



PRESENTED BY TAIPA VILLAGE MACAU

←  
Roasted Suckling Pig with Homemade  
Potato Chips and Mixed Salad  
葡式烤乳猪 (伴薯仔沙律)  
↓  
Salmon Cured in Bombay Gin  
and Beetroot Tartare  
三文鱼塔塔, 配孟买松子酒和甜菜根

## 葡韵葡味

# tapas in taipa

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Tucked away in the quaint and culturally rich district of Taipa Village, Tapas de Portugal is the latest culinary venture of Portuguese native António Coelho, the celebrated head chef of renowned, Michelin-recommended restaurant António.

Tapas de Portugal may look diminutive from the outside, but the dining spaces are actually spread over three inviting levels. On the cozy ground floor, guests can enjoy drinks and tapas at the colorful Mediterranean-tiled bar or at one of the small tables nearby. The Tapas Floor above is a warm and intimate

space with red and yellow walls, soft lighting, and a dramatic ceiling mural. Diners who prefer taking their tapas with a view can relax at The Verandah on the top most floor, either sheltered inside or at one of the high tables overlooking the always-active street scene of Taipa Village.

Drawing inspiration from the famous signature dishes of restaurant António, Tapas de Portugal offers a select and more casual array of authentically Portuguese tapas, salads, snacks, and sandwiches, as well as fresh seafood, premium meats, and an exclusive collection of main dishes to round out the beautifully coordinated menu.

Chef de Cuisine Ricardo Alves was hand-picked by António to head the restaurant. They designed the menu together, and they collaborate on tweaking it seasonally. "I like to think we have a father-son relationship," says Ricardo. "António has given me the freedom to find my own path, but even when he doesn't ask, I always take a new dish to him to try first."

In every offering, from the pata negra croquettes to the gin-and-beet-cured salmon with house made aioli, the top-quality ingredients that Tapas de Portugal insists up on are expertly showcased. And while Ricardo understands the modern pull to diversify the menu a bit and the need to create an appropriate Macanese balance between Portuguese and Asian flavors, he also sees the importance of staying true to his culinary heritage. "Our dishes are basically rustic and traditional," he says. "Portuguese cuisine needs to remain authentic and untouched, like the food the people have always made at home. You can plate things in a fancier way, but, ultimately, the true flavors of Portugal really need to shine." 

DAVID HARTUNG (3)

知名葡萄牙大厨 António Coelho 是米其林推荐餐厅「安东尼 (António)」的主厨。「葡意园 (Tapas de Portugal)」隐于古朴而又颇具文化特色的氹仔旧城区内。在这旧城的巷弄之间, António 开始了一段在烹饪世界的新征程。

餐厅外观乍看不大, 但用餐空间延伸三个楼层, 相当宽敞。来到布置舒适的首层, 客人可选择在色彩缤纷的地中海磁砖吧台, 或一旁小巧的餐桌享用饮品及小菜。二楼的「Tapas Floor」红黄墙面交错, 搭配柔和光线及极具戏剧效果的天花板壁画, 气氛温馨亲昵。想搭配夜景品尝小菜的客人也可以到「The Verandah」顶楼露台, 看是选择内部座位区享受私人时光, 或坐在高脚桌旁, 将氹仔旧城的繁忙街景尽收眼底。

「葡意园」的餐点承袭「安东尼」招牌料理的特色, 风格较为随性, 提供正宗葡式小菜、沙拉、小食、三明治、新鲜海鲜以及顶级肉类料理, 还有多道独家主菜, 菜式丰富多元、应有尽有。

Ricardo Alves 是 António 为餐厅钦点的行政主厨, 两人合作无间, 共同设计餐厅菜单, 也随季节变化研发时令菜式。Ricardo 表示两人的关系形同父子:「他给我很大的自由度, 让我探索自己想走的路。」



很多时候他不用开口, 我就又奉上新菜式请他品评了。」

「葡意园」的每一道料理, 从伊比利亚火腿肉饼到琴酒甜菜根腌鲑鱼佐自家制蒜泥蛋黄酱, 都坚持以最高品质的食材打造, 完美呈现专家级的手艺。Ricardo 深知需要适时加入现代元素让菜式更加多元,

亦明白在自家澳门料理中追求葡国菜及亚洲风味之间的最佳平衡, 同时他也不忘忠于葡国菜的传统。他强调:「我们的料理草根又传统, 葡国菜就应保有原本的道地风味, 就像在家里吃到的一样。摆盘可以华丽, 但最终仍应忠于原味, 让正宗的葡式风味担任主角。」 