



## FAUNA & FLORA

My cuisine is born from my origins  
and from the meeting between memory and instinct.  
Between the Atlantic and the Indian Ocean, between fire and salt.

I am the grandson of an Indian grandmother,  
the son of a Mozambican mother and a Portuguese father.

From this heritage I carry the memory and the passion for other cultures;  
and from my training in European restaurants, the technique and the rigor  
that shaped my path.

It is from this combination that my way of cooking is born:  
memory as a starting point, technique as a tool,  
and absolute respect for the product.

I seek to create flavors that awaken memories  
and transport those who taste them to other places and other cultures.

Fauna & Flora is this synthesis:  
sea and land, tradition and curiosity,  
European technique and the soul of my roots.

It is here that I cook with what I have,  
with what I have learned,  
and with what I am still discovering.

*Rui Silvestre*  
Executive Chef



## FAUNA AND FLORA

Langoustine – Grapefruit – Timut Pepper

Tom Yum – Pink Prawn – Kumbawa

Harissa – Lobster

Crab – Chilli – Shiso

Amberjack – Jalapeño – Cucumber

Balfego Tuna – Oscietra Caviar – Wasabi

Sea Urchin – Onion – Imperial Gold

Scarlet prawn – Curry – Lemon Caviar

Turbot – Fennel – Yuzu Kosho

Octopus – Masala – Yogurt

Lamb – Artichokes – Tagine

Pineapple – Ginger – Cardamom

5 Spices – Barley – Caramel

Mignardises

Menu 14 moments – 235€

Menu 12 moments – 215€

Menu 11 moments – 195€

Prices included VAT  
All our dishes are subject to change due to the seasonality of the products.