEAR

Pear, celery root and fine herbs

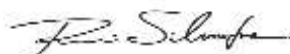
Ocean Promenade - 135€

Ocean Promenade without Blue Lobster - 125€

Ocean Promenade without Blue Lobster & Carabineiro - 115€

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Welcome to Vistas Restaurant

The resort's signature restaurant offers a unique gourmet experience prepared by the Michelin Starred Chef Rui Silvestre and his talented team.

Enjoy this unique gastronomic experience!

A handwritten signature in black ink, reading "Rui Silvestre", enclosed in a thin black rectangular border. A thin horizontal line is positioned below the signature.

Chef Rui Silvestre

These Menus are served at tables booked until 9.30 p.m.

As we work exclusively with what the land and the sea provides us some products may be changed without prior notice.

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A handwritten signature in black ink, reading "Rui Silvestre".