



Discover where to sample the most delicious clams and tacho in town!

Devour Macau

Macau boasts gastronomic options from tiny alleyway pushcarts and 50-year-old local diners to Michelin-starred restaurants

While Macau doesn't usually enjoy

the same limelight as Hong Kong, the level of quality cuisine is on par – some may even say it's better. Macau's Portuguese influence, alongside the mixture of exotic spices that the colonial trade brought to the city, led to the creation of rich fusion recipes that are still used today. At home, much of the food is still made from scratch, with many grandchildren helping their grandparents to create family meals.

Add to this an array of glitzy casinos and (reasonably priced) Michelin-starred restaurants, and you've got yourself a cultural gourmet paradise. Here's where to find Macau's greatest bites.

BEST CONGEE

Cheng Kei

Join the snaking queues for breakfast *congee* in a dark, narrow alleyway – Cheng Kei is literally a hole in the wall. Congee options include pork innards, minced pork or beef balls, and fresh fish slices. Looking for a big breakfast? Order the works with deep-fried dough fritters (MOP17/\$2.90). Business opens at the crack of dawn and closes by 2pm.



Luis Machado, president of *Confraria Gastronomia Macanese* (the Macanese Gastronomy association)



You've got yourself a cultural gourmet paradise...

BEST PORK CHOPS

Pui Kei
This gem is easy to miss on the busy Rua da Cunha, where vendors peddle almond biscuits and other local snacks. While it's famous for its walnut and raisin cupcakes, it's the deep-fried pork chops and curry beef brisket that keep regulars coming back to Pui Kei. The well-marinated tender Chinese schnitzel is best

served over al dente egg noodles marinated in soy sauce gravy (MOP25/\$4.20). Top it with an egg, sunny side up (MOP4/\$0.70). The soup version is equally good, but eat it quickly to prevent your breaded chops from getting soggy.

BEST BREAKFAST SANDWICHES

Nam Peng Café
Step inside here and you'll be transported

Time to dig in?

Cheng Kei
68 Rua da Felicidade, Avenida de Almeida Ribeiro, +853 2857 4310

Pui Kei
25 Rua da Cunha, Taipa, +853 2882 7462

Nam Peng Café
54 Rua de Cinco de Outubro, +853 2892 1205

Portas do Sol
2/F, East Wing, Hotel Lisboa, 2-4 Avenida de Lisboa, +853 8803 3100

San Hou Lei
13-14 Rua do Regedor, Vila de Taipa, + 853 2882 7373

Riquexo
69 Avenida Sidonio Pais, +853 2856 5655

Carlos
GF, Rua Cidade de Braga, Ed. Vista Magnifica, Nape, +853 2875 1838

back to the 1950s. Service is no-nonsense and only in Cantonese, and most of the customers here are octogenarians dining on their own, sipping on milk tea and reading the papers. The signature order is the Nam Peng sandwich, generously filled with honey ham, *char siu* (BBQ pork) and a big, fluffy omelette (MOP22/\$3.80). Finish your food order with a side of milk tea (MOP14/\$2.40), the *pièce de résistance* of a Macau *cha chaan teng* (tea restaurant). >>



Top to bottom: Pork chops at Pui Kei; Nam Peng sandwich at Nam Peng Café



Get in line for Macau's best congee



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BEST DIM SUM
Portas do Sol

On Sundays, Portas do Sol is filled with local families out for weekly yum cha – so call in advance to reserve your spot. The restaurant has no windows and maintains a large floor area, giving off a charming 1970s vibe with velvet curtains and matching chairs. In addition to ordering *dim sum* (average serve MOP30/S\$5.15), try the signature dish of crispy roast chicken served with pomelo (MOP180/S\$30.90).

BEST EGG TARTS
San Hou Lei

San Hou Lei in Taipa Village serves pork chop buns, instant noodles and a variety of tarts. The Portuguese tart (MOP10/S\$1.70) is your best bet: a

Macanese cuisine is an exciting fusion of flavours...

flaky, buttery crust with the perfect consistency of egg custard – not too sweet, not too runny, with a good measure of wobble and a lightly torched top. Other tart flavours include coconut milk.

BEST MACANESE
Riquexo

When on the search for authentic Macanese food, you can't beat Riquexo (which means rickshaw in Portuguese). Say hello to centenarian and former chef Aida de Jesus – known as one of the grand dames of Macanese cuisine – who

dines here often. For an introduction to the rich, complex flavours of Macanese cuisine, order *minchi*, a typical Macanese dish with minced pork and beef stir-fried with diced potatoes, soy sauce and spices; and *repolho recheado*, a dish of cabbage stuffed with ground pork and spicy sausage. Set meals from MOP60 (S\$10.30).

BEST TACHO
Carlos

The crowd here is mostly Macanese, descendants of the local Chinese and Portuguese from the colonial era. Macanese cuisine is an exciting

fusion of flavours; and *tacho*, a distinctive winter stew, perfectly represents this. The flavour is rich; a melting pot of chorizo, cabbage, fish *maw* and *lapcheong*, or Chinese sausages, (MOP238/S\$41). Other favourites here include the white wine clams (MOP138/S\$23.80) and roast suckling pig over rice (MOP248/S\$42.80). Finish your meal with a strong Portuguese espresso (MOP20/S\$3.45) and *serradura* ('sawdust' in Portuguese) pudding; a light and airy dessert layered with whipped cream, condensed milk and finely crushed biscuits (MOP35/S\$6). ✈



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