VISTA ALEGRE
1824

HOTELWARE

CHEFS' COLLECTION

THE WORLD'S BEST CHEFS











VISTA ALEGRE

The Vista Alegre porcelain factory was established in 1824.

Thought its history, the brand has always been associated with Portuguese history and cultural life, having acquired an unrivalled international reputation.

Vista Alegre aims to become the most prestigious brand in the world for tableware, gifts, decoration pieces, porcelain articles for hotels, crystal and glass, maintaining a strong link to design and culture.



HOTELWARE

The progressive growth of supply and demand in the hotel sector, as well as the consequent increase in the quality, have encouraged Vista Alegre to invest in this highly competitive segment, viewing tourism as an organic extension of its activity.

Always distinctive, Vista Alegre hotelware offers an excellent quality/price relation, making it an attractive choice in the medium, high and luxury segments. To this end, the brand's strong image has been closely followed by the needs of the industry, with a range of diversified ranges that combine contemporary design, technical innovation and the functional properties demanded by the best professionals, including dimension, volumetry, resistance, and ergonomics.

The global recognition, the frequent collaboration with prestige designers and the bonds created with internationally renowned chefs with which develop its hotelware collections contribute to strengthening the association of Vista Alegre with high gastronomy and ensure its presence in the main hotel groups all over the world making it the leading brand in the hotelware segment in Southern European markets.



CHEFS’ COLLECTION

In designing new plates intended for fine dining, Vista Alegre appeals to those who best know this exceptional universe: the most celebrated chefs, nationally and internationally. This original association bears unique and exquisite pieces that combine the primacy of the Vista Alegre design with the creativity and practicality demanded by the cuisine of excellence.

A project that spans several countries already, signalling a growing presence of Vista Alegre in the sector and fostering, through this close relationship with the true masters in the art of serving well, its recognition as the benchmark - in innovation, elegance and quality

PROCESS

It's very simple and Vista Alegre is with you to support you throughout the process:

1) Meeting to share ideas between Chef, Vista Alegre's marketing department and in-house design team, in order to define the format, dimensions, purpose and inspiration for the piece;

2) Presentation of the creative proposals developed by the Vista Alegre design team, selection and review by the Chef;

3) Production of a 3D prototype of the creative proposal selected by the Chef. The prototype afterwards is sent to the Chef for testing and approval of format and measurement;

4) After approval, the porcelain piece is pre-produced and approved by the design team, the marketing and the Chef;

5) Once the piece has been approved, we move on to production and sale.

NOTE: this project is covered by a contract between the parties, which defines the obligations of each party as well as the royalties from the sale of the pieces.





Nelo Cassese
Brasil



Joachim Koerper
Portugal



Marco Stabile
Italy



Pedro Pena Bastos
Portugal



Hermanos Torres
Spain



Sebastian Frank
Germany



Jorge Rausch
Colômbia



Matthias Diether
Germany



Roberta Sudbrack
Brasil



Rui Paula
Portugal



Justa Nobre
Portugal



Vitor Matos
Portugal



Juan Amador
Germany



Luis Filipe Souza
Brasil



Georges Blanc
France



Luís Baena
Portugal



Martha Ortiz
Mexico



Diego Guerrero
Spain



Luís Pestana
Portugal



Hermanos Roca
Spain



Ljubomir Stanisic
Portugal



Ricardo Costa
Portugal



Henrique Fogaça
Brasil



Florentino
Nelo Cassese



Amonite
Joachim Koerper



Stabile
Marco Stabile



Wabi-Sabi
Pedro Pena Bastos



Totem
Hermanos Torres



Aura
Sebastiam Frank



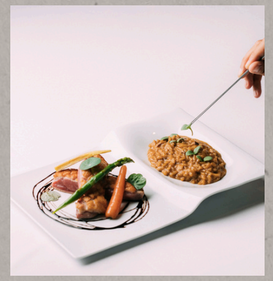
Salina
Henrique Fogaça



Reef
Jorge Rausch



Simple
Roberta Sudbrack



Step
Rui Paula



Santola
Justa Nobre



Natura
Vitor Matos



Alma
Juan Amador



Fluctus
Luis Filipe Souza



Waves of Noblessner
Matthias Diether



Lara
Georges Blanc



Coral
Luís Baena



Flor Mistica
Martha Ortiz



Naiz
Diego Guerrero



Bordado
Luís Pestana



Bottle Leaf
Hermanos Roca



Egg
Ljubomir Stanisic



Atlantis
Ricardo Costa

AURA

by Chef Sebastian Frank



RESTAURANT HORVÁTH

MICHELIN

BERLIM



The new piece from the emblematic Chefs' Collection, Aura, by the Austrian chef Sebastian Frank (2 Michelin Stars, Best European Chef 2018 and head of the prestigious restaurant Horváth in Berlin) will make its mark in any context. To design it, Frank was inspired by the grandeur of the Austro-Hungarian Empire (1867-1918) and the iconic golden railing that surrounds the Hofburg Imperial Palace in Vienna. Thanks to a bold fusion of minimalism and maximalism, the Aura plate reconstructs the historic fence in the impressive circular composition that celebrates ornate geometry, topped in the center by an exquisite golden line. The delicate textures invite light and shadow to dance on the surface, and the interplay between glazed porcelain and biscuit reinforces dynamics on the whole, vividly capturing the timeless elegance of this rich architectural and decorative heritage

21146670
PLATE AURA
W 1 5/7 lbs **H** 1 ⅛"
L 10 ½" **Plating Area** 3 5/6"

Not suitable for microwaves.
For dishwashing we advise short cycles at
low temperatures. Avoid frequent use in dishwashing

AURA



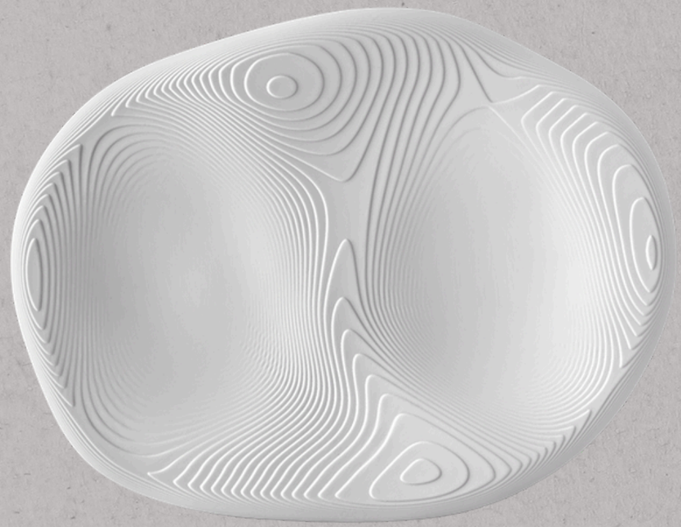
SALINA

by Chef Henrique Fogaça



RESTAURANT SAL

BRASIL



Brazilian chef, businessman and musician Henrique Fogaça first became interested in gastronomy when he moved to São Paulo at the age of 22. At the time, he cooked his own food to avoid eating frozen food and, in an attempt to get better at cooking, he would ask his mother or grandmothers for recipes, which was a decisive factor for him to drop out of business school and to take up gastronomy. Currently, Chef Henrique runs two renowned restaurants, and Sal is one of the best restaurants in Brazil. Salina is inspired by the curves and textures of salt mines with their shape sculpted by time and the elements, with sharp curves of unequal proportions expressed in organic and smooth forms. The high reliefs stand for the salt dunes and the low reliefs the undulating grooves generated by the action of the water, which penetrates the soil and the rock, creating a natural and spontaneous harmony.

21145964
PLATE SALINA
H 12 1/5" **L** 1 1/2"
Plating Area
5" x 3 1/2" & 4 5/7" x 3 1/3"

Microwave safe.
Dishwasher Safe.

SALINA







WAVES OF NOBLESSNER

by Chef Matthias Diether



180 DEGREES RESTAURANT

❀❀ MICHELIN

ESTONIA



Born in Berlin and raised in southern Germany, Matthias Diether discovered his passion for cooking by helping out at his uncle's restaurant during weekends. In 2018 he opened his own restaurant in Tallinn - 180 Degrees by Matthias Diether, which was awarded a Michelin Star in 2022 and two Stars in 2023 and 2024. Among the various awards given to Matthias Diether and 180 Degrees is the incorporation of his Estonian restaurant in the prestigious La liste's 1000 best restaurants in the world between 2022 and 2024. The 180 Degrees restaurant offers a magnificent view of the Baltic Sea. An unique environment that inspired the chef to create the Waves of Noblessner plate. Its asymmetrical organic shape reproduces the gentle waves that can be seen through the restaurant windows, in a rhythmic and calming back-and-forth movement. In turn, the water is expressed in the generous, wavy rim surrounding the plating area, just like an enchanted island in a sea of inspiration

21145514
Plate Waves of Noblessner
H 1 1/2"/39mm **L** 12 1/5"/310 mm
Plating Area 5 1/3" x 5" /
135 mm x 125 mm

Microwave safe.
Dishwasher Safe.

WAVES OF NOBLESSNER







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