

# Feasts Fit for Royalty

There's so much culinary ground to cover in Macao, a weekend is definitely way too short. From local diners that have been around for generations to private kitchens to internationally acclaimed fine dining, Macao has it all.

There are plenty of white-tablecloth restaurants to choose from: Start with the slew of leaders in French gastronomy. Add in pan-Asian heroes like Shinji by Kanasaka—the Michelin two-starred Tokyo sushi master. Take note that the best Italian in town is at Michelin one-starred Otto e Mezzo by Bombana, younger sibling of the Michelin three-starred spot in Hong Kong.

Last year, Macao was named a UNESCO City of Gastronomy, and it's little wonder, with all the Michelin and Asia's 50 Best Restaurants winners. In fact, the city hosted the latter's awards ceremony this year and will again in 2019, bringing international journalists and foodies for a taste of the diverse, delectable flavors.

The wonderful mix of the rich culinary legacy covers the best regional Chinese restaurants, with a focus on Guangdong region, as well as authentic home-style Macanese restaurants and Portuguese heritage places, where the complex dishes tell the story of Portugal's legacy: adventure, voyage and trade.

These pages hold some top tables we recommend. It's a pity there are only so many meals a person can have in a day. Try to stop by some places for an off-hour snack... or maybe consider changing venues for each course!



The citrusy Nikkei cebiche at Aji.



Chef Mitsuharu Tsumura.

## MGM Cotai

MGM Cotai opened this year with 10 restaurants and bars under its stunning skylight roof, including some standouts from headlining chefs: **Grill 58** by Michelin two-starred Mauro Colagreco of Mirazur in France (also No. 4 on the World's 50 Best list); all-day dining **Coast** by celebrity chef Graham Elliot bringing the flavors of California to Macao; and desserts by **Janice Wong**. And **AJI** is a delicious mix of Japanese and Peruvian flavors from chef Mitsuharu Tsumura of Mado restaurant in Lima, which sits at No. 7 on the World's 50 Best list.

## Morpheus

The latest opening on the Coati strip, Morpheus hotel has a **Pierre Hermé Lounge** serving both savories and sweets. The pastry maestro was named World's Best Pastry chef at the 2016 World's 50 Best Restaurants awards. The gastro-decadence extends to breakfasts and room service—all taken care of by the Pierre Hermé team. **Alain Ducasse at Morpheus** restaurant is the French culinary master's first fine-dining restaurant in Macao, alongside his more casual **Voyages by Ducasse**, a concept that made its debut here. The menu was inspired by his travels around the world over the past 30 years, with a focus on Asian flavors and spices. Expect a delightfully rich menu: our favorites include the shrimp toast with katsuoboshi flakes, and the crab cake with sweet corn velouté.

Iskahan at Pierre Hermé Lounge



## Wynn and Wynn Palace

The sister hotels Wynn and Wynn Palace together make for a gastronome's dream. Do not miss the stewed fish maw with crab claw in Supreme chicken soup at Michelin two-starred **Golden Flower** at Wynn; it's the essence of Cantonese flavors distilled in liquid form. **Wing Lei Palace** at Wynn Palace serves up some of the best Cantonese dishes you'll find in Macao, from the lychee-wood barbecue roasts to dim sum and live seafood. If you can't decide, go for the tasting menu. Carnivores will delight in **SW Steakhouse**, which serves the best cuts along with bountiful seafood, to the background of animatronic vignettes. Finally, enjoy a large tea selection and contemporary Sichuan food at **Andrea** or have the omakase menu at **Sushi Mizumi** at Wynn Palace.

Roasted Goose at Wing Lei Palace



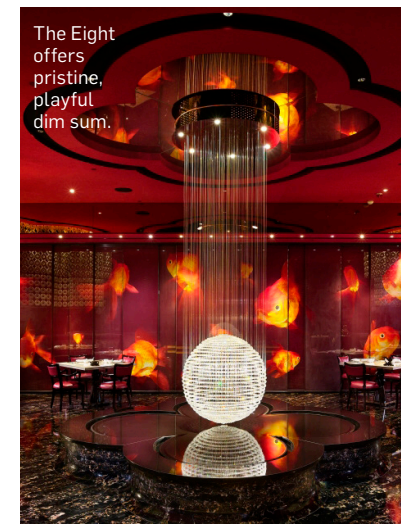
Wing Lei Palace, a Cantonese heaven.

## Macanese and Portuguese Fare

If you fancy great food in a less formal setting, **La Famiglia** in Taipa Village serves up delicious home-style authentic Macanese cuisine. **Fado** at Hotel Royal serves up contemporary takes on Portuguese dishes, with many dishes cooked and presented at the table; our favorite is the Bacalhau à Bras—slivers of cod cooked tableside with eggs, garlic and skinny shoe string potatoes, garnished with parsley, black olives and chives. Yum! Finally, don't leave out Macao institution **Antonio's**, a Portuguese restaurant where chef Antonio himself sabres champagne and serves guests to the steady beat of live music and plenty of Portuguese red wine.



Portuguese flair at Antonio's.



The Eight offers pristine, playful dim sum.

## Grand Lisboa

For southern Italian home cooking in a stylish, relatively casual setting, visit **Casa Don Alfonso** at Grand Lisboa. Where to go for the best yum cha? **The Eight** is a real treat: pristine dim sum arrives in the shape of adorable gold fishes, and crab noodles come with the smoky kiss of the wok. Meanwhile, **Robuchon au Dome** lives up to its reputation as the destination dining spot for Macao—many guests travel in by plane or ferry solely to dine here. Aside from the food, the wine list is unrivaled, an oenophile's dream, an excellent selection at very fair prices.



La Famiglia for Macanese.