



FRIDAY 27TH JANUARY 2017

HANS NEUNER

OCEAN RESTAURANT

Vila Vita Parc, Rua Anneliese Pohl
Alporchinhos, 8400 – 450 Porches, Portugal
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7.30pm for 8.00pm

Louis Roederer Brut Premier and canape reception
Five-course signature menu

£130 per person

Wines to complement every dish are carefully selected
by Craig Bancroft and the wine team

Please enquire for exclusive wine package price

Hans Neuner is one of only three chefs in the whole of Portugal to boast two Michelin stars. Twice named Portugal Chef of the Year, Neuner became head chef at the five star Hotel Vila Vita Parc luxury hotel and beach resort in the Algarve in 2007. He won his first star after just two years in the position with the second bestowed in 2011.

Born in to a family of cooks in Tyrol, Austria, Neuner worked in the Dorchester Hotel in London and two Michelin-starred Tristan Restaurant in Mallorca as well as restaurants in St Moritz and the Bermudas before settling in Germany. As sous chef to two Michelin-star chef Karlheinz Hauser, he spent 10 years in Berlin (at the Hotel Adlon) and Hamburg (at the Seven Seas restaurant) before relocating to Portugal.

Set within subtropical gardens with lakes and fountains, the hotel's typically Portuguese whitewashed exteriors and tiled interior gives way to Ocean's modern shades-of-Med blue

and white décor with its feature wall of shelves decorated with coral and floor to ceiling windows with magnificent sea views. Here Neuner serves his nine and 13 course tasting menus that the Telegraph has called 'a culinary work of art', while the chef himself describes his food as product-oriented modern Portuguese. His strikingly colourful and flavour-packed creations, predominantly seafood, are served on a plethora of beautiful bespoke serving pieces that help turn the meal into an event.

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Neuner has assembled a network of producers, farmers and fishermen to supplement the produce from the hotel's own vegetable

and herb garden that's tended by the kitchen team. A daily supply of fresh fish and seafood comes from the Algarve coast while the hillsides provide fresh herbs and an abundance of other local products. The estate at Hotel Vila Vita Parc's sister resort Herdade dos Grous in the Alentejo provides organic fruit and vegetables, meat and even produces its own olive oil and wine.

From this natural, local larder, Neuner creates opulent yet perfectly balanced dishes such as crab with wagyu, grapefruit, carrots and imperial caviar; seabass served with morels, smoked egg and codfish sauce and ray with parsley and Jerusalem artichoke.

In an interview with Port magazine, Neuner summed up what he's trying to achieve at Ocean. "I want our diners to experience some really traditional Portuguese food brought into our times. At the end of the day if you want to experience some really kick-ass Portuguese dishes, you have to come to our place."

