

Ocean Restaurant, Vila Vita Parc, Porches

The dining experience at Vila Vita Parc is a gastronomic adventure that makes the resort a magnet for gourmets, with choices that range from elegantly served haute cuisine to the simplicity of the Algarve's rustic cooking.

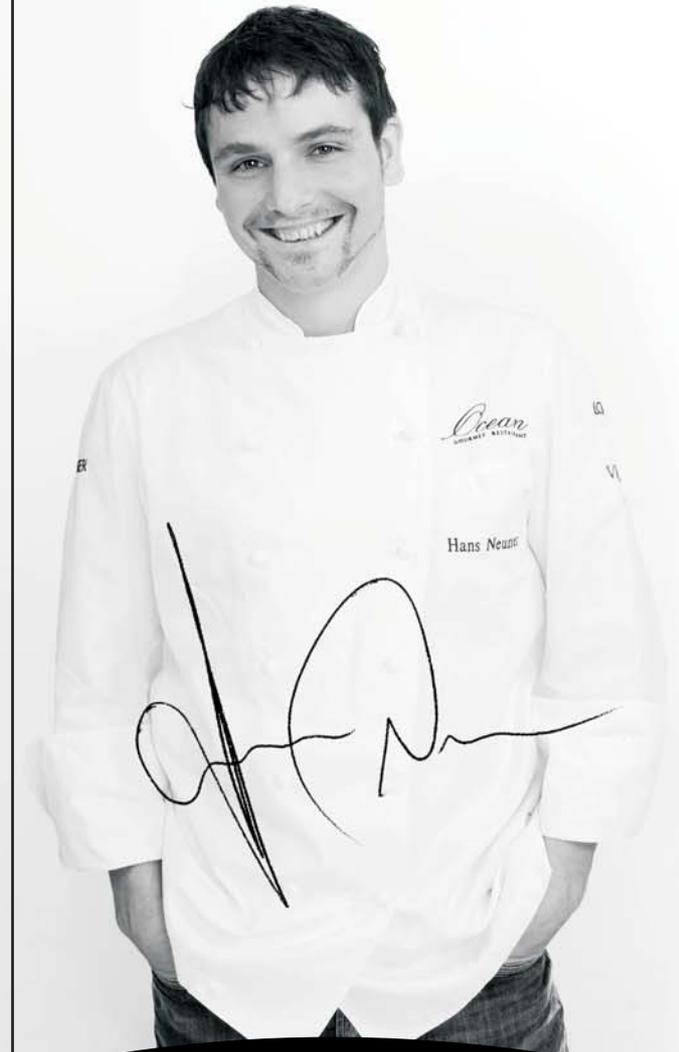
Ocean is Vila Vita's signature restaurant, marked by a Michelin star awarded in November 2009. Chef Hans Neuner is the genius in the kitchen, where the focus is on the catch of the day from local fishermen, and where signature dishes include a fillet of red mullet served with goose barnacles and fennel jelly or tail of langoustine topped with caramelised turnip on a classic combination of pressed veal face in black truffle sauce.

The elegant dining room leads out to a terrace and winter garden offering breathtaking views of the Atlantic Ocean, and tasting menus come with optional wine and Champagne pairings. Breads are home-made, produce is organically grown at the resort's own wine farm in the Alentejo, and cheese selections include specialties of the region, whilst dinner ends with a flourish with a delicate selection of petits-fours.

Visit the website: www.vilavitaparc.com

Another successful high flying event from Yellow Kite www.yellowkite.eu

2010 POP UP RESTAURANTE
4 Chefs | 3 Gourmet Events | 1 Michelin Star



18th August 2010

Austrian-born Hans spent nine years with his mentor, Karlheinz Hauser at the Hotel Adlon in Berlin, interspersed with experience at the Michelin two-star Restaurant Tristan in Portals Nous in Mallorca, before becoming Executive Chef de Cuisine at the Michelin one-star Seven Seas Restaurant at Süllberg Karlheinz Hauser in Hamburg.

By the age of 31, Hans wanted the opportunity to claim a Michelin star in his own right, with his own methods, his own passions, and by recruiting and leading his own team, something he achieved within less than three years of his arrival at Vila Vita Parc.

A weekly changing menu at Ocean Restaurant features a variety of Algarve and Alentejo produce, and the exclusive link with Herdade dos Grous, the Alentejo farm and vineyard owned by Vila Vita Parc, gives him access to organic meat, vegetables and award-winning wine.

In his own words, Hans says: "My cuisine is like the famous Viennese waltz: assured, elegant and romantic. And like the waltz, classic and timeless."

NESPRESSO

HERDADE DOS
GROUS

Our four 2010 chefs, Emmanuel Soares, Jaime Perez, Jonnie Pratt & Hans Neuner were photographed and made to look even more handsome, by Carla and Adam at Expression Photography Al Mancil.

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Champagne Reception

Billecart-Salmon Brut Reserve

Menu

Sardines from Sagres / Crab / Quinoa / River Mint
Portuguese Bread / Grapefruit

*Sardinha de Sagres / Sapateira / Quinoa
Hortelã da Ribeira / Pão Regional / Toranja*

Scallop / Caviar / Sesame Streusel
Wasabi / Salikornia

*Vieira / Caviar / Streusel de Sesamo
Wasabi / Salikornia*

Herdade dos Grous Branco 2009

Crystallized Red Mullet / Barnacles
Garden Cucumber / Pata Negra

*Salmonete Cristalizado / Perceves
Pepino da Horta / Pata Negra*

Herdade dos Grous Reserva Branco 2008

Alentejo Rabbit / Green Peas / Green Almonds / Herbs
Light Garlic Puree

*Coelho Alentejano / Ervilhas / Amêndoas Verdes
Ervas Selvagens / Puré ligeiro de Alho*

Herdade dos Grous Moon Harvested 2008

Wagyo Oyster Blade / Smoked Tomatoes / Rucicola
30 month Old Parmesan

*Wagyo Oyster Blade / Tomates Fumados / Rúcola
Parmesão de 30 Meses*

Herdade dos Grous Reserva Tinto 2008

Black Forest Cherries "My Way"

Ginjas Floresta Negra "My Way"

