



FAUNA & FLORA
Inspired By Nature...

BLOODY OYSTER
STONE CRAB AND JOHN DORY
MUSSEL CURRY AND OSCIETRA CAVIAR

CANJA DE MUXAMA
ROASTED FISH
COCKLE RISSOL



VEGETABLES
BASIL, LEMON CREAM AND OLIVE OIL



SEA URCHIN AND VIOLET PRAWN
IMPERIAL GOLD CAVIAR AND ONION SOUP



LANGOUSTINE
SWEET + ACID + BITTER + SPICY = UMAMI



STONE CRAB
SQUID, CAVIAR AND VIETNAMESE PHO



IBERIAN LAMB
PASTILLA AND CARROTS



GOAT YOGHURT AND BETROOT



CAROB
COCOA AND BARLEY

Fauna & Flora - 175€

Fauna & Flora excluding Langoustine - 155€

Fauna & Flora excluding Langoustine and Sea Urchin - 125€

For further details please contact our concierge:
Telf. +351 281 950 950 . Email: vistasruisilvestre@monterei.com



OCEAN PROMENADE
Inspired By The Atlantic...

OYSTER FROM RIA FORMOSA, BEETROOT AND ORANGE
STONE CRAB AND JOHN DORY
MUSSEL CURRY AND OSCIETRA CAVIAR

CANJA DE MUXAMA
ROASTED FISH
COCKLE RISSOL



BLUEFIN TUNA AND OYSTER
CAULIFLOWER AND WASABI



BLUE LOBSTER
TOMATO MARMELADE, STONE CRAB, IMPERIAL GOLD CAVIAR AND CELERY ROOT



CARABINEIRO
CURRY AND PUFFED RICE



LINE CAUGHT HAKE
SHELLFISH, TOMATO AND POTATO



RED MULLET
SQUID AND PRESERVED LEMON



MANGO AND COCONUT



MILK AND MARIA COOKIES

Ocean Promenade - 175€

Ocean Promenade excluding Carabineiro - 155€

Ocean Promenade excluding Carabineiro and Line Caught Hake - 125€

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



Welcome to Vistas Rui Silvestre Restaurant.

"I invite you to dive into my childhood memories, which, through Indian and Mozambican origins, will allow you to travel through exotic aromas such as curry and saffron, unique textures and intense flavors.

In each dish I share with you a multicultural experience seasoned with passion.

Embark with me on this sea of sensations where each flavor has a story to tell."

A handwritten signature in black ink that reads "Rui Silvestre".

Executive Chef

Sous Chef

Soraia NEVES & Leandro LOPES

Pastry Chef

Patrícia GODINHO

Sommelier

Nuno PIRES

Maître D'restaurant

Joana MARTINS

Reservations accepted from 7.30pm to 9.00pm.

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

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