



  
**VISTA ALEGRE**  
1824

HOTELWARE



**NEW PRODUCTS**  
2024







# CHEFS' COLLECTION

PORCELAIN • SIGNATURE



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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.



## CHEFS' COLLECTION

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VISTA ALEGRE  
1824  
PORTUGAL  
*Florentino*  
by  
*Nello Cassese*

Nello Cassese was born in Naples, Italy and his interest in cooking sparked at an early age when his grandmother cooked “ragù” [Italian slow-cooked meat stew] and seafood for the family. At the age of 20, he won the award for Best Young Chef in Tuscany.

Since 2008, Nello has gained vast experience working with the famous British chef Gordon Ramsey in various restaurants. Since 2016 he has been in charge of Cipriani, the restaurant at the iconic *Belmont Copacabana Palace hotel* in Rio de Janeiro, where he has won several awards including a Michelin star. His professional career has been a constant homage to Italian gastronomic culture. And it was also this universe that he wished to pass on to the *Chef's Collection* project with Vista Alegre. A piece which represented the ancient Renaissance art schools of Florence and Venice. Thus the piece “Florentino” was born.



21142550  
by Chef Nello Cassese  
*Plate Florentino*

850 gr A 71 mm C 281 mm  
1 7/8 lbs H 2 4/5" L 11"

34,20€





Joachim Koerper, who recently celebrated his 50<sup>th</sup> birthday, was born in the German town of Saarbrücken. After his initial experience in restaurants in his home country, he moved to France. For over twenty years, he worked in some of the best restaurants in Europe: Bernard Pacaud's L'Ambroise in Paris with three stars, Roger Vergé's Moulin de Mougins on the French Riviera, also with three stars, and Guy Savoy, with two stars in Paris, among many others.

It was in Spain, at Girasol, that Joachim earned two Michelin stars. In 2004 he chose Portugal to live in, joining the kitchen of Eleven, where he is not only the chef but also the owner, and where he won the first star for Lisbon in less than a year.

Joachim Koerper fell in love with the cuisine and ingredients of Southern Europe a long time ago and is now recognized as one of the great masters of Mediterranean cuisine.

Ammonites were cephalopods with shells that became extinct 66 million years ago, in prehistoric times. The continent

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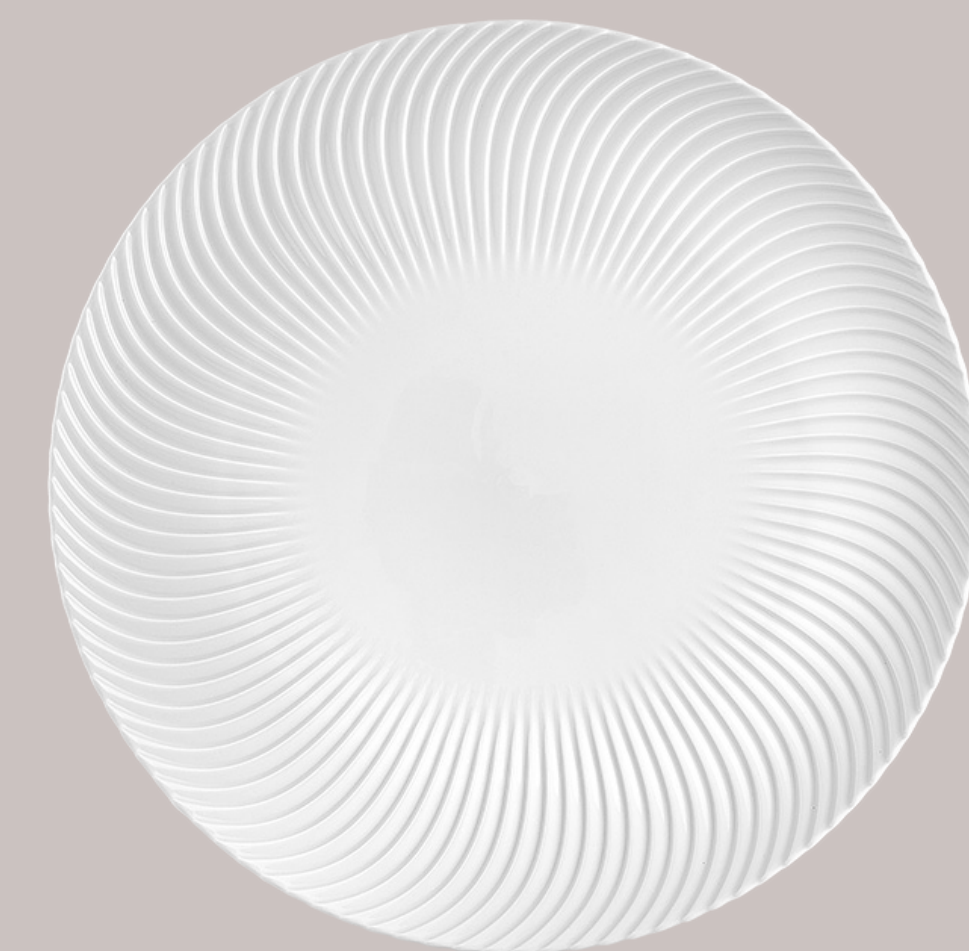
PORTUGAL

*Amonite*

by

*Joachim Koerper*

of Europe is rich in ammonites and they are used to determine the date of the rock they were fossilized in, helping to study the history of climate change. This was Joachim Koerper's inspiration for developing the "Amonite" dish, which is now part of Vista Alegre's *Chefs' Collection*.



21142710

by Chef Joachim Koerper

*Plate Amonite*

1240 gr A 25 mm C 330 mm Plating Area 130mm

2 3/4 lbs H 1" L 13" Plating Area 5 1/8"

22,86€







## CHEFS' COLLECTION

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Born in Urgeiriça, Canas de Senhorim, Diogo Rocha is one of Portugal's most renowned young chefs, and the author of three successful cookbooks, where he emphasizes his passion for Portuguese products. Holding a Michelin Star, Diogo has followed an exemplary path, guided by rigor and creativity, never losing sight of his roots, as can be witnessed by his specialization in *Serra da Estrela* products. With an undergraduate degree in Food Production and Catering and after having worked in leading restaurants such as *Terreiro do Paço*, *Villa Joya e Valle Flor*, in 2008 he undertook the executive management of the *Dão Sul/Global Wines* group. In 2009, he became a professor at the *Escola Superior de Turismo de Seia* and in 2014 he opened the well-known *Mesa de Lemos* restaurant. A long-time admirer of Vista Alegre, which is well represented at *Mesa de Lemos* restaurant, Diogo Rocha was invited by the brand to create a dish, as part of the innovative *Chef's Collection* line. Symbolically entitled *Serra*, this irregular and organic piece takes us back to

the mountainous backdrop of the region he lives in. The texture of the exterior and interior pays a homage to the pine trees of this region landscape. All his dishes are thus a tribute to the chef's origins and the Portuguese nature of Vista Alegre, allowing for an enveloping and uniquely delicate plating.



21143686

by Chef Diogo Rocha  
*Plate Serra*

A 54 mm C 279 mm Plating Area 100mm

H 2 4/8" L 11" Plating Area 4"

45,54€



Microwave safe.  
Dishwasher Safe.





VISTA ALEGRE  
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PORTUGAL  
200  
ANOS-YEARS  
Stabile  
by  
Marco STABILE

Marco Stabile is an Italian chef from Pontedera in Tuscany, Italy. He has worked in several of the most prestigious Italian restaurants, including *Baghino*, *Il Salotto del Chianti*, *Osteria di Passignano*, owned by the Antinori family, *Cavaliere del Castello di Gabbiano*, owned by the Beringer Blass group, and *Il Paese dei Campanelli*, among others. Before opening the famous *Ora d'Aria*, where he is the resident chef and owner, *Stabile* was part of the team at the two Michelin-starred Arnolfo restaurant, as Gaetano Trovato's right-hand man. In 2011, Marco was awarded a Michelin star, which marked his greatest achievement, strengthening his reputation at home and abroad. His work also includes teaching, as he is a guest lecturer at several culinary schools in Italy.

The *Stabile* dish, developed by the partnership between Marco and Vista Alegre for the renowned *Chef's Collection*, is inspired by the iconic painting which covers the entire ceiling of *Ora D'aria* restaurant in Florence, designed by the artist Gianluca Biscalchin. The painting on the restaurant ceiling in turn replicates the

## CHEFS' COLLECTION

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“grottesche” frescoes of the *Uffizi* Gallery, which is close to the restaurant's location, in a joyful and contemporary way. Covering a six-by-six-meter vault, the magnificent work, enriched with gold leaf, depicts mythological and gastronomic motifs. A masterful way of representing past, present and future, delicately transposed onto this dish. On its *biscuit* trim, there are plants, angels and animals dancing in a bas-relief, which is replicated as a high-relief on the bottom. Without adornment or color, these figures from the original frescoes surround a bare, glazed core, ready to artistically showcase the mastery of the most exquisite culinary creations.



21143685  
by Chef Marco Stabile  
*Plate Stabile*

840gr A 29 mm C 280 mm Plating Area 150mm  
1 6/7 lbs H 1 1/7" L11" Plating Area 6"

45,54€



Microwave safe.  
Dishwasher Safe.





VISTA ALEGRE  
1824

PORTUGAL

200  
ANOS-YEARS

Wabi-sabi

by

Pedro Pena Bastos

One of Portugal's most talented young chefs, Pedro Pena Bastos studied cooking at the Escola Superior de Hotelaria do Estoril. At the same time he worked as an apprentice at the Belcanto and Feitoria restaurants in Lisbon. In 2011 he opened the event planning company Revolta do Palato, and three years later he worked at Herdade do Esporão, during which time he was awarded a Garfo de Prata. In 2018 he opened the innovative Ceia, in Lisbon. The restaurant has a unique menu served to 14 people at a shared table, considered "the most sophisticated and inter-relational fine dining in Lisbon". During the pandemic, he joined the Ritz Four Seasons Hotel Lisboa with the Cura project and during his first year he won a Michelin star and a Garfo de Prata. At the award-winning Cura, he manages every detail for the tables, the plating and even the soundtrack that accompanies the meals. Creative and unafraid to experiment, the chef is attentive to sustainability and zero waste, preferring to work with small producers, use seasonal

## CHEFS' COLLECTION

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products and use unexpected ingredients.

Wabi-sabi is a Japanese philosophy that refers to the beauty of the irregular or the incomplete. This concept that everything is transitory, and nothing is perfect or unchanging, was chosen by Pedro Pena Bastos as an influence for the creation of this uniquely versatile plate. The delicate relief work on the porcelain is reminiscent of roots that take over the plate, just as the ages spread across majestic historical buildings, giving them an additional beauty where nature takes its place. Part of the Chefs' Collection, this biscuit piece combines the ideal size for the best tasting experience with a well-defined plating area and the only glazed portion of the plate, with depth for pouring sauce.

Wabi-sabi will provide a distinct and renewed sensory experience at the table.



21144086

by Pedro Pena Bastos

Plate Wabi-Sabi 22

495gr A 50 mm C 220 mm Plating Area 90mm

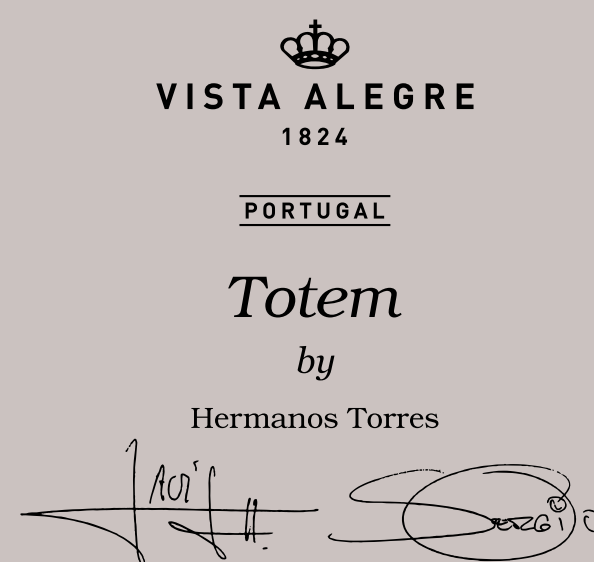
1lbs H 2" L 8 2/3" Plating Area 3 1/2"

34,20€



Microwave safe.  
Dishwasher Safe.



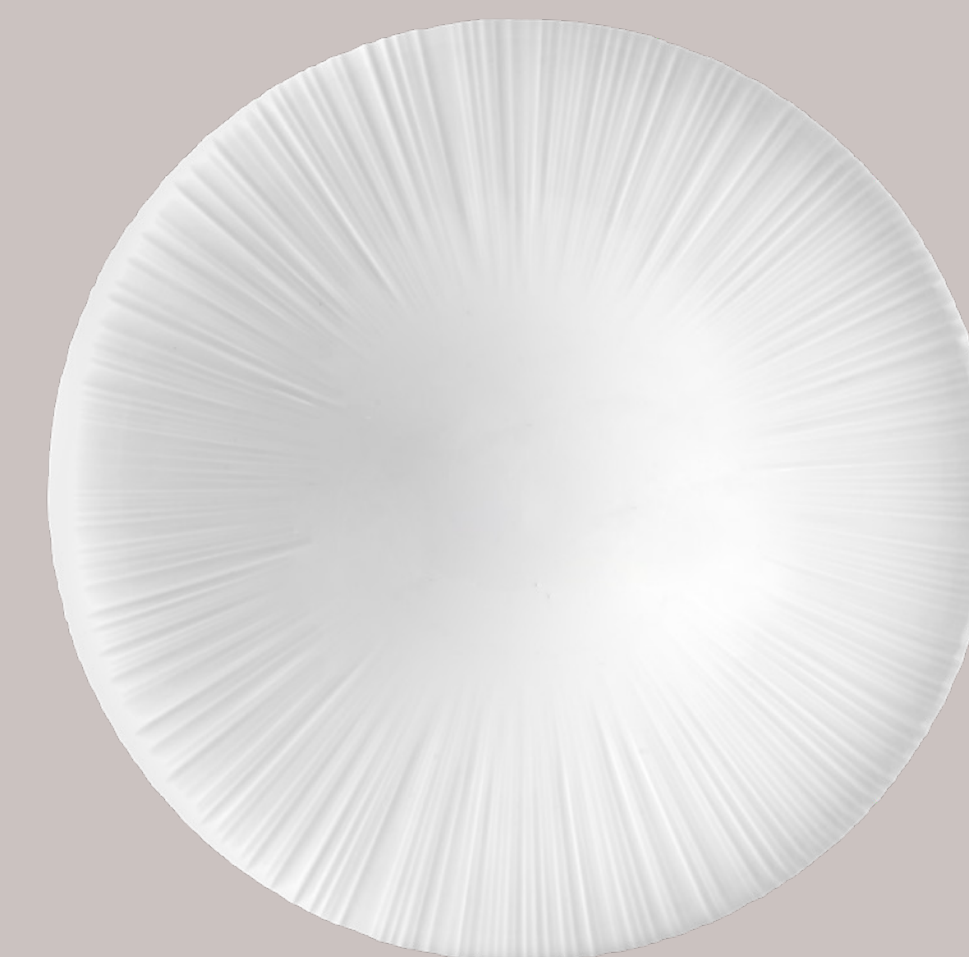


## CHEFS' COLLECTION

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Javier and Sergio Torres are Spanish twin brothers, famous chefs and restaurateurs. Originally from Barcelona, the brothers grew up in a family of restaurateurs. After college, they started their careers separately. Javier worked in Spain, including El Racó de Can Fabes and Mugaritz, and Sergio worked at the London restaurant Orrery. In 2008, the brothers opened their first joint restaurant, Dos Cielos, in Barcelona. The restaurant was awarded just six months after opening and continues to enjoy this prestigious award. This gave the brothers the driving force to lose more restaurants in Barcelona and Valencia, as well as a caterer and culinary school. They became television personalities in Spain, hosting their own cooking show and appearing on other cooking and lifestyle shows. The Torres brothers are known for their innovative and creative approach to traditional Spanish cuisine. They possess unique expertise in seafood, use the freshest and highest quality

ingredients to create dishes that highlight the natural flavor and texture of the seafood. They are also passionate about local and seasonal ingredients, and their menu often features dishes showcasing the best of Catalan and Mediterranean cuisine.

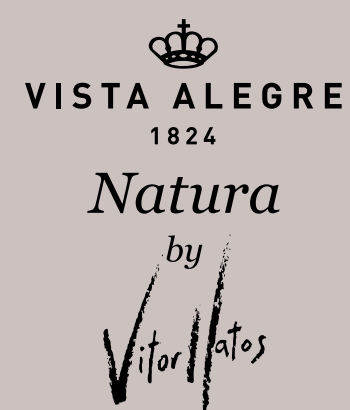


21117283  
by Hermanos Torres  
*Plate Totem*  
1260gr A 54 mm C 281 mm  
27/9lbs H 2 1/8" L11 1/9"  
**35,68€**



Microwave safe.  
Dishwasher Safe.





## CHEFS' COLLECTION

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Chef Vítor Matos has been in charge of the kitchen of the Largo do Paço restaurant from May 2010 to August 2015, where he won his first Michelin star. As a chef he has won many awards, among which stand out the titles of Chefe Cozinheiro do Ano 2003 (Edições do Gosto), Prix Chefs de l'Avenir 2011 (Académie International Gastronomie, Paris), Chef of the Year 2013 (WINE Magazine Awards) and Melhor Cozinheiro de Portugal 2014 (Prémios Arco Atlântico Gastro). While working at the Largo do Paço kitchen, among the most recent distinctions are included the awards the restaurant received: 2 Sois in the Repsol Guide, one star in the Michelin Guide, and the title of Best European Restaurant by the European Guide 50 Best.com.

In collaboration with Vista Alegre, Chef Vítor Matos aimed to transpose the essential elements of nature to a new collection with a shape character, while maintaining the harmony of its organic inspiration in the design.



**21131072**  
by Chef Vítor Matos  
*Desert Plate Natura*  
545gr A15mm C 250mm  
11/5lbs H3/5" L9 5/6"  
**29,88€**

**21117283**  
by Chef Vítor Matos  
*Plate Natura*  
1111gr A16mm C 330mm  
24/9lbs H 5/8" L13"  
**45,55€**





VISTA ALEGRE  
1824  
PORTUGAL  
200  
ANOS-YEARS  
Salina  
by  
Henrique Fogaça

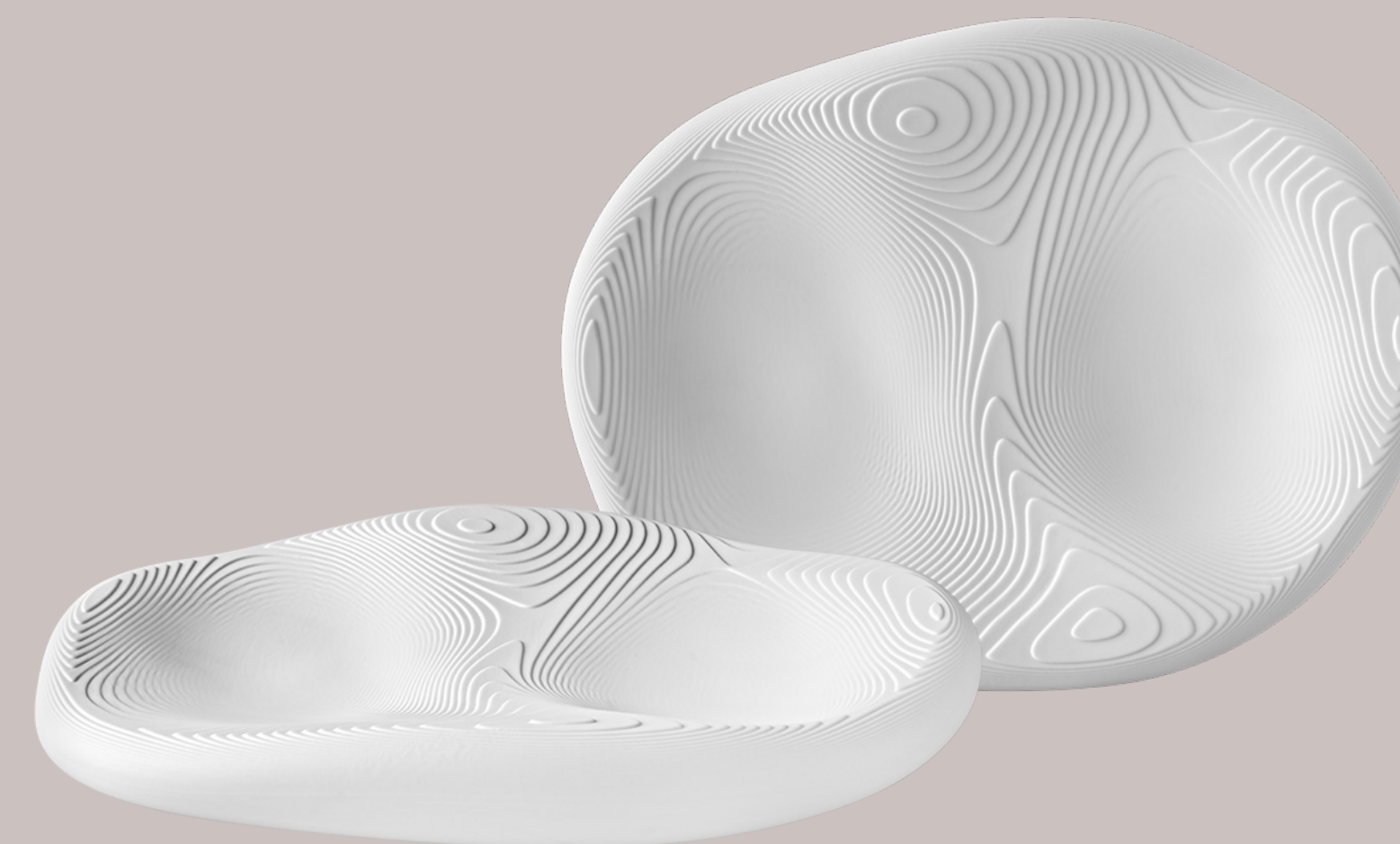
## CHEFS' COLLECTION

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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.



by Chef Henrique Fogaça  
*Plate Salina*

A 302 mm C 233 mm Plating Area 125mm x 90mm & 120 mm x 85 mm  
H 12 1/5" L 1 1/2" Plating Area 5" x 3 1/2" & 4 5/7" x 3 1/3"

45,54€

\*Available in January 2025

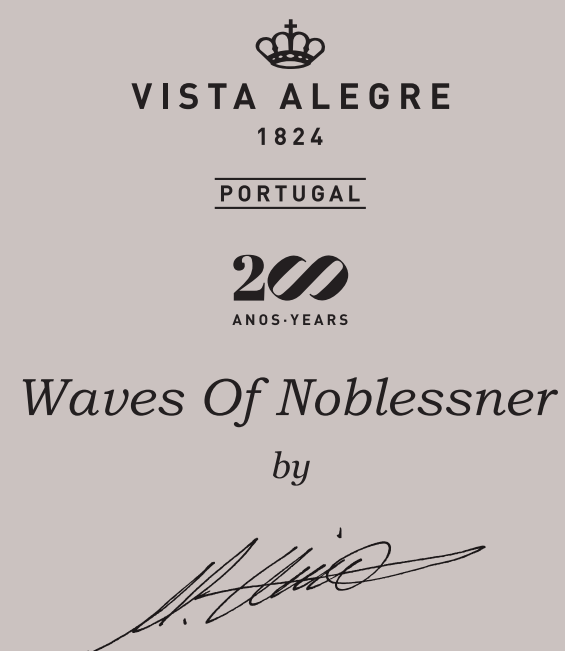
  Microwave safe.  
Dishwasher Safe.





## CHEFS' COLLECTION

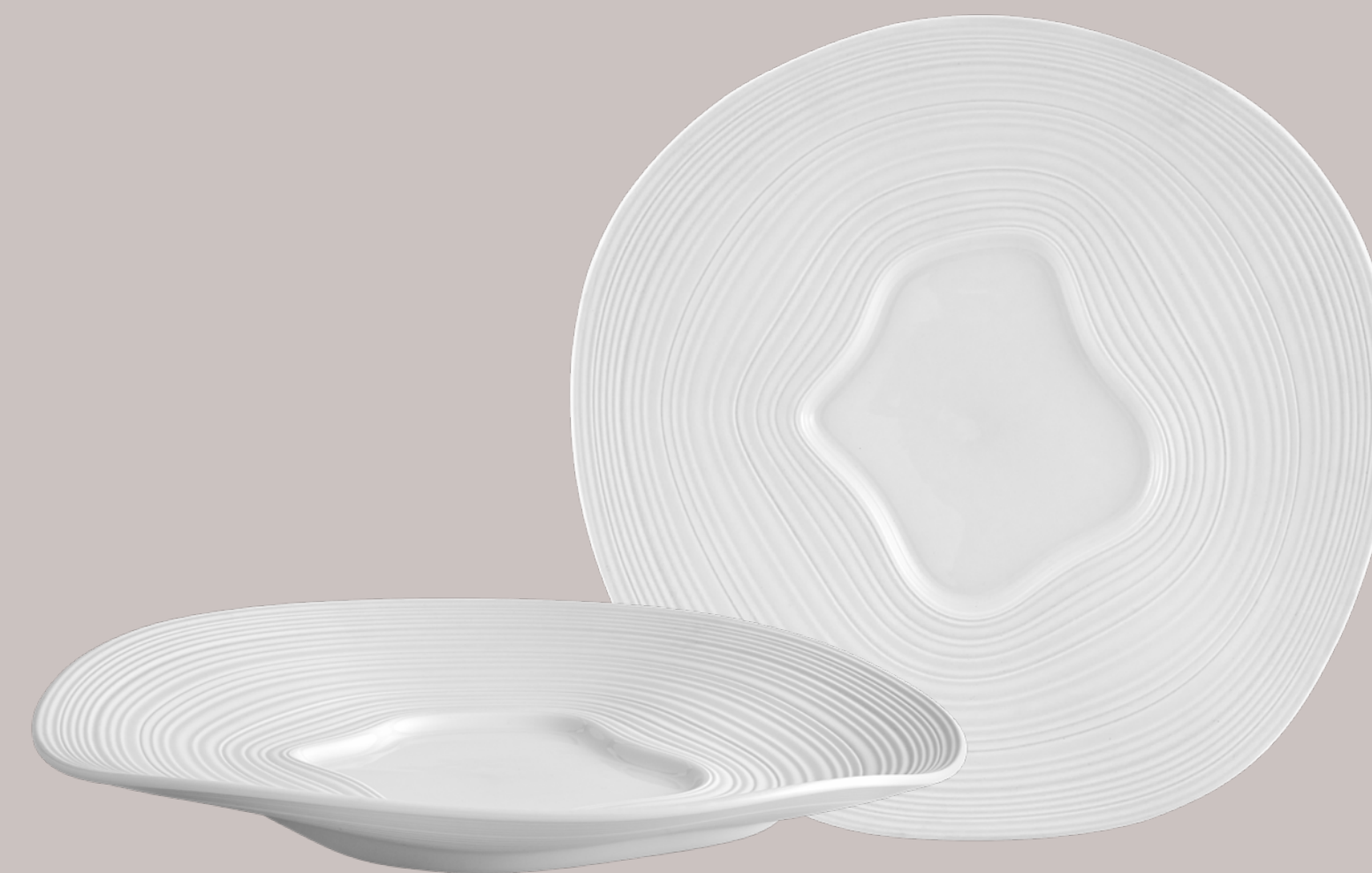
PORCELAIN • SIGNATURE 



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.

Located next to the Noblessner marina in Tallinn, the 180 Degrees restaurant offers a magnificent view of the Baltic Sea. A 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.



by Chef Matthias Diether  
*Plate Waves of Noblessner*

A 39 mm C 390 mm Plating Area 135 mm x 125 mm  
H 1 1/2" L12 1/5" Plating Area 5 1/3" x 5"

36,54€

\*Available in November 2024







# ART.MADE

PORCELAIN • ART.MADE



VISTA ALEGRE

**ART.MADE**

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The *Art.Made* collection is part of the demanding tradition of fine dining and, to meet the fundamental needs of the sector. *Art.Made* is synonymous with the art of plating, but also with the act of creation: each piece has been carefully designed and hand crafted with passion and care. And so, just as an extraordinary dish is experienced in a unique way by those who enjoy it, each piece of the collection is also unique.





**LIGHTNESS**  
 With the moon as inspiration, these pieces convey a sense of both suspension and silence. The ideal lightness for the most sophisticated and imaginative creations, graceful as celestial bodies.

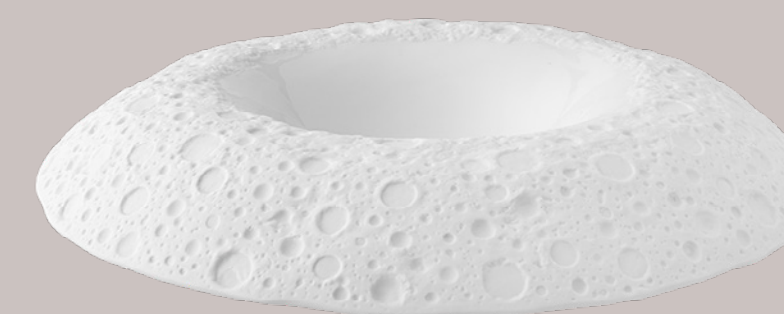


PORCELAIN • ART.MADE 



**21141260**  
*Tasting Plate*

775 gr A 30 mm C 328 mm Plating Area 105 mm  
 1 5/7 lbs H 11 1/6" L 13" Plating Area 4"  
**189€**



**21141259**  
*Deep Plate*

975 gr A 45 mm C 275 mm CAP. 300 ml  
 2 1/7 lbs H 1 7/9" L 10 5/6" CAP. 10 1/7 oz  
**234€**



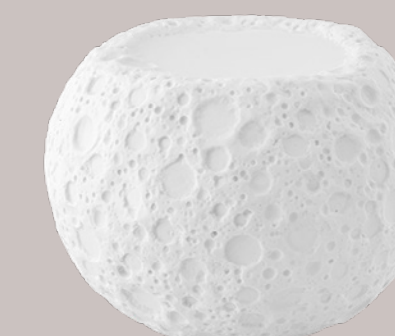
**21141261**  
*Bowl M*

275 gr A 65 mm C 131 mm CAP. 700 ml  
 1/2 lbs H 2 5/9" L 6 1/6" CAP. 23 2/3 oz  
**176,40€**



**21143684**  
*Bowl M Rosa Gold*

275 gr A 65 mm C 131 mm CAP. 700 ml  
 1/2 lbs H 2 5/9" L 6 1/6" CAP. 23 2/3 oz  
**432€**



**21141262**  
*Bowl S*

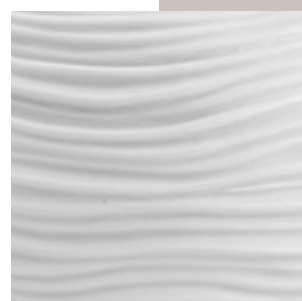
400 gr A 10 mm C 144 mm Plating Area 70 mm  
 7/8 lbs H 4" L 5 2/3" Plating Area 2 3/4"  
**99€**



VISTA ALEGRE  
**ART.MADE**

**RESPONSE**

The bustle and boisterous nature of creation is represented in these pieces designed for dynamic plating. The sense of smell and taste merge with a visual stimulus, generating a multiplicity of unexpected sensations.



PORCELAIN • ART.MADE 



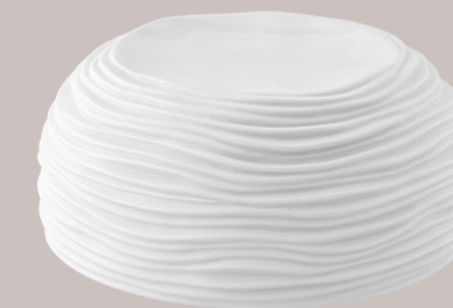
**21141245**  
*Dinner Plate*

810 gr A 30 mm C 274 mm Plating Area 160 mm  
 1 4/5 lbs H 1 1/6" L 10 4/5" Plating Area 6 2/7"  
**104,40€**



**21141244**  
*Bowl M*

365 gr A 34 mm C 168 mm Plating Area 90 mm  
 4/5 lbs H 1 1/3" L 6 3/5" Plating Area 3 1/2"  
**86,40€**



**21141243**  
*Bowl S*

410 gr A 78 mm C 152 mm Plating Area 70 mm  
 1 lbs H 3" L 6" Plating Area 2 3/4"  
**86,46€**





### PRECISION

In the best dishes, rigor is a must. In the precise choice of ingredients and their meticulous combination, in the cooking time and, of course, in the final presentation. So that every detail stands out with *Precision*.

### VISIBILITY

Here Visibility doesn't make a fuss. It is introduced with subtlety and a well-defined personality. It transmits to us pleasant sensations and an immediate attachment. So that our memory of the experience lasts through time, in all its dimensions.

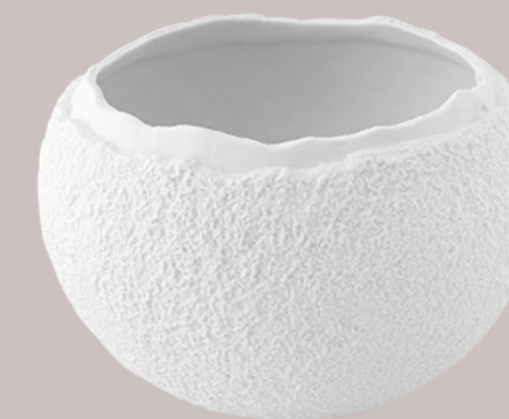


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21141241  
*Bowl*

640 gr A 69 mm C 192 mm  
1 2/5 lbs H 2 5/7" L 7 5/9"  
63€



21141242  
*Bowl*

320 gr A 93 mm C 135 mm CAP. 850 ml  
5/7 lbs H 3 2/3" L 5 1/3" CAP. 28 3/4 oz  
75,60€





**MULTIPLICITY**

A plating concept inspired by nature and its poetic unpredictability, where art and exploration come together, unravel and branch out. By creatively translating a combination of experiences, *Multiplicity* makes each object unique.



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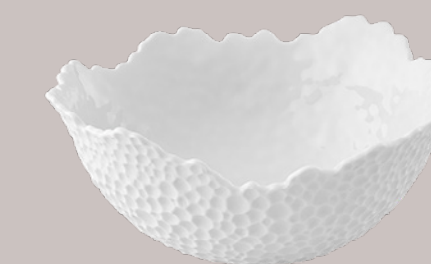
**21141251**  
*Tasting Plate*

860 gr A 30 mm C 325 mm Plating Area 105 mm  
1 8/9 lbs H 1 1/6" L 12 4/5" Plating Area 4"  
**189€**



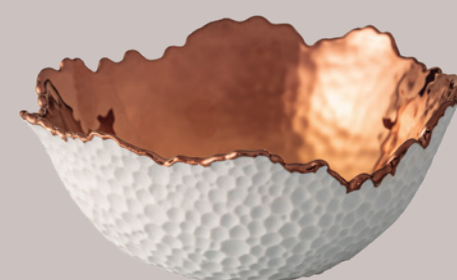
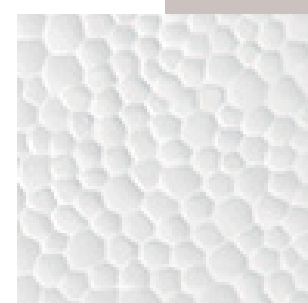
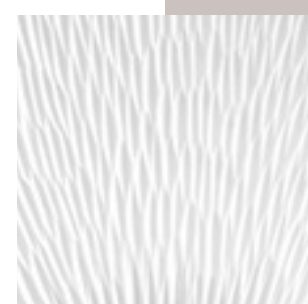
**21141250**  
*Deep Plate*

600 gr A 65 mm C 270 mm CAP. 1130 ml  
1 1/3 lbs H 2 5/9" L 10 5/8" CAP. 38 1/5 oz  
**90€**



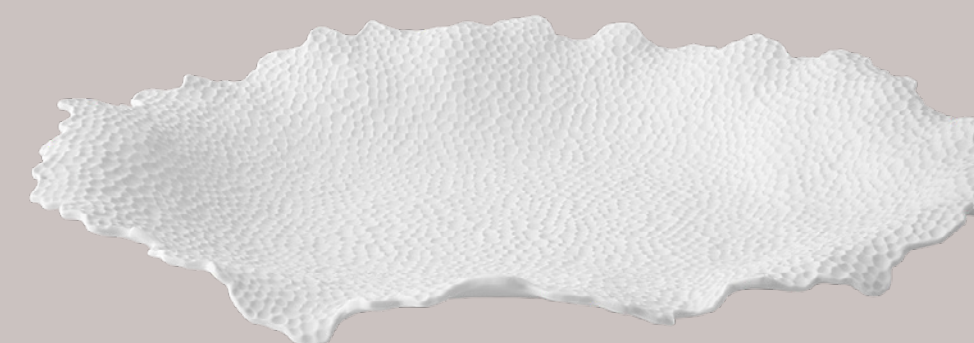
**21141254**  
*Bowl S*

175 gr A 68 mm C 138 mm CAP. 250 ml  
2/5 lbs H 2 2/3" L 5 3/7" CAP. 8 4/9 oz  
**54€**



**21143683**  
*Bowl S Rosa Gold*

175 gr A 68 mm C 138 mm CAP. 250 ml  
2/5 lbs H 2 2/3" L 5 3/7" CAP. 8 4/9 oz  
**252€**



**21141248**  
*Platter*

1677 gr A 31 mm C 454 mm L 342 mm  
3 2/3 lbs H 1 2/9" L 17 7/8" W 13 1/2"  
**162€**



**21141253**  
*Bowl L*

355 gr A 38 mm C 272 mm L 172 mm  
7/9 lbs H 1 1/2" L 10 5/7" W 6 7/9"  
**86,40€**

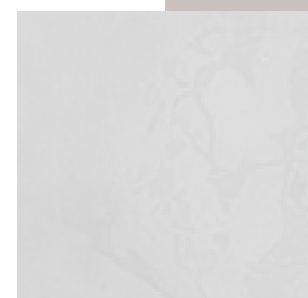




### CONSISTENCY

Consistency is born out of experience, when this experience is guided by imagination and freedom.

Being consistent implies not being afraid of risk or daring, always in search of excellence and the most innovative solutions. To be stronger in all spheres.



PORCELAIN • ART.MADE 



21141246

*Charger Plate*

1280 gr A 32 mm C 364 mm Plating Area 140 mm  
2 5/6 lbs H 1 1/4" L 14 1/3" Plating Area 5 1/2"

115,20€



21141247

*Deep Plate*

540 gr A 69 mm C 270 mm CAP. 1130 ml  
1 1/5 lbs H 2 5/7" L 10 5/8" CAP. 38 1/5 oz

81€



  
VISTA ALEGRE  
**ART.MADE**



## INSTRUCTIONS FOR CARE AND MAINTENANCE

### PORCELAIN

- Handcrafted pieces more fragile than usual
- Avoid stacking. If this is not an option, use a plate separator
- Avoid sliding or hitting pieces on metal surfaces
- Although dishwasher safe, given their irregular shapes, make sure they are firmly held in racks to prevent them from being damaged or broken
- For hand washing, place the pieces to drain, avoiding contact with metallic surfaces in order to prevent stains and oxidation of the pieces
- Avoid using metallic sponges on biscuit areas
- Microwave safe
- Not oven safe
- To remove scratches from cutlery on biscuit: wash at a temperature above 60°C and use a slice of lemon juice on the surface, or a bleach solution

### \*ROSA GOLD

- For dishwashing we advise short cycles
- Avoid frequent use in dishwashing. Not suitable for microwaves



## CONTACTS

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Direct local: +1 (917) 831-4377  
Fax: +1 (917) 831-4466  
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Warehouse:  
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