

2016 澳門國際美食之都 嘉年華

INTERNATIONAL CITIES OF
GASTRONOMY FEST
MACAO



BELEM
CIDADE CRIATIVA
DA
GASTRONOMIA

Belém, Brazil

Year of Designation: 2015



城市介紹 | INTRODUCTION OF THE CITY

Belém has been part of the Creative Cities Network of Gastronomy of UNESCO since 2015, a recognition that highlights cuisine as a central element of its cultural identity, economic development, and the appreciation of Amazonian biodiversity.

Local gastronomy results from the meeting of Indigenous, African, and Portuguese traditions, using native ingredients such as açaí, tucupi, jambu, cassava, and Amazonian fish. Traditional dishes reflect ancestral knowledge passed down through generations and reinforce the strong connection between the population, the territory, and the cultural ways of life of the Amazon.

Beyond being a cultural heritage, Belém's gastronomy boosts tourism, strengthens regional production chains, and promotes the value of socio-biodiversity. In this context, the city looks toward a future based on innovation, sustainability, and forest preservation, consolidating itself as an international reference for Amazonian cuisine.



主廚介紹 | CHEF INTRODUCTION

Mario César Carvalho

- Dr. Mário César dos Santos de Carvalho is a chef, tourism professional, and researcher in creative economy and sustainable tourism. Born in Belém, Pará, Brazil, he holds a PhD in Management and is a research member of the UNESCO Chair in Creative Economy and Public Policy at the Federal University of Viçosa (UFV). He is also a certified regional tour guide and entrepreneur working at the intersection of gastronomy, tourism, and community development.
- He represents Belém, a UNESCO Creative City of Gastronomy, in international gastronomy events and promotes the valorization of Amazonian ingredients, biocultural heritage, and experiential tourism. His work is closely connected to the development of community-based initiatives on Combu Island, including projects that integrate gastronomy, chocolate production, creative tourism, and sustainable local development.

菜式介紹 | DISH INTRODUCTION

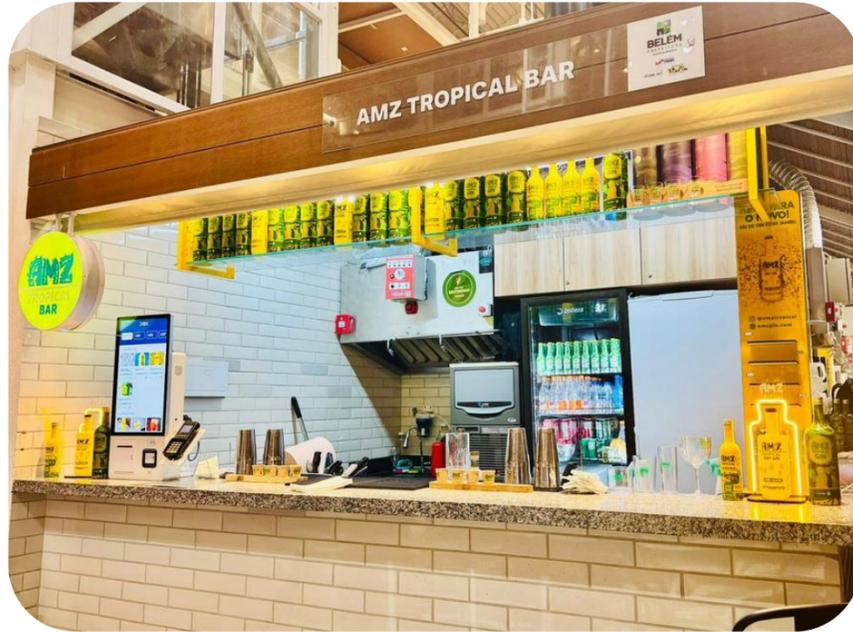
Amazonian Grilled Fish with Tucupi Cream and Shrimp.

- This dish expresses the simplicity and strength of Amazonian cuisine, bringing together ingredients commonly found in the everyday kitchens of Belém and its riverside communities. The rice is cooked in an aromatic tucupi broth, extracted from wild manioc, a fundamental element of the region's gastronomy. On top of it are placed grilled fish fillet and shrimp, representing the abundance of the Amazon's rivers. The combination reveals the gastronomic identity of Belém, where Indigenous traditions, the forest, and the rivers come together.



INTERNATIONAL GASTRONOMY PROMENADE

AMZ TROPICAL BAR



IGA



LÁ EM CASA BALCÃO



GLOBAL GOODIES MART

DELÍCIAS DA AMAZONIA
(DELIGHTS OF THE AMAZON)



FAZENDA BACURI
(OSAQUI)

