

# CHEFS' SERIES

CULINARY FESTIVAL

COSTA DO SOL  
CHEF JOSÉ AVILLES

*Pool Garden*



## CHEF JOSÉ AVILLEZ

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

Beetroot tartare with pine nut milk 🌱🥚🌰  
Tartare de betterave au lait de pignons de pin  
280

Cherry gazpacho with lobster and tempura green egg 🦞🌱🥚  
Gaspacho de cerise, homard et œuf vert en tempura  
320

Tuna tartare with flavours from afar 🌱  
Tartare de thon aux saveurs d'ailleurs  
280

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Codfish a bras with explosive olives 🌱🥚🦞  
Morue a la bras aux olives explosives  
340

Roasted pigeon with cinnamon sauce and fava bean custard tart 🌱🥚🥛  
Pigeon rôti, sauce à la cannelle et tartelette de flan de fèves  
390

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

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Tangerine sphere with sorbet, foam & cream 🥛  
Sphère de mandarine avec sorbet, mousse et crème  
160

Hazelnut 3 - Ice cream, foam & praline sponge with sea salt flakes 🌱🥚🥛  
Noisette 3 - Glace, mousse et éponge pralinée à la fleur de sel  
180

**Three-Course set Menu - 690**

**Menu en trois temps - 690**

All prices are in Moroccan dirham



