

For Immediate Release

Taipa Village Macau Launches Summer Culinary Programme

Two-month event celebrates the culinary excellence of the district's award-winning chefs



Macau, 5th June 2019 – Taipa Village Destination Limited is thrilled to present a dynamic summer culinary programme entitled “Chef Constellation”, hosted by award-winning chefs from the area who will showcase their culinary skills and share their cooking philosophies in a series of exclusive cooking classes and demonstrations. Specially crafted summer menus will also be available.

Taipa Village is rapidly emerging as one of the leading gastronomic destinations in Macau, a city recently designated a UNESCO Creative City of Gastronomy and one of only three cities in China to be conferred this prestigious title.

The Chef Constellation programme's signature restaurants include:

La Famiglia, headed up by Chef Florita Alves, a Macanese culinary ambassador whose driving passion is to sustain the legacy of Macanese cuisine in the city's gastronomic scene;

Michelin-recommended *António*, helmed by Executive Chef António Coelho with Head Chef Pedro do Carmo, offering inspiring and authentic Portuguese cuisine;

Tapas de Portugal, a Portuguese tapas restaurant that extends Chef António's diverse and flavourful menu, supported by Head Chef Ricardo Aves; and

Bella Taipa, boasting modern Italian cuisine mastered by Executive Chef Jonathan Dominguez, who brings with him more than a decade of culinary experience in the gastronomic wonderland of Tuscany.



“We are delighted to offer this unique culinary experience in the epicurean paradise of Taipa Village,” says Pamela Chan, Head of Marketing at Taipa Village Destination Limited. “We trust this fun-filled and engaging chef programme will further complement Macau’s designation as a UNESCO Creative City of Gastronomy and sustain the legacy of local and international cuisine in Macau’s dining scene.”

The Chef Constellation programme will run for the months of July and August and has been curated specially to boost engagement between the public and Taipa Village’s celebrated chefs.

“Portuguese Flair” Experience at António

António Coelho, Executive Chef of António Portuguese Restaurant, will introduce his masterful cooking skills and secret recipes, preparing two of his signature dishes: *bacalhau à brás* (one of Portugal’s best-loved fish dishes) on Tuesdays and *gambas ao alinho* (garlic prawns) on Wednesdays. “I love to share my passion and love for cooking with others,” says Chef António. “This is a wonderful opportunity to spend time together and share my knowledge and experience with everyone.”

Event period:	1 st July – 31 st August 2019
Date:	Every Tuesday and Wednesday
Time:	3:00 pm to 5:00 pm (2 hours)
Venue:	António, No 7, Rua dos Clerigos, Taipa, Macau
Eligibility:	18 years of age or above
Capacity:	Five persons per class
Language:	English
Fee:	MOP500/person

“Traditional Cuisine Meets Modernity” Experience at Bella Taipa

Jonathan Dominguez, Executive Chef of Bella Taipa, will share his most sought-after expertise, with recipes for a healthy vegetarian parmigiana (lasagna) and tiramisu in July, and firm-to-perfection baked gnocchi (soft dough Italian dumplings) and “chocolate-salami” dessert in August. “I look forward to welcoming guests at Bella Taipa for an intimate cooking session where I can showcase a range of contemporary Italian dishes made with traditional recipes that are easy to prepare yet healthy and delicious,” says Chef Jonathan.

Event period:	1 st July – 31 st August 2019
Date:	Every Wednesday and Thursday
Time:	3:00 pm to 5:30 pm (2.5 hours)
Venue:	Bella Taipa, No 1, Rua dos Clerigos, Taipa, Macau
Eligibility:	18 years of age or above
Capacity:	Four persons per class
Language:	English
Fee:	MOP800/person



Cooking classes will be open for enrollment from 7th June 2019 until 26th August 2019 through Macau Ticket.

Macau Ticket Contact Details

24 hours customer service hotline:

Macau: (853) 28 555 555

Hong Kong: (852) 2380 5083

China: (86) 1392 691 1111

Website: www.macauticket.com

E-mail: macauticket@kongseng.com.mo

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About Taipa Village Destination Limited

Taipa Village Destination Limited is leading the promotion of the brand concept “Taipa Village – Authentic Macau”, with the goal of attracting both local and international visitors to this increasingly popular heritage district. Its primary goal is to foster sustainable heritage in Taipa Village – a blend of architecturally beautiful local shophouses and vibrant retail and food & beverage concepts – which is benefiting the broader community in Macau and developing as a new tourist attraction in its own right.

Taipa Village Destination Limited is an affiliate of Sniper Capital Limited, a real estate fund manager that has been leading the regeneration of Taipa Village for more than a decade, and which is committed to supporting and promoting the area alongside the Macau government and local business and property owners.

About Taipa Village – Authentic Macau

Taipa Village is located in the oldest and best preserved part of Taipa. Formerly home to local fishermen, Taipa Village, with its traditional shophouses and quaint cobbled streets, offers an antidote to the glitz of the neighbouring Cotai Strip. Richly endowed with a mix of Portuguese and Chinese architecture, and with unmistakable Mediterranean touches, Taipa Village is a culturally diverse landmark destination that offers visitors a taste of the original, authentic Macau.

Taipa Village, as a new brand concept established by Taipa Village Destination Limited, provides tourists and locals alike with a genuine, relaxed experience through myriad heritage attractions, innovative dining establishments, unique shopping experiences and diverse arts and



entertainment offerings. Authentically Macau, Taipa Village combines a rich cultural heritage with historic beauty, harking back to an idyllic blend of East and West.

www.taipavillagemacau.com

For more information and images, please contact:

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