

FIFTY SECONDS

Your journey starts here!

I was born into a multicultural environment, the grandson of an Indian grandmother, a Mozambican mother and a Portuguese father. My childhood memories are closely linked to the smells of spices, the sound of sea waves, salt and fire.

I want to tell you my story, at an altitude of 120 metres, with a breathtaking view over the Tagus. This Tagus that inspired Fernando Pessoa and Camões, this Tagus that led Portugal to sail the seas never sailed before, this Tagus that, like me, is not from Lisbon, it's not portuguese, it's from the world.

Welcome to my universe, where every petal, every spice and every dish has a different story to tell

Rui Silvestre
Executive Chef

Leandro Lopes

Head Chef

Rui Monteiro

Head Waiter

Soraia Neves

Sous Chef

Marc Pinto

Head Sommelier

Patrícia Godinho

Pastry Chef

Teresa Grilo

Sommelier

FIFTY SECONDS

FAUNA AND FLORA

Oyster

Blue Lobster - Egg Yolk – Miso

Shrimp - Thai condiment

Crab - Chilli - Kaffir lime

Sea Urchin - Imperial Gold - Onion

Amberjack - Jalapeño - Cucumber

Balfego Tuna - Oscietra Caviar – Wasabi

Green Asparagus - Basil - Lemon

Scarlet prawn - Curry - Lemon Caviar

Turbot - Fennel - Yuzu Koscho – Turmeric

Octopus – Beetroot - Massala

Lamb - Artichokes - Cherry Vinegar

Pineapple - Ginger

Coffee - Caramel - Cloves

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Menu 14 – **235€**

Menu 12 – **215€**

Menu 10 – **195€**

Prices included VAT