



乾杯，帕拉娜！ SAY PROST TO PAULANER

在氹仔舊城區中心地帶享用正宗巴伐利亞美食

AUTHENTIC BAVARIAN CUISINE IN THE HEART OF TAIPA VILLAGE

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過 去十年來，歸功於許多啤酒節慶祝活動的成功舉辦，澳門人對德國美食和啤酒越來越熟悉。最近，位於氹仔舊城區的帕拉娜啤酒餐廳華麗登場，熱愛巴伐利亞美食的人們再也不必苦等到 10 月才能一嚐美味的德國香腸、酸菜和豬手了。餐廳位於氹仔舊城區的中心位置，佔地三層，包括屋頂戶外區域、酒吧和小型現場音樂舞台。

「如今十月啤酒節世界知名，巨大的曝光率無疑對我們決心將這一概念帶到澳門起到了巨大的作用，」掌舵餐廳的主廚 Cristiano da Silva 指出。他表示，「啤酒節是為了慶祝對啤酒、巴伐利亞美食、友誼和音樂的熱情。也正因如此，我們決定每天都為客人提供悅耳的現場音樂，讓啤酒節的精神在餐廳延續。」對啤酒節的常客來說，餐廳推出的各種巴伐利亞特色菜品必定耳熟能詳。同時，也有一些知名度略遜但美味絲毫不減的菜品。

「我們的菜餚是巴伐利亞風味，包括許多肉食菜餚，以及『knodel』，一種用麵粉製作的歐式餃，與奧地利和捷克的美食有許多相似之處，」Cristiano 主廚介紹道。

「『Brotzeit』是巴伐利亞的特色菜，精選冷切拼盤，原本是在早餐和午餐之間吃的。『Steckerlsch』在巴伐利亞方言中的意思是『木棍串起的魚』，是漁民的傳統烹飪方式，把魚放在木棍上烤製。當然，還有著名的『Schweinshaxe』，即

O ver the past decade, Macau residents have become more and more familiar with German food and beer due to the success of the very popular Oktoberfest celebrations that have been hosted here. And now fans of Bavarian cuisine no longer have to wait till October to enjoy some good sausages, sauerkraut and pork knuckle, with the opening of the new Paulaner Wirtshaus Macau in Taipa Village.

Located in the heart of Taipa Village, the restaurant covers three floors, including an outdoor roof top area, a bar, and a small stage for live music.

“Oktoberfest is a world famous event nowadays and that amount of exposure certainly played a huge roll in our decision to bring this concept to Macau,” notes head Chef Cristiano da Silva. “Oktoberfest is all about celebrating the passion for beer, Bavarian gastronomy, friendship and music. And that’s why we decided to keep this spirit alive every day at our restaurant, with live music for our guests enjoyment.”

The restaurant presents a wide variety of Bavarian specialty dishes that will be familiar to regular visitors of Oktoberfest, as well as some less well-known, but equally delicious items.



德國烤豬手，在巴伐利亞非常流行，需要先低溫烤製（大概 5 小時），然後轉大火烤幾分鐘，烤出漂亮的脆皮。」

沒有一大桶冰鎮啤酒的德式用餐體驗是不完整的。享用德式經典扭結麵包、正宗巴伐利亞芝士和冷盤時，還可以搭配餐廳的七種特色招牌啤酒，包括Paulaner Hefe-Weißbier Naturtrüb, Paulaner Ur-Dunkel、Paulaner Hefe-Weissbier Dunkel、Paulaner Münchner Hell、Paulaner Hefe-Weißbier Non-Alcoholic、Paulaner Oktoberfest Bier 及 Paulaner。

帕拉娜釀酒廠由紐德克奧博德歐（Neudeck ob der Au）修道院的修士於 1634 年在慕尼黑創立。最先釀造出的是一種風味濃烈的啤酒，Paulaner Salvator，至今仍然暢銷不衰。帕拉娜向全球 70 個國家/地區出口了超過 100 萬公升的啤酒。大廚 Cristiano 於 2012 年來到澳門，之前曾在喜來登、君悅和美居等多個國際酒店品牌工作。



“Our style of cooking is from Bavaria, which includes many meat dishes as well knodel, a type of European dumpling made from flour, sharing many similarities with Austrian and Czech cuisines,” explains Chef Cristiano.

“A Bavarian specialty is the Brotzeit, a platter of savoury snacks, which would originally be eaten between breakfast and lunch. The Steckerlfisch, which means “fish on a small stick” in Bavarian dialect, is a fish grilled on a stick in the traditional fisherman style. And of course we have the famous Schweinshaxe, roasted pork knuckle, which is very popular in Bavaria, that is roasted at very low temperature (roughly five hours) and then roasted a few minutes at high heat to get that beautiful crunchy skin.”

A German dining experience would not be complete without a big cold stein of beer, so as you enjoy a crunchy pretzel and some authentic Bavarian cheeses and cold cuts, you can wash it all down with a choice of seven unique signature beers including Paulaner Hefe-Weißbier Naturtrüb, Paulaner Ur-Dunkel, Paulaner Hefe-Weissbier Dunkel, Paulaner Münchner Hell, Paulaner Hefe-Weißbier Non-Alcoholic, Paulaner Oktoberfest Bier and Paulaner Salvator. And if you're not a drinker, the restaurant has partnered with Taipa-based healthfood business Blissfull Carrot, to sell their homemade kombucha tea.

The Paulaner brewery was established in 1634 in Munich by the monks of the Neudeck Ob Der Au Monastery. They brewed a strong beer called Paulaner Salvator, which is still produced today. Paulaner exports more than a million hectoliters of beer over 70 countries around the globe.

Chef Cristiano arrived in Macau in 2012, having previously worked for a number of international hotels brands including Sheraton, Grand Hyatt and Mecure.



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“My passion for travelling around Europe helped me develop my knowledge for European cuisine. And I've learned a lot about Macau lifestyle and local food preferences during my time here. I'm continuing to learn everyday,” he says.

The restaurant has only been open for a few months, but has already become a popular meeting point in the village.

“So far we have been extremely fortunate with the support we've been receiving from our guests. We are committed to delivering an exceptionally high standard of Bavarian cuisine, as well as a true German beer house experience, to all our valued customers.”

「環遊歐洲的熱情使我更加了解歐洲美食。而在澳門的日子裏，我也知曉了很多本地的生活方式和飲食喜好。每一天，我都在不斷學習，」他說。開業僅僅數月，餐廳已經成為氹仔舊城區的人氣之地。

「目前，我們非常幸運，得到了客人的認可。為所有貴客提供超高標準的巴伐利亞美食以及真正的德國啤酒屋體驗，是我們始終如一的追求。」