

## FIFTY SECONDS AND RUI SILVESTRE ELEGANCE, PRECISION, AND THE VISION OF A RISING STAR

FIFTY SECONDS, opened in November 2018 by the SANA Group at the top of the Vasco da Gama Tower, the tallest skyscraper in Portugal, takes its name from the exact time the lift takes to reach the 120-metre altitude where the restaurant is located. Since its opening, it has established itself as one of the most ambitious gastronomic projects ever launched in Portugal, earning a Michelin star as early as 2019. After an initial chapter under the leadership of chef Martín Berasategui, the restaurant entered a new phase in 2024 with the arrival of Portuguese chef Rui Silvestre. Taking on the kitchen with an original and innovative vision, Rui Silvestre brought new energy to the project, reinforcing its commitment to excellence, creativity and the use of national produce.

The chef introduced a new **14-course tasting menu**, heavily focused on fish and seafood, with just one meat dish. The spotlight is on Portuguese ingredients, treated with precise technique and a refined aesthetic. Despite holding one Michelin star, many consider the experience at FIFTY SECONDS to be operating at a higher level, thanks to its consistency and creative ambition.

Rui Silvestre, born in Valongo but Algarvian at heart, showed his talent and ambition from an early age. After training in hospitality in the Algarve, he completed internships in France, Switzerland and Hungary, and at the age of 29 earned his first Michelin star at the Bon Bon restaurant, becoming the youngest Portuguese chef ever to achieve such recognition in 2015. In 2018, he took over the Vistas restaurant, which was also awarded a Michelin star.

Taking the reins at FIFTY SECONDS represented a challenge worthy of his career. The unique location, the history of the space, and the legacy left by Martín Berasategui were all elements that the Portuguese chef made a point of respecting and honouring. Since taking over the kitchen, he has been establishing his own identity while preserving the essence that made the restaurant a benchmark. The dining experience remains impeccable, with a **panoramic atmosphere offering 360-degree views over Lisbon** and the River Tagus, and tasting menus designed with the utmost attention to detail.

The current menu, entitled *Fauna e Flora*, deeply reflects the Mozambican and Goan influences that have shaped the chef's personal and culinary journey. It is a menu that is as delicate as it is powerful, thought-provoking, full of rhythm and references to these memories, where Portuguese fauna and flora intertwine with flavours and techniques from those territories, resulting in a truly moving and emotional proposal.

With a career defined by precision, creativity and an authorial approach deeply rooted in both product and technique, Rui Silvestre is steadily building a new chapter at FIFTY SECONDS. The path is clear, supported by ambition, consistency and vision, with a singular goal: for the restaurant to continue rising and to be recognised accordingly.

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Thank you for your support in sharing this news. I am fully available for any additional clarifications or other editorial approaches.

FIFTY SECONDS

Cais das Naus, Lote 2.21.01, Parque das Nações,  
1990-173 Lisboa

Lunch Saturday 12h30 -  
14h00

Dinner Tuesday to Saturday 19h00 -  
21h00; Reservations

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