

HORIZON

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COLOANE'S
HUMAN STORIES AND
CITYSCAPES ACROSS TIME

劃時代路環情。景

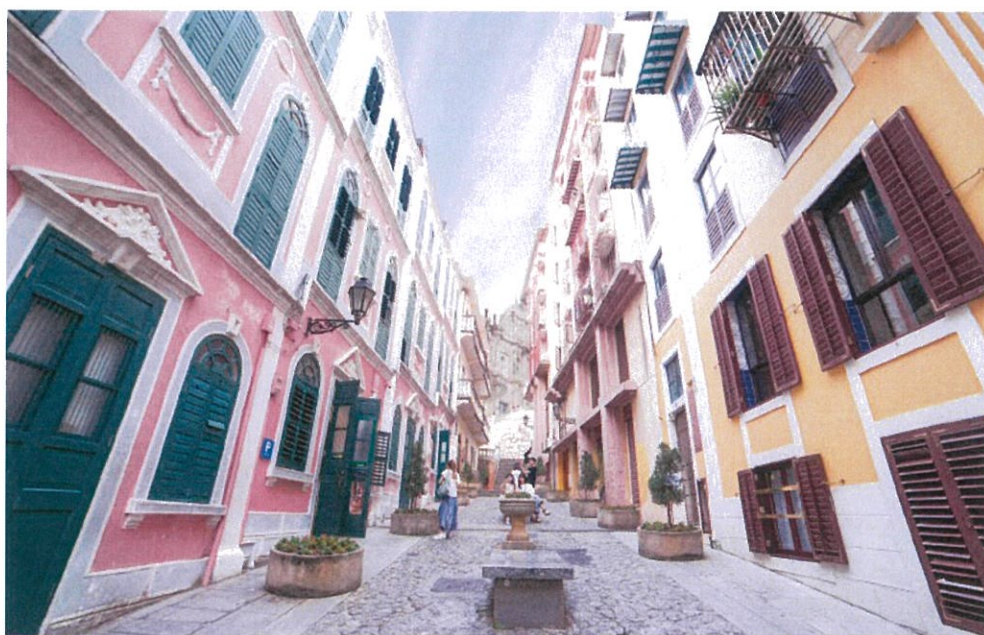
Winter Romance in Macau

澳門冬日浪漫

Text: Travler Holly

Macau's streets are lined with Portuguese-style architectures exuding the vibe of Southern European passion. Some of them even have names like Travessa da Paixão — 'lane of passion.'

在澳門，到處都是充滿南歐浪漫情懷的葡式建築，就連街道都有著甜蜜的名字，如「戀愛巷」、「情人巷」。



Whether you're single or have a better half, visit Travessa da Paixão on the Valentine's Day this year. The legend has it that a walk through the lane holding hands with your loved one could rekindle the spark of love. The lonely ones may also meet their significant others soon after visiting the alley.

不管你擁有另一半還是單身，不妨在今年情人節來到澳門的戀愛巷，因為相傳情人們來到，一起牽手走過情人巷，兩人便可重燃熱戀之火，若是單身的你來走一走，很快便會遇上戀人。





Taipa Village's Barcelona Macau is a great restaurant for Spanish cuisine whether it's on the festival of love or any day of the year you want to enjoy an amorous vibe with your partner. From the pinkish Portuguese-style façade, you can already tell that the three-storey restaurant is a romantic destination. Each floor inside has a distinct design and atmosphere. The ground level has a stylish bar and some tables next to the open kitchen. The first floor's table area is fashioned with a Barcelona ambience. The exotic rooftop bar is a perfect chill-out spot with the panorama of the Taipa Village. What could be more romantic and unforgettable than enjoying good wine and taking in great view with your loved one?

不管是情人節，還是任何一個你想和戀人共享浪漫情調的日子，氹仔舊城區的新餐廳——「巴塞隆拿」必然令你心動；專營西班牙料理的「巴塞隆拿」是一棟樓高三層粉紅色葡式小屋，單從外面看已經十分浪漫。

餐廳每一層都散發著獨特的格調和氛圍，地面層設有時尚酒吧及主廚餐桌，旁邊是開放式廚房；一樓是經過精心佈置、瀟灑著巴塞隆拿風情的用餐區。頂層酒吧洋溢異國情調，氹仔舊城區的環迴美景盡收眼底。在美景下，二人同享美酒，會是畢生難忘的浪漫回憶。



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Macau's King of Desserts

元祖級甜品大王

Text: Tony Leung

Mok Yei Kei started out as a street stall and earned its name way before they were moved under a roof in 1954. Run by the third generation today, they keep up a spirit of always improving to explore new recipes and flavours for their sweet-toothed customers and have risen as one of the best dessert parlours in Macau.

早年已在街檔出名的莫義記，於1954年正式搬入舖，現在我們光顧的莫義記已是由第三代傳人打理，現任老闆不斷鑽研改良，創製出多款不同口味的甜品，成為甜品大王。

The variety of dessert flavours Mok Yei Kei offers has an incredibly wide range. Just look at their agar jelly — chocolate, strawberry, coconut, melon. These thirst-quenching and throat-soothing jellies are perfect for blazing summer, so don't forget to drop by the dessert place and grab one. Their agar jelly is virtually on every list of Macau must-eats, but their durian ice-cream has also attracted many. Other best-sellers include mango pomelo sago, coconut ice-cream and serradura.

莫義記甜品選擇多不勝數，單單是人氣的大菜糕，已經發展到有朱古力、士多啤梨、椰子、蜜瓜等口味。大菜糕不但解暑清熱，還可舒緩喉嚨不適，最適合夏日炎炎的天氣。莫義記大菜糕被很多人列入澳門必吃美食清單，還有貓山王榴槤雪糕也廣為人知，深受歡迎的還有楊枝金露、椰子雪糕、木糠布丁等等熱賣美食。



Serradura, sawdust pudding in English, is my favourite. It's interesting that a dessert from Portugal found its home in its colony. Loved by young and old Macau people, it has everything that makes a classic. The topping, looking like a layer of sawdust, is indeed crushed Marie biscuit. Beneath that is cold, fresh whipping cream which mixes with the biscuit crumbs to give a delicate consistency.

我最喜歡他們的木糠布丁，源自葡萄牙卻反而在殖民地澳門發揚光大，絕對是經典又老少咸宜的特色小點。

木糠，其實是最上層壓碎至粉末狀的馬利餅，乍看就猶如被滿滿的木屑覆蓋般，美味香甜。底下則是冰涼的鮮奶油，和餅乾屑一同入口，口感綿密細緻。



Serradura - An iconic Macau dessert, it has a smooth and delicate consistency.
木糠布丁 - 澳門的代表美食之一，香滑細緻，必試之選。





Coconut ice-cream - Lavish coconut taste with a smooth texture.

椰子雪糕 - 充滿著濃郁的椰子味道，口感一流。



Raja Kunyit durian ice-cream - To durian fans, its sweetness and aftertaste are impeccable.

貓山王榴槤雪糕 - 那種先甜後甘的味道，懂吃榴槤的一定會愛上。

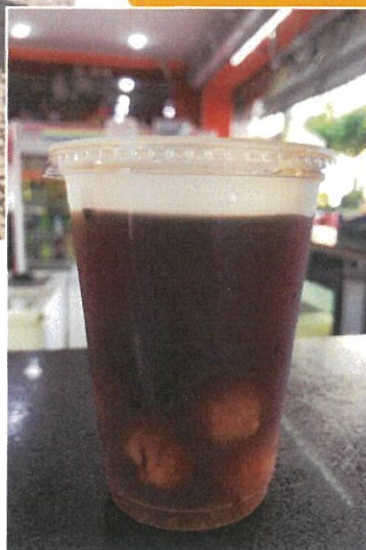


Mango pomelo sago - The rich layers of taste come from mango juice, sago and pomelo and grapefruit bits.

楊枝金露 - 內含芒果汁、柚子、葡萄柚、西米露，層次感豐富。

If you're a durian fan, don't miss their signature durian ice-cream made with Raja Kunyit durian - the best among all varieties of the tropical fruit. With a sweetness that leaves a soul-stirring aftertaste, a tiny bite of it can already fill your mouth with a sumptuous and lingering durian taste. If this exotic fruit is too much for you, go for the mango pomelo sago. Made with mango juice, sago, pomelo and grapefruit bits, this classic dessert never fails to impress with rich layers of flavour.

喜歡果王「榴槤」，就一定要試其招牌菜，要知道貓山王榴槤號稱榴槤界的極品，甜中生甘，不同凡響，小小一口貓山王榴槤雪糕，就能充分感受湧出來的榴槤甘香味道，而且久久不散。如果不喜歡榴槤的朋友，可以點杯楊枝金露，混合芒果汁、柚子、葡萄柚、西米露，美味而豐富的層次感，令人一試難忘。①



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