

almas

HENRIQUE SÁ PESSOA

Portuguese traditional cuisine, travelling around the world and a passion for Asia are the inspirations for the Alma's chef. In this restaurant everything is prepared with the utmost detail so as to offer you the best possible experience.

Join us on this journey led by chef Henrique Sá Pessoa who, at each stop, reserves a unique moment of tasting.



MENU
À LA CARTE

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*A personalized dining experience, where each dish
is carefully selected, allowing you to compose a unique menu
that reflects your personality.*

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Entrees

Carrots, bulghur, apricot purée, goat cheese 38

Foie Gras, apple, granola, beetroot, coffee 48

Local Fish and Shellfish Soup, seaweed, “caldeirada” broth 48

Blue Lobster, roasted leek, corn, almond emulsion, orange 58

Main Courses

“Cobblestreet” Salted Cod, samos, onion purée, egg yolk 58

Suckling Pig Confit, turnip top purée, pickled onions, black pepper jus 65

Barrosã tenderloin, cauliflower, horseradish, bone marrow jus 65

Turbot, parsley, ‘pica-pau’ sauce 65

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Desserts

“Rice Custard”, cauliflower, lemon caramel, bay leaf 30

Sea flavors and Citrus 3.0, yuzu sorbet, crystallized algae, citrus curd 30

Chocolate “Bomb”, hazelnut cream, caramel, dark chocolate 30

“Bola de Berlim”, egg yolk cream, buddha's hand, kalamansi 30

Artisanal Portuguese Cheeses Selection 30