



ON THE MENU IN *Macao*

Wining and dining on a culinary tour
of the Las Vegas of the East.

WORDS Juliana Loh

Cocktails at Heart Bar:
Negroni, anyone?



With a rich history that spans centuries, Macao is home to an intoxicating mix of Portuguese colonial heritage and Chinese culture. The food here echoes influences from India, Africa and Southeast Asia, incorporating spices that made their journey on the Portuguese trade routes across the world. Since 1999, when the Portuguese handed Macao back to China, the country has grown into an exciting, world-class entertainment and dining hub, juxtaposed against centuries-old colonial architecture and local eateries that have been serving the same food for more than half a century. Take a tour of these don't-miss dining spots.

NEW & SHINY

The Cotai Strip is Macao's equivalent of the Las Vegas strip. Studio City Macau (studiocity-macau.com), a mega-complex that opened in late 2015, is home to Macao's first Pierre Hermé macarons boutique (pierreherme.com), while a restaurant from multi-Michelin-starred superstar, Alain Ducasse will open later this year.

For beautiful, wood oven-roasted Peking duck, head to Beijing Kitchen (macau.grand.hyatt.com/en/hotel/dining/BeijingKitchen) and watch the culinary action unfold in the open kitchens while your duck is carved tableside.

Craving some noodles in the wee hours? Noodle & Congee at Grand Lisboa Macau (grandlisboahotel.com) serves up al dente pulled noodles in its open kitchen 24 hours a day.

CAFE CULTURE

Kickstart your day at Greens Kitchen & Juicery (1-A *Calçada de Santo Agostinho*) or The Blissful Carrot (85, 79 R. *Direita Carlos Eugenio, Taipa Village*), with organic cold-pressed juices, bountiful salads and delicious wraps (including gluten-free and vegan options).

Specialty coffee culture is on the rise in Macao, moving on from the days of traditional, strong, aromatic Portuguese pours. Enjoy the perfect brew at Single Origin (*Rua de Abreu Nunes 19*) or Communal Table (29C *Rua Formosa*).

Enjoy *pandan chiffon* and *kueh lapis* – delicious Southeast Asian cakes – over a cuppa at Café Philo (17B *Rua dos Artilheiros*), with vintage records playing in the background.

DRINKS WITH A VIEW

Wind down at Heart Bar at Ascott Macau hotel



(the-ascott.com) and enjoy alfresco sundowners with sea views.

At The Ritz-Carlton Bar & Lounge (ritzcarlton.com) you can get the best gin and tonic in town, and there's happy hour (with themed canapés) from 6-8pm every Monday to Friday. Clink glasses while admiring the panoramic sunset view over Taipa Village from the 51st floor, as live musicians play bossa nova and jazz.

MICHELIN TREATS

Gourmets will delight in Macao's Michelin-starred restaurants. The grande dame of French cuisine in Macao, the three-Michelin-starred Robuchon au Dôme (grandlisboahotel.com), serves up classic dishes and offers the city's best and most extensive wine list at gleefully reasonable prices.

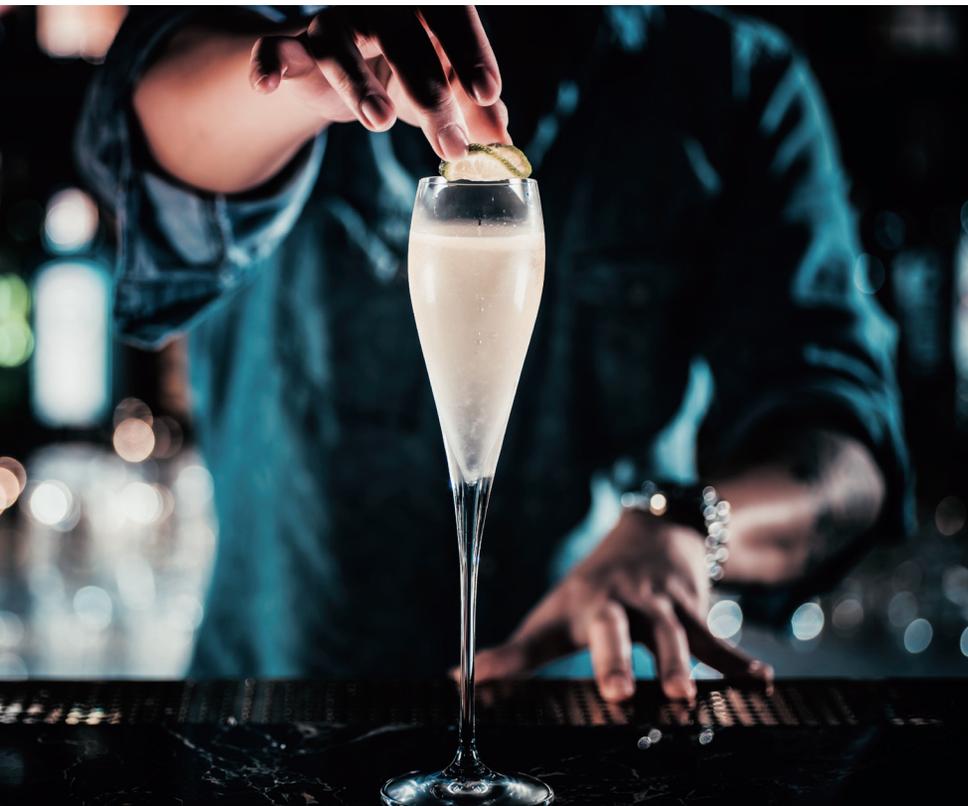
For a more contemporary experience, The Tasting Room by Galliot (cityofdreamsmacau.com/en/dining/detail/tasting-room) offers wonderfully modern and light creations with the best seasonal produce – and has two Michelin stars.

For a lavish meal, head over to Golden Peacock at The Venetian Macao (venetianmacao.com), the only stellar (literally: it has one Michelin star) Indian restaurant in Macao.

OLD MACAO

Start the day like a local and have congee for breakfast in a tiny alleyway. The proprietor at Cheong Kei Noodle House (68, *Rua de Felicidade*) sells out by 2pm. You'll see snaking queues of locals waiting for a table, or with their metal tiffin carriers for takeaways. Want a great Chinese schnitzel? Head to Pui Kei (25 *Rua da Cunha, Taipa*) and order the deep-fried pork chop and egg noodles ("Gat Lei Zhu Pai Lou Meen" – Cantonese phonetics should help with ordering). Nam Peng Cafe (54 *Rua de Cinco de Outubro*) has been serving some of its customers for more than 50 years, so you can soak in the atmosphere and pace of life of older-generation locals. The signature dish is the sandwich, generously filled with luncheon meat, BBQ pork (*char siu*) and an omelette, with a milk tea on the side. Service is brash and curt, and only in Cantonese, so it's best for brave diners looking for full immersion into the city and culture. Dim sum options abound in Macao, but locals usually gather at *Portas do Sol* at Hotel Lisboa Macau (hotellisboa.com) for Sunday yum cha. Located in an old ballroom converted into a makeshift restaurant, the interiors feel like a 1970s movie set, but it's the food that counts.





For a taste of authentic Macanese food, Riquexo (69 Avenida Sidonio Pais) and Litoral (261 R. do Alm. Sergio) serve up the best. Order dishes like *minchi* (minced beef or pork) for an initiation into the rich and complex flavours.

And for a sweet treat (and a delicious reminder of Macao's Portuguese influence), be sure to try an iconic Macao treat: an egg custard tart. The best are at Lord Stow's Bakery (lordstow.com), Margaret's Café e Nata (17B Goldlion building, Rua do Comandante Mata e Oliveira) or San Hou Lei (13-14 Rua do Cunha) in Taipa Village.

The latter is a Chinese confectioner that does a variety of tarts including coconut, milk custard and bird's nest. Consider it a pastry-lover's pilgrimage.

This page: an Airmail cocktail at Heart Bar. Previous pages, clockwise from top left: pinchos and a Mary-Go-Round cocktail at Heart Bar; delicious fare at the Golden Peacock; traditional Beijing-style duck from the wood-fired oven at Grand Hyatt Macau; cocktail preparation at Heart Bar; duck with classic condiments at Grand Hyatt Macau; the interior of the Golden Peacock; a Kentucky Apple at Heart Bar; The Ritz-Carlton Bar & Lounge; a delicious dish from The Tasting Room; Heart Bar.

WHERE TO STAY

* The St. Regis Macao

There's no shortage of accommodation in the city. The latest opening on the Cotai Strip is the St. Regis Macao. The 400-guest room – the largest in the brand portfolio – is located right in the heart of Cotai, one of the best addresses in Macao, granting easy access to all the malls and dining options.

The St. Regis Macao has the feel of a luxury residence – a home away from home. The design and interiors feature subtle influences from the golden era of the St. Regis New York, but here they are infused with classical Portuguese and Macanese touches. Flooded with natural light, the spacious rooms offer some of the best views in Cotai, and all enjoy the hotel's signature personalised butler service. Thoughtfully curated art pieces adorn the property. Harmony (the mural at the bar by Portuguese artist, Gil Araujo), features 8,000 sections of colourful painted glass and signifies both past and present, and the contrasting cultures of East (China) and West (Portugal).

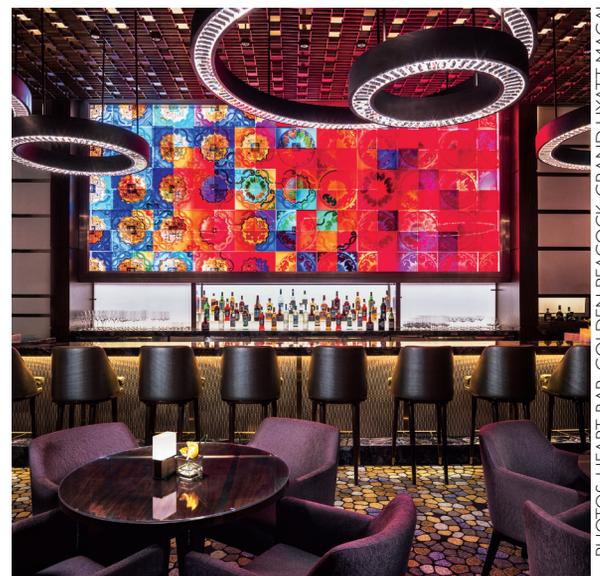
Like its sister properties, the St. Regis Bar offers a special version of the Bloody Mary cocktail. Maria do Leste (Mary of the East) was inspired by Portuguese sailors, and features spices and ingredients from the trade route they

sailed. It's served on a tray decorated with Portuguese tiled floor motifs, and with a slice of chorizo, a Portuguese egg tart, peppercorns and salt. Don't miss the Champagne sabre ceremony every Thursday, Friday and Saturday evening, and enjoy a glass of Veuve Clicquot over live music.

Foodies will love The Manor restaurant, an all-day, all-in-one dining and multi-experience venue, featuring a private dining room, cosmopolitan fine-dining and bistro-style indoor garden experience.

An expansive outdoor pool deck boasts more than 2,000 square metres of deck space complete with private cabanas. You can also kick back in one of the seven suites at the Iridium Spa on the 38th floor. The salon carries Evo products, and therapists offer consults for bespoke therapy using gem stones.

St. Regis Macao; Estrada Do Istmo. S/N, Cotai, Macau; tel: +853 2882 8898; stregismacao.com



PHOTOS: HEART BAR; GOLDEN PEACOCK; GRAND HYATT MACAU; THE RITZ-CARLTON; THE TASTING ROOM; ST. REGIS MACAO