

Monte Rei Golf & Country Club, Cacela

MONTE REI  
GOLF & COUNTRY CLUB

Vistas  
RESTAURANTE

Already winning plaudits as one of the best golf courses in Europe, the North Course - a Jack Nicklaus Signature golf course - was one of the first phases of the resort to open, along with Vistas Restaurant and the more informal Monte Rei Grill. The completion of the project will include a five-star hotel, family resort facilities and a private beach retreat, as well as a second Jack Nicklaus Signature course.

Vistas, open from April until October each year, is part of the resort's luxury golf clubhouse, and spectacular views over the fairways complement your gourmet dining experience. Jaime Perez manages the overall operation of the resort's restaurants, incorporating elements of Spain's exciting culinary movement into a cuisine that blends innovative techniques with regional products and history to produce dishes such as Andalusian gaspacho with crab meat, bell peppers brunoise and basil sauce, or monkfish crusted with pistachio and sautéed green peas, allied to mouth-watering desserts like his five-chocolate combination of crisp, mousse, sorbet, brownie and sauce.

Visit the website: [www.monte-rei.com](http://www.monte-rei.com)

Another successful high flying event from Yellow Kite [www.yellowkite.eu](http://www.yellowkite.eu)

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



Suzannah's  
flowers

Essential  
MAGAZINES

INSPIRATIONS *en* ALGARVE

  
VALE DO LOBO  
ALGARVE

TERESA  
AZEVEDO  
COUTINHO  
interior design 

4th August 2010

Jaime Perez - Vistas at Monte Rei Golf & Country Club

A protégé of Ferrán Adrià, often acclaimed the most influential chef in the world for his pioneering work at El Bulli in northern Spain, Jaime became a leading chef in the renowned 3-Michelin star restaurant, moving on to become Executive Head Chef at the luxurious Ritz Carlton Arts Hotel in Barcelona. During his career, Jaime has also worked with other giants in the business including Carlos Abellan, Sergi Arola, Pedro Subjiana and Oriol Balaguer, who have all influenced his style of cooking.

As a result, Jaime has developed a distinctive brand which has won rave reviews at Monte Rei, introducing new Mediterranean dishes and achieving a successful combination of Catalanian, Andalusian and Basque cuisine based on fresh ingredients combined to respect the original flavours.

NESPRESSO

QUINTA DO  
BARRANCO  
LONGO

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 Almoncil.

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Canapés

Chips de Tubérculos  
*Potato, Sweet Potato and Beetroot Chips*

Pistachio em Tempura  
*Tempura Pistachio*

Corte de Queijo Parmesão com Redução de Laranja  
*Parmesan Cheese Cookie with Orange Reduction*

Royal de Foie-Gras com Lentilhas  
*Foie-Gras Royal with Lentils*

Mini Sandes de Presunto com Queijo Mozzarella  
*Miniature Sandwich of Cured Ham and Mozzarella*

Menu

Creme de Batata com Trufa de Verão, Ravioli de Gema de Ovo, Polenta e Rebentos de Cebola

*Potato Cream with Summer Truffle, Egg Yolk Ravioli, Polenta and Onion Sprouts*

Tartar de Atum Fresco com Gelado de Wasabi e Dois Molhos, Soja e Maracujá

*Fresh Tuna Tartar with Wasabi Ice-cream and Two Sauces, Soya and Passion Fruit*

Medalhão de Vaca Charolais com Tartelete "Wellington" e Redução de Vinho do Porto

*Charolais Beef Medallion with Wellington Tartlet and Port Wine Reduction*

Refrescante de Maracujá com Gelado de Coco e Granizado de Hortelã Fresca

*Passion Fruit Royal with Coconut Ice Cream and Fresh Mint*

Chocolate em diferentes Texturas: Crocante, Mousse, Sorbet, Brownie e seu Molho

*Chocolate in Differing Textures: Crisp, Mousse, Sorbet, Brownie and its Sauce*

Café e Petit Fours

*Coffee and Petit Fours*

