



Henrique Sá Pessoa's second Michelin Star is here to stay

Once again, ALMA has reasons to celebrate, as it retains its two-star status.

After Lisbon last year, Seville was chosen to host this year's Michelin Guide Portugal and Spain 2020 gala, at which it was revealed that the Alma is to keep its two stars.

The only Portuguese restaurant to be awarded two stars in the 2019 guide has kept both of them for 2020. This recognition, coming just four years after it opened its doors, clearly reflects the technically refined cuisine of Chef Henrique Sá Pessoa: "Alma takes great pride and joy in renewing its second Michelin Star. It has been a tough year, with a lot of work and constant daily challenges for the whole team, but nothing less than you would expect from the inherent responsibility of being a two-star restaurant in the red guide! Consistency and consolidation have always been our watchwords and I am so happy that, together, we have achieved this goal! A big thank you to the whole team, to Rui (Sanches) and Margarida (Sanches), and to all the Plateform team, for yet another fantastic year!".

This project, the chef's first in his own name, is still the jewel in Plateform's crown. Last year, when it earned its second star, Rui Sanches, the founder of the group, had nothing but praise for the restaurant team, although he did point out that it came with the added responsibility "of maintaining the quality, the excellence and the consistency, not just after this magical night but for each and every day of the year". As 2019 drew to a close, not only did those words from Plateform's CEO make more sense than ever but little changed when the retention of the second star was confirmed: "Keeping these two stars is a source of great pride to all of us and is entirely down to an absolutely fantastic team. Their motivation and dedication ensure that the restaurant delivers quality food and service in the perfect setting, every single day. We are fully engaged with the huge responsibility of keeping up to Michelin Guide standards on a year-round basis."

The Lisbon restaurant has certainly managed to prove exactly why it has kept the two stars, which, according to the guide, equate to an "excellent kitchen" for which "it is well worth going out of your way".

This landmark award for Portuguese cuisine represents a clear victory for the partnership forged from Sá Pessoa's vision and his solid team, on the one hand, and the know-how of Rui Sanches's Plateform, on the other.

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P L A T E F O R M
R U I S A N C H E S

Multifood is now Plateform.

The Plateform restaurant group's DNA is 100% Portuguese. A platform whose aim is to create original and innovative concepts that are ahead of the trend curve and where there is a place for the bustle of fast casual but also for the minutia of haute cuisine.

Established in 1998 by Rui Sanches, the group opened its first Vitaminas restaurant in Lisbon, a pioneering concept in healthy eating in Portugal. Over its 21 years in the Portuguese market, Plateform has carved out a path steeped in innovation, quality and attention to detail. Its tailor-made projects, which have made a significant mark on Portuguese cuisine, include the Sala de Corte steakhouse, the delicatessen grocer's DeliDelux and the ZeoZero pizzeria.

Together with the chef Henrique Sá Pessoa, the group opened the Alma fine-dining restaurant (2 Michelin stars) and Tapisco, an Iberian cuisine fusion project, in Lisbon and Porto. Another signature cuisine initiative is the Pesca restaurant collaboration between Plateform and the chef Diogo Noronha. The group's restaurant portfolio includes 25 brands: 23 of its own and 2 that are international. From the shopping centre to the street, from Portuguese pavements to Michelin stars, Plateform is busy creating unique gastronomic universes that will be the driving force behind the Portuguese restaurants of the future..

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