CHEFS' SERIES

CULINARY FESTIVAL

COSTA DO SOL CHEF JOSÉ AVILLEZ

Pool Garden





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Michelin-Starred Visionary of Portuguese Cuisine

A leading figure on Portugal's gastronomic scene, Michelin-starred Chef José Avillez has built an acclaimed portfolio of restaurants that reflect his creative vision. In 2012, he opened Belcanto in Lisbon, today honoured with two Michelin stars and listed among the World's 50 Best Restaurants. In 2022, he launched Encanto in Lisbon, a fine dining concept dedicated to vegetables, awarded one Michelin star and, in 2025, a Michelin Green Star. Internationally, he expanded to Dubai with Tasca by José Avillez at Mandarin Oriental Jumeirah, Dubai, opened in 2019 and distinguished with a Michelin star.

Raised in Cascais and shaped by an international career, he offers a personal interpretation of seasonality and ocean-inspired flavours, perfectly suited to the convivial spirit of the venue.

As part of the 10-year celebrations, his takeover showcases his signature cuisine and culminates in a festive brunch with live music and synchronised swimming.

SPECIAL SET MENU BY CHEF JOSÉ: 24-27 SEPTEMBER SUNDAY BRUNCH CELEBRATION: 28 SEPTEMBER

Cherry gazpacho with lobster and tempura green egg ♥ ♥ □ ■ Gaspacho de cerise, homard et œuf vert en tempura 320

Tuna tartare with flavours from afar № Ф Tartare de thon aux saveurs d'ailleurs 280

Codfish à brás with explosive olives \$\vec{\pi} \oplus \bigset\$

Morue à brás aux olives explosives

Grass-fed veal tenderloin, capers and lemon sauce, fava bean custard tart № 🖺 ● Filet de veau de pâturage, sauce aux câpres et au citron, tartelette au flan de fèves 550

Set menu supplement + 200

Chickpeas stew with fermented cabbage and half-undone flavours @ Ragoût de pois chiches, chou fermenté et saveurs mi-cuites 280

Chilled orange blossom sandwich - Potato popcorn, orange blossom ice cream & bone marrow caramel $\$ \heartsuit \Bar{\Box}$

Sandwich glacé à la fleur d'oranger - Popcorn de pommes de terre, glace à la fleur d'oranger & caramel à la moelle osseuse 160

Hazelnut 3 - Ice cream, foam & praline sponge with sea salt flakes ♥□□
Noisette 3 - Glace, mousse & biscuit praliné à la fleur de sel
180

Three-Course set menu - 720 Menu en trois temps - 720 All prices are in Moroccan dirham

§GLUTEN ☐ DAIRY ♥ SEAFOOD ● EGG ♥ NUTS WEGAN





