


ESTRADA MONUMENTAL, 145 . 9004-532 FUNCHAL
RESERVAS : +351 291 707 770 . AVISTA@PORTOBAY.PT


- 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



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- AVISTA -
RESTAURANT & LOUNGES

*chef joão luz & ...
chef antónio bóia*

DUETOS EXPERIÊNCIA GASTRONÓMICA
29 JUNHO



#AVISTARESTAURANT
#JNCQUOIAVENIDA

COUVERT

> BY CHEF JOÃO LUZ



CAVALA, ABACATE, GENGIBRE E PEPINO
mackerel, avocado, ginger and cucumber

> BY CHEF JOÃO LUZ



FOIE GRAS, VINHO MADEIRA,
AVELÃ, PERA, ARROZ TUFADO
foie gras, madeira wine,
hazelnut, pear and puffed rice

> BY CHEF JOÃO LUZ



ARROZ LAVAGANTE E GAROUPA DA MADEIRA
lobster and madeiran grouper rice

> BY CHEF ANTÓNIO BÓIA

PALETILHA COM ARROZ DE FORNO E GRELOS

shoulder tender
with oven-baked rice and greens

> BY CHEF ANTÓNIO BÓIA



BABA DE DINOSSAURO
VARIAÇÕES DE CHOCOLATE E CAMELO
dinosaur's drool
chocolate and caramel variations

> BY CHEF ANTÓNIO BÓIA



PASTÉIS MEY HOFFMAN
mey hoffman pastries

> BY CHEF ANTÓNIO BÓIA

#AVISTARESTAURANT
#JNCQUOIAVENIDA

> 5 PRATOS E HARMONIZAÇÃO DE VINHOS
5-courses and wine pairing
// 150 € P/PAX