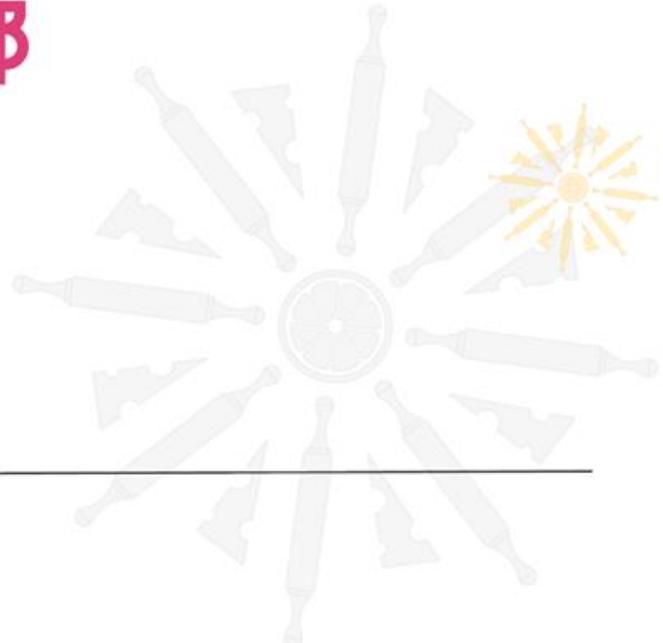




2016 澳門國際美食之都 嘉年華

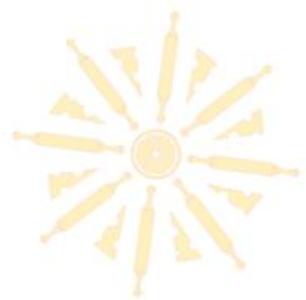
INTERNATIONAL CITIES OF
GASTRONOMY FEST
MACAO



● FLORIANÓPOLIS
city of gastronomy

Florianópolis, Brazil

Year of Designation: 2014



城市介紹 | INTRODUCTION OF THE CITY

- Florianópolis, known as the “Magic Island,” is the capital of Santa Catarina and one of Brazil’s most captivating destinations. With its **42 stunning beaches**, ecological trails, and breathtaking landscapes, the city offers unique experiences for those seeking leisure, adventure, and a close connection with nature. In addition to its natural beauty, Florianópolis is a hub of **creativity and innovation**, home to many innovative ventures, which led the city to be named the "Brazilian Capital of Startups" by Federal Law.
- Internationally recognized as the **first UNESCO Creative City of Gastronomy in Brazil**, the city celebrates its cultural diversity through cuisine, blending Indigenous, Azorean, and European immigrant influences. Local restaurants, chefs, and markets showcase this gastronomic diversity, transforming fresh ingredients from the sea and land into memorable experiences.
- Florianópolis also stands out for its **sustainability and quality of life**, promoting responsible environmental practices and conscious tourism. Combining **history, culture, gastronomy, and innovation**, the city offers a vibrant setting that enchants residents and visitors alike, making it a destination that harmoniously combines **tradition, modernity, and creativity**.



主廚介紹 | CHEF INTRODUCTION

Chef Pedro Soares

Born in Santo Amaro da Imperatriz, Pedro trained in gastronomy in São Paulo and developed his career in Florianópolis. He interned at **Noma** (2012) and **El Bulli Lab** (2015), experiences that inspired his culinary exploration. Travels to **Baja California** and **Jämtland** introduced him to Mexican and Scandinavian cuisines, which he incorporates into his seafood dishes and traditional “pé da serra” ingredients, showcased in his tasting menus and at **Puro Oyster Bar** with chef Narbal Corrêa.



菜式介紹 | DISH INTRODUCTION

Siri na Casca - Stuffed Crab Shell

A traditional blue crab dish from Florianópolis and Caiçara culture, now presented in a creative, contemporary style. It showcases the use of locally sourced blue crab, reinforcing the link between cuisine, territory, and seasonality.

Chico Balanceado - Caramelized Banana with Toasted Meringue

A modern take on the classic Brazilian dessert Chico Balanceado combines caramel, toasted meringue, and banana in a refined, contemporary style. Light, vibrant, and visually striking, it offers a perfect balance of flavor and texture.

