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澳门

莲花盛世开，似是故人来
MACAO'S PROSPERITY
AFTER THE RETURN

国航往事

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The Story of Taipa New Life in the Old Town

氹仔故事 旧城区的新生活

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也许是金光大道上的不夜娱乐城与奢华酒店太过闪耀，当人们跨海进入氹仔，走进那片存留着市井风貌和怀旧气息的氹仔旧城区，总会觉得有点惊讶。对于所有向往天马行空和包罗万象的美景、美食与美酒的旅人而言，曲折的石子马路、街头小吃、百年老店和复古西餐厅，这里真实地展示着澳门人的现世和回忆、固守与变迁。

左：在氹仔能寻到许多历史遗迹
Left: You can find many historic sites in the Taipa Village

右：充满怀旧气息的氹仔旧城区
Right: The Taipa Village is full of nostalgic atmosphere





官也街的老字号

从酒店出来，过了马路，沿沧桑的益隆炮竹厂旧址一路向前，便来到了大名鼎鼎的官也街。五颜六色的店铺、层层叠叠的招牌挤满整条街，空气中氤氲着葡挞、花生糖、杏仁饼和葡国菜的香气。澳门人对传统食品的制作有种天生的执念，几乎所有的手信店都是即做即卖，店员喜欢捧着新出炉的点心请往来游客品尝，热情似火。常年镇守官也街入口的“莫義記”不太一样，金色大字的招牌即使入夜也熠熠生辉，店员们娴熟地从冰柜里拿出各色甜品，递给慕名而来的食客。

我见到了“莫義記”第三代传人，人称“莫太”的梁桂枝女士。祖籍顺德的莫太18岁嫁入澳门，浑身都是老一辈创业者的样子：腼腆、朴实、肯吃苦、具有奉献精神。经过几代人的努力，“莫義記”从1938年的路边小“士多”，发展成为拥有两家分店的澳门老字号甜品店。货真价实、果肉丰富的榴莲雪糕、样貌类似果冻的传统大菜糕以及口感绵密的木糠布丁，这三大镇店法宝看上去并不复杂，却倾注了莫太毕生精力。“要做就做最好”，这是莫太引以为傲的口头禅。店里的所有产品都是她独自一人纯手工制作，她每天只睡不到3个小时，一坚持就是二十多年。“我坚持手工制作，几十年下来手都做到

变形了，就是为了守住这份味道，守住货真价实，守住‘莫義記’的招牌。”三代人共同捍卫的老传统，得到了一众食客的追捧，“莫義記”顺理成章地登上《舌尖上的中国》，还成为米其林着力推荐的澳门街头小食。

“澳门政府方方面面都做得很好，医疗、教育、交通都有保障，让我们普通民众可以放心做好自己的事情”，当我提出回归20年，什么让她印象最深刻时，莫太不假思索地回答。社会稳定、经济发展、民生安乐的大环境让莫太可以继续专注自己的事业，加上氹仔城区有限公司的全新设计和整合，老字号们不必再各自为战，而是集体成为官也街共同的招牌：一样的街，一样的店，一样的味道，延续着澳门独有的匠人精神和不变的历史情怀。

葡国餐厅的南欧风情

作为氹仔重要的历史标志，旧城区的历史和人文被保存得最为完整，融和葡萄牙及中国风格的建筑，加上地中海风情的润饰，搭配美味的欧陆美食，让这里成为体现地道澳门风貌的多元文化旅游新地标。

在一干出名的葡国餐厅中，安东尼奥·科尔贺（António Coelho）无疑是本地声望最高的葡国菜主厨之一。这位满脸慈祥的大厨于上世纪

70年代首次来到澳门，但直到30岁才决定踏入料理界。他的第一家里斯本地带餐厅开在澳门路环。2008年之后，他决定把家搬到氹仔旧城，在木铎街历史建筑中设立了以个人名字命名的新餐厅安东尼奥餐厅（António Restaurant）：这座由19世纪民居改建而来的店铺以蓝白瓷砖、南欧风景画装饰，紧凑的空间里洋溢着浓厚的南欧氛围。天气好的时候，人们喜欢坐在二楼的露台上，配着阿尔巴利诺白葡萄酒大快朵颐蜜火火腿、马介休球、海鲜杂烩饭和葡式烤乳猪，欣赏色彩鲜亮的街景。

秉承地道葡国菜的宗旨，安东尼奥固执地以葡式传统的料理方式制作家乡美味，他喜欢围上宽大的围裙、推着餐车，亲自为食客们现场烹饪烧火焰葡国腊肠和橙酒班戟之类的招牌菜。除了安东尼奥餐厅，大厨还负责隔壁另一家著名的葡蕙园餐厅（Tapas de Portugal）——氹仔城区有限公司拥有旧城区里的若干餐厅，分别交给像安东尼奥这样的专业大厨打理运营，其它的事宜由公司运作，形成统一的品牌和文化。大厨们只需确保氹仔旧城拥有原汁原味的葡国美食与浪漫又真实的南欧风情。

面对澳门20年的发展，大厨说出了自己的想法，“很难找到像澳门这样既古老又现代、既传统又开放的地方。我的很多客人都成了我的朋友，我太太甚至也在这里的大学攻读学位。在澳门生活十几年，我已经离不开这个充满人情味的小社会了”，安东尼奥对澳门的喜爱与迷恋发自内心，“我见证也参与了氹仔旧城的崛起和发展，美食和文化是全人类应该珍视的东西，它们让每一天都充满乐趣”。

左：氹仔旧城区的街头巷尾洋溢着温馨的生活氛围
Left: The streets and alleys of the Taipa Village reveal a cozy neighborhood atmosphere

右：常年镇守官也街入口的莫義記
Right: The Mok Yei Kei shop located at the entrance of the Cunha Street





“90后”的文创店

从嘉模会堂开始的道路上下延绵5公里，这段路最受我钟爱：氹仔唯一的天主教堂，淡黄色的嘉模圣母堂，建于19世纪后期的路氹历史馆，超过160年历史、内设“拜亭”的北帝庙——串联起的这些氹仔旧城区文化遗产，是澳门中西文化融合和历史变迁的最好佐证。还原葡式风貌的“龙环葡韵”对面，还保留了一小块自然湿地，偶然能寻到白鹭、灰鹭、翠鸟和鸳鸯的踪影，跟彼端充满现代魔幻感的路氹新城相比，坐在这里发呆，也算偷得浮生半日闲。

一些充满个性的新兴店铺就穿插在这些历史遗迹间，逛完出售正宗葡式传统手工艺和窖藏美酒的葡国小天地、澳门原创手作布艺设计品牌Naka Shop和颇具澳门特色元素的精品店O Moon后，我对旧城区的印象开始从澳门味道转向澳门记忆。对面的艺术空间里正在展出澳门著名插画师袁志伟首次个展《想什么？》：透过一本独立出版的儿童图书，呈现小孩子的内心世界，并解释“做白日梦”其实是每个人日常生活的一部分……

在一家名为Rooftop Macau Lifestyle Store的店里，我遇到了

“90后”店主Rafealo，作为新一代澳门人，他高中才跟随父母从广东移居澳门。这家方寸之间的小店由迷你咖啡馆和T恤定制店组成，集合了他与合伙人的理想——坚持精致生活，发扬慢活精神！澳门独特的商业环境让本地青年热衷通过实体店铺创造个性化的独立品牌。Rafealo说：“政府一直鼓励经济多元和青年创业，比如提供支持中小企业贷款、文创产业基金计划，这些扶持政策也降低了我们创业的难度和风险，像我这样的创业者在澳门已经越来越多了。”由于大力发展文化旅游的定位，食客、游客和文艺青年聚集的氹仔旧城区也为文创提供了实际的空间、稳定的客源与未来持续发展的可能。

从独自料理咖啡馆和T恤店，到已经拥有两位全职雇员，Rafealo已经度过初期的艰难，开始盈利。他目

前正在攻读以“澳门研究”为主题的社会学硕士，计划撰写关于澳门变迁的论文，他的创业也成为了支持自己研究的真实素材和数据：“过去10年是澳门的黄金时代，旅游业几乎带动了所有行业的蓬勃发展，社会、经济、文化越来越多元，游客对澳门的体验也更加深入。我相信，澳门会继续向更好的方向前行！”

上：Rooftop Macau Lifestyle Store的“90后”店主Rafealo
Top: Rafealo, the “post-90s” owner of the Rooftop Macau Lifestyle Store

中：澳门著名插画师袁志伟首次个展《想什么？》

Middle: The first solo exhibition of Macao’s famous illustrator Un Chi Wai entitled “What Are You Thinking?”

下：澳门能买到许多葡萄牙特色纪念品
Bottom: You can find many souvenirs with Portuguese features in Macao





Maybe it is because of the fashion night clubs and luxury hotels on the Macao Peninsula and The Cotai Strip, people usually feel a little surprised when they cross the sea and step into the Taipa Village. But it is this place that truly reveals Macao people's present and past, persistence and growth.

Coming out of the Inn hotel Macao, I came to the famous Cunha Street which was full of the tempting smell of delicious food. There I met Liang Guizhi, also known as "Mrs. Mok", the third generation owner of Mok Yei Kei. Mrs. Mok, whose family was originally from Shunde, got married in Macao at the age of 18. All the products in the shop are handmade by her alone. She has been sleeping for no more than 3 hours a day for more than 20 years. When I asked Mrs. Mok what impressed her the most in the 20 years after the return of Macao, she replied without hesitation: "The Macao government has done a good job in all aspects such as medical care, education and transportation, etc. so that we can focus on managing our own business."

Among the many well-known

Portuguese chefs in Macao, António Coelho is undoubtedly one of the most prestigious. He first came to Macao in the 1970s, and after 2008, he set up a new restaurant, the António Restaurant, in the Taipa Village. Speaking of the development of Macao over the last twenty years, the chef said: "It is difficult to find a place like Macao that is both ancient and modern, traditional and open. Many of my guests have become my friends, and even my wife is studying in the university here for her degree. Having lived in this small and friendly community for more than ten years, I can't imagine myself living somewhere else."

Among the numerous cultural heritages in the Taipa Village, there are also some new shops of unique characteristics. In a shop called the Rooftop Macau Lifestyle Store, I met its owner Rafealo who was a

post-90s. As a new-generation Macao resident, he moved to Macao from Guangdong with his parents when he was in high school. The shop consists of a mini cafe and a customized T-shirt printing workshop. "The government has been encouraging economic diversification and youth entrepreneurship, such as providing loans to support small and medium-sized enterprises and establishing funds for cultural and creative industries. These supporting policies have also reduced the difficulties and risks for start-ups."

Currently, Rafealo is planning to write an essay on Macao's changes: "The past 10 years have been the golden decade of Macao. Tourism has brought about the vigorous development of almost all industries and the society is becoming more and more diverse socially and culturally. I believe that Macao will head in a better direction going forward. " 🌀

安东尼餐厅充满了葡式风情
The António Restaurant is full of Portuguese flair