



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.*