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- AVISTA -  
ÁSIA

*chef rui pinto & . . .*  
*chef antónio bóia*

**DUETOS EXPERIÊNCIA GASTRONÓMICA**  
**28 JUNHO**



  
#AVISTARESTaurant  
#JNCQUOIASIA

COUVERT  
PÃO AO VAPOR,  
CEBOLINHO, NORI, TÁRTARO  
steamed bun, chives,  
nori, cracker, tartar  
> BY CHEF RUI PINTO



DUMPLING CARANGUEJO  
COM TOBIKO PRETO  
crab dumpling  
with black tobiko  
> BY CHEF ANTÓNIO BÓIA



CRUDO HAMACHI  
MOLHO DE GENGIBRE E MISO,  
YUZU, CAVIAR FUMADO E CEBOLINHO  
ginger miso, yuzu,  
smoked caviar and chives  
> BY CHEF RUI PINTO



GAMBA VIOLETA  
COM KOHLRABI, AZEITONAS E MAÇÃ VERDE  
nama violet prawn  
with kohlrabi, olives and green apple  
> BY CHEF RUI PINTO

BODIÃO A VAPOR SICHUAN  
COM COGUMELOS ORELHAS DE JUDAS,  
MALAGUETA, PIMENTA SICHUAN,  
GENGIBRE, ALHO E ARROZ JASMIM  
steamed parrotfish sichuan style  
with black wood-ear mushrooms,  
sichuan pepper, ginger,  
garlic and jasmin rice  
> BY CHEF ANTÓNIO BÓIA



ENTRECOSTO CARAMELIZADO COM PAK CHOY  
MOLHO JNCQUOI, CAJUS, MALAGUETA,  
CHALOTAS E COENTROS  
barbecue spareribs with pak choy  
jncquoi sauce, cashews,  
green chillies,  
shallots and coriander  
> BY CHEF ANTÓNIO BÓIA



BABA DE RINOCERONTE  
CREME DE CHOCOLATE, CAMELO,  
DOCE DE OVOS, BOLACHA E NATA  
rhinoceros drool  
chocolate, caramel, egg custard,  
biscuit and cream mousse  
> BY CHEF ANTÓNIO BÓIA