

MACAUCLOSER



風味巡禮 TASTY TOURS

旅行計劃也許擱淺，但大批人留守澳門，令本地餐飲業蓬勃發展。
和我們一起來看看其中的六間超人氣餐廳吧！

Holidays may have been cancelled, but with a captive audience,
Macau's local restaurant scene is booming.
Join us as we check out six of the best.

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時尚印度菜

A Modern Take on Indian Favourites

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圖 PHOTOS EDUARDO MARTINS

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所周知，澳門本地美食受到了舊時葡萄牙貿易路線上不同地方的美食的影響，其中一站就是印度的果阿。

「開設『Goa Nights果阿之夜』的靈感有很多。」位於氹仔舊城區的這間印度餐廳的老闆之一Gwen Sethi說。「但主要是源於在澳門和果阿之間建立歷史聯繫的想法，因為兩者都曾是葡萄牙的殖民地。」

Gwen和丈夫Gagan在2018年開設了印度小吃酒吧餐廳Goa Nights「果阿之夜」。餐廳供應傳統而嶄新的印度美食以及一些清爽的雞尾酒，備受食客喜愛。

「果阿是知名的沿海悠閒城市，海灘上到處都是小木屋，可以很容易地找到好吃的食物和同樣實惠的酒。」Gwen繼續說道。「所以我們想圍繞從前的葡萄牙貿易路線，用現代的方式呈現印度美食。它和我們十年前創辦的姊妹餐廳『印度香料美食Indian Spice』有些不同——那裡更偏重於傳統的印度食物。」

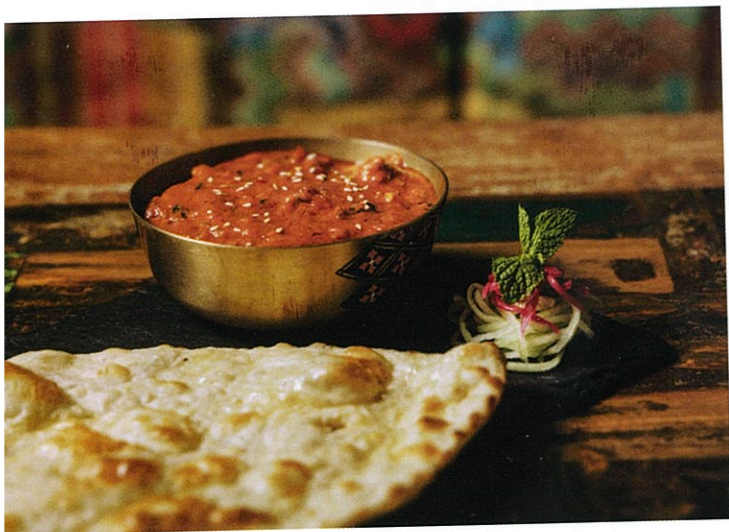
Famously, local Macanese food is a fusion of gastronomic influences from all along the old Portuguese trading routes. And one of the stops along those routes was the city of Goa in India.

“There are a few inspirational factors that led us to open Goa Nights,” notes Gwen Sethi, one of the owners of this cozy Indian restaurant in Taipa Village. “But it mostly stems from the idea of drawing a historical connection between Macau and Goa, both having been Portuguese colonies.”

Gwen and her husband Gagan Sethi opened Goa Nights in 2018, and it has since become a hugely popular spot for diners looking for a more modern take on Indian cuisine, as well as some refreshing cocktails.

“Goa is known for being a more laidback coastal area. The beaches are lined with shacks where you can easily find good food and equally affordable alcohol,” Gwen continues. “So we wanted to start something around those lines, something hip with a modern approach to Indian cuisine. It’s a little different from its sister restaurant Indian Spice that we started about ten years ago, that serves more traditional Indian food.”

Gagan adds: “We feel that serving modern Indian cuisine has its advantages. It’s more approachable and less intimidating especially to first timers who have never tried Indian food before.”



另一位老闆Gagan Sethi補充道：「我們覺得現代印度菜有特有的優勢。它更平易近人，不那麼令人生畏，特別是對於那些從未嘗試過印度美食、初次接觸的人來說。」

菜單中還包括一些通常不會在印度餐廳見到的菜式，比如「果阿之夜粟米片」。

「我們目前的菜單是印度菜、果阿菜和融合菜的現代呈現。我們主要提供印度菜，但又帶有現代風格。」Gwen說。「我們的招牌小吃之一「果阿之夜粟米片」就是一道融合菜，反響非常好。誰能想到粟米片會和印度風味這麼搭呢！」

葡萄牙影響也能在其他菜品中找到：烤牛柳的靈感來自於馬德拉群島，並加入了印度香料；而向澳門致敬的「手撕豬肉配文達盧包」最受歡迎，因為它就是中式大餅裹著手撕豬肉。

菜單由第三位商業夥伴——Gagan的姊妹Shilpa Sethi設計，式樣則出自Andre Sa Vierra Correia大廚之手。店內其他受歡迎的菜品包括：咖喱雞迷你漢堡（風味獨特的印度香料咖喱烤雞）、傳統的果阿風味「索爾波特爾豬肉」，以及由三種不同醬料和美味的阿富汗烤餅組成的色彩繽紛的蘸醬拼盤。

除了美味的食物，果阿之夜也因其創意雞尾酒而聞名。

「Gagan很想開一間精品雞尾酒吧，這與我們對果阿的定位十分吻合——適合聚會的時尚場所。」Gwen指出。「客人反響很積極，我們非常開心。我們的幾款雞尾酒『里斯本』、『紅窗門』和『佛得角』都相當受歡迎。去年我們還被The Bar Awards評選為『澳門年度最佳酒吧』，所以不用說，我們都很高興，也非常感激，尤其是感恩我們得到的所有支持。」



The menu includes a few items that you might not normally expect to find in an Indian restaurant like the Goa Nights Nachos for example.

“Our current menu is a modern representation of Indian, Goan and fusion dishes. We mainly serve Indian food, but with a modern twist to it,” says Gwen. “One of our signature bar snacks is our Goa Nights Nachos, which is a fusion dish that has worked quite well for us. Who knew tortilla chips would go very well with Indian flavours?!”



Tapping into some common Portuguese heritage, the beef tenderloin is inspired by flavours from the island of Madeira and infused with Indian spices. And in a nod to their home in Macau, the “Pork Vindaloo Bao” is a favourite because it is essentially a pulled pork variation served on a Chinese bao or bread.

Other favourites on menu, which was designed by the third partner in the business, Gagan’s sister Shilpa Sethi, and styled by Chef Andre Sa Vierra Correia, include Chicken Tikka Sliders, which offer a unique twist on chicken tikka masala, traditional Goan “Pork Sorpotel”, and a colourful Dip Platter that consists of three different dips served with delicious Afghani naan.

As well as great food, Goa Nights is increasingly becoming known as a place to enjoy some creative cocktails too.

果阿之夜 Goa Nights

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營業時間OPENING:

12:00 - 14:30 / 18:00
- 23:30

close Mondays

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一進入地面層的酒吧空間，首先看到的就是巨幅壁畫，壁畫上，一位印度聖人在吸著一支煙斗，這是由Gwen親手創作的。手工製作的餐具，和由Gagan從印尼偏遠地區收集的再生木頭製成的定制傢具，都為餐廳增添了兼收並蓄、不拘一格的氛圍。坐在小露台上的桌邊，可以俯瞰氹仔舊城區如詩如畫的環境，也為用餐體驗增添了不少樂趣。

「氹仔舊城區很有特色和歷史魅力，古樸的建築讓人想起葡萄牙街頭。我們很高興能來到這裡，這個位置再好不過了。」Gagan說。

Gagan和姊妹Shilpa在餐飲業有超過廿年的經驗，這個家族團隊能在澳門打拼出如此成功的事業，也許並不奇怪。

「我和姊妹有在世界各地經營餐館的經驗，包括印度、紐約、以前的迪拜和現在的澳門。」Gagan說。「與我們的廚房顧問兼好友Andre Sa Vierra Correia大廚一起，我們運用這些經驗策劃了果阿之夜的整個概念和餐單。」

2020年當然給餐廳帶來了一些挑戰，但果阿之夜推出的星期二到星期五的精選午餐優惠，以及星期二、星期三和星期四晚上10點起的 Happy Hour，繼續讓這間餐廳成為氹仔舊城區的餐飲大熱門。

“Gagan really wanted to start a craft cocktail bar and that fit really well with how we view Goa as a chill party place,” notes Gwen. “We’ve been very happy with the positive reactions we’ve gotten from our guests. Our cocktails - Lisbon, Happy Street and Cape Verde - are all pretty popular. And last year we were awarded “Bar of the Year in Macau” by The Bar Awards in Hong Kong, so needless to say, we are very pleased and thankful for this, and especially for all the support we have gotten.”

Upon entering the intimate bar space on the ground floor, visitors are greeted by huge mural of an Indian Sadhu smoking a chillum, painstakingly created by Gwen by herself. Hand-crafted plates and custom-designed furniture made from reclaimed wood and collected by Gagan from a remote area in Indonesia add to the very eclectic ambiance of the restaurant. And sitting at table on the small balcony overlooking the picturesque surroundings of Old Taipa Village, also adds to the whole dining experience.

“Old Taipa Village has a lot of character and historic charm, with quaint buildings reminiscent of Portuguese architecture. We are glad to be where we are. The location could not be any better,” offers Gagan.

Gagan and his sister Shilpa have over 20 years experience in the F&B industry, so it’s perhaps not surprising that this family team have managed to create such a successful concept here in Macau.

“Both my sister and I have a global experience from being in India, New York, and formerly Dubai and now Macau,” says Gagan. “Together with our consulting chef and dear friend Chef Andre Sa Vierra Correia, this knowledge has helped curate the entire concept and menu for Goa Nights.”

2020 has of course brought some challenges for the business, but their current set lunch deals from Tuesday to Friday, and Happy Hours from 10pm till late on Tuesday, Wednesday and Thursday nights, continue to make Goa Nights a real dining hot spot in Old Taipa Village.