

2017

加入網絡年份

YEAR OF DESIGNATION

美國·聖安東尼奧

## 城市介紹 | INTRODUCTION OF THE CITY

San Antonio is a crossroads of geography, geology, fauna, civilizations, and cultures. Drawn to San Antonio's river, for 13,000 years. In the 1700s, Spanish colonists introduced new traditions and tastes. Other new flavors, spices and ingredients from Europe, Asia and Africa came with the European settlers in the 1800s, along with new culinary techniques to create a complex fusion and flavor characteristics that make San Antonio's cuisine distinct. It is also home to the Culinary Institute of America campus which focuses on Latin American Cuisine. In 2017, San Antonio was designated a UNESCO Creative City of Gastronomy which works toward persevering its rich culinary heritage and be recognized as a distinctive cultural destination.





## 廚師介紹 | CHEF INFORMATION

Proudly born and raised in San Antonio, Texas, Chef Leo Davila understands the importance of San Antonio cuisine. Davila is of Mexican and Chinese descent, which lends to his unique flavor profile of sweet and savory dishes, a marriage of the two cuisines.

Stixs & Stone, Chef Leo's first brick and mortar, has been recognized on numerous platforms for his innovative spin on San Antonio regional cuisine. These accolades include Food Network Chef Alumni, Number 3 on the Top 25 Mexican Restaurants for 2024 by the Express News, Number 8 on the Top 50 Best Tacos in Texas according to Texas Monthly, and most recently Best Chef: Texas Semifinalist for The James Beard Foundation.

San Antonio is recognized as a creative City of Gastronomy by the United Nations Educational, Scientific, and Cultural Organization (UNESCO) becoming the 2nd city in the United States to receive this designation. Chef Leo Davila has been selected to represent San Antonio as a UNESCO Chef Ambassador on a local and global scale. In the Spring of 2024, Chef Leo traveled to Shunde, China where he participated in a Guinness World Record while showcasing San Antonio cuisine to over 1,000 festival goers.



# Leo Davila

# Juan Carlos Bazan



## Pulled Pork Sliders

Slow cooking and smoke infused meats are a Texas staple. Every backyard Texas BBQ has a version of pork and the most famous version is pulled pork with crisp, yet light coleslaw followed by a tangy sauce. When traveling to Texas, this dish is a must and it is our pleasure to share with Macao.



## Shrimp Mole

Mole is a traditional dish that represents the influence of Mexico in Texas and this mole is a fusion with Macao gastronomy using traditional spices.