

2017 澳門國際美食之都 26 澳門嘉年華

INTERNATIONAL CITIES OF
GASTRONOMY FEST
MACAO



MACAO
CITY OF GASTRONOMY

中國澳門 **Macao, China**

加入網絡年份
Year of Designation

2017



城市介紹

澳門特別行政區是中國領土的一部份，位於中國大陸東南沿海，地處珠江三角洲的西岸，毗鄰廣東省。在十六世紀中葉，葡萄牙人抵達澳門。自此，作為重要貿易港口的澳門，經歷著數百年的中西文化交融，深深影響著澳門的語言、美食、建築及生活傳統的演變。眾多珍貴的世界文化遺產見證著多元文化的和諧並存，豐富的歷史沉澱更孕育出被認為是全球首個融合料理——獨特的澳門土生菜。土生葡人美食烹飪技藝於 2012 年獲列入澳門非物質文化遺產名錄並於 2021 年成功入選國家級非物質文化遺產代表性項目名錄。澳門擁有世界遺產“澳門歷史城區”及“創意城市美食之都”兩張亮麗城市名片。現時，在澳門除了傳統的粵菜、葡萄牙菜和土生菜以外，還可以品嚐到獲獎無數的各國料理。



CITY INTRODUCTION

The Macao Special Administrative Region is an integral part of the People's Republic of China, located at the mouth of the Pearl River in southeastern China, bordering Guangdong Province. After the Portuguese arrived in Macao in the early 1550s, the city became a significant trading hub connecting China, Japan, India, and Europe. Macao also developed into a key crossroads for cultural exchange between East and West. This interaction deeply influenced the city's language, cuisine, architecture, and traditions. Over centuries of cultural integration, numerous World Heritage sites testify to the harmonious coexistence of diverse cultures. Furthermore, this rich historical heritage gave rise to what many consider the world's first fusion cuisine: the unique Macanese cuisine. Recognised for its distinctiveness, Macanese gastronomy was inscribed on the Macao Intangible Cultural Heritage List in 2012 and added to the Representative List of National Intangible Cultural Heritage in 2021. Renowned for its rich culinary legacy, Macao was designated a UNESCO Creative City of Gastronomy in 2017. In addition to its traditional Cantonese, Portuguese, and Macanese cuisines, the city offers a wide variety of international cuisines at its world-class, award-winning restaurants.



INTRODUÇÃO DA CIDADE

- A Região Administrativa Especial de Macau é parte integrante da República Popular da China, localizada na foz do Rio das Pérolas, no sudeste da China, e faz fronteira com a província de Guangdong. Após a chegada dos portugueses a Macau, no início da década de 1550, a cidade tornou-se um entreposto comercial estratégico, ligando a China, o Japão, a Índia e a Europa. Macau transformou-se, assim, num ponto de encontro privilegiado entre as culturas do Oriente e do Ocidente.



- Este intercâmbio cultural deixou uma marca profunda no desenvolvimento da língua, gastronomia, arquitectura e tradições da cidade. Ao longo de séculos de integração cultural, inúmeros locais de elevado valor histórico, classificados como Património Mundial, testemunham a coexistência harmoniosa de diferentes culturas. Além disso, este vasto património histórico contribuiu para o nascimento daquela que é frequentemente considerada a primeira culinária de fusão do mundo: a singular gastronomia macaense. Em 2012, a gastronomia macaense foi incluída na Lista do Património Cultural Imaterial de Macau e, em 2021, passou a integrar a Lista Representativa de Itens do Património Cultural Imaterial Nacional.
- Reconhecida pelo seu vasto património culinário, Macau foi designada Cidade Criativa da Gastronomia pela UNESCO em 2017. Para além das culinárias tradicionais cantonense, portuguesa e macaense, os restaurantes de classe mundial e premiados de Macau oferecem uma ampla variedade de cozinhas internacionais, reforçando ainda mais o estatuto da cidade como um destino gastronómico de excelência.





主廚介紹 | CHEF INTRODUCTION

孔慶文 Kong Heng Man

- 從事餐飲業30多年，曾在中國、德國、英格蘭、台灣地區等地區工作多年，掌握多方面的烹飪技術，也是受國家資格認證的高級中式烹調師，精通粵菜以及台灣菜式等，比較喜歡在粵菜的技術基礎上鑽研出多元化的融合菜式，回到歸根的道路上，在澳門各大酒店工作餐飲這個行業也近18年，過去曾同時管理三個廚房及帶領過60人的團隊工作經驗，業績理想。工作的熱誠是創造一道又一道美饌的關鍵。
- He has over 30 years of experience in the catering industry and worked in China, Germany, England, Taiwan region for many years. He possesses diverse culinary skills and is a nationally certified senior Chinese chef, proficient in Cantonese and Taiwanese cuisine. He particularly enjoys exploring and developing diverse fusion dishes based on Cantonese techniques, returning to the roots of traditional cuisine. He has also worked in the catering industry in various hotels in Macau for nearly 18 years, managing three kitchens simultaneously and leading a team of 60 people with excellent results. His passion for work is key to creating one delicious dish after another.

菜式介紹 | DISH INTRODUCTION

非洲雞 “Macanese Style” Baked Hot and Spicy Chicken

- 非洲雞是一道經典的澳葡料理，特色是濃郁的椰香、花生醬與辛辣味。淋在春雞面上烤焗而成。
- "Macanese style" baked hot and spicy chicken is a classic Macanese Portuguese dish, characterized by its rich coconut flavor, peanut sauce, and spiciness. It is served over spring chicken and then baked.



主廚介紹 | CHEF INTRODUCTION

Jan Ruangnukulkit

- Jan Ruangnukulkit是接受過專業廚藝培訓的一代大廚。她出生並成長於泰國，從法式料理入門，隨後又醉心於擁有創作自由的泰式美饌。Jan潛心鑽研料理精髓，最終成為曼谷其中一間頂級米其林泰式餐廳的大廚，更帶領餐廳榮獲The World' s 50 Best Restaurants大獎。如今來到澳門，作為澳門悅榕庄尚坊的行政總廚，她再續口碑，並帶領尚坊榮獲米其林入選餐廳，以獨具風味的地道泰式佳餚犒賞食客。
- Jan Ruangnukulkit belongs to the generation of chefs whose cooking is informed by professional training. Born and raised in Thailand, she started her career in French cuisine and was later drawn to the artistic freedom that Thai gastronomy presented. She poured her energy into tapping the essence of the cuisine and eventually became a Michelin chef in one of Bangkok' s best Thai restaurants that has been named "The World' s 50 Best Restaurants" . As Executive Chef of Saffron at Banyan Tree Macau, which is awarded Michelin Selected Restaurant in 2024, she builds on the success of the popular establishment and delight diners with authentic Thai dishes that showcase her unique style.

菜式介紹 | DISH INTRODUCTION

泰式脆餅配鮑魚及辣肉碎 Khanom Buang Laab Abalone

- 一口酥脆的泰式脆餅，包裹著獨特風味的辣肉碎沙拉。內餡採用中式鮑魚，經三小時低溫慢煮，拌入清爽醬汁與香氣撲鼻的自製炒香米粉。
- Bite-sized crispy Kanom Buang filled with a unique larb salad. The larb features Chinese-style abalone, slow-cooked sous vide for three hours, mixed with a tangy dressing and aromatic homemade toasted rice powder.

銀河娛樂集團
Galaxy Entertainment Group





主廚介紹 | CHEF INTRODUCTION

趙子熙 Pasu Chiu

- 擁有超過27年的烹飪經驗，並曾參與多家澳門豪華酒店的開幕團隊。目前擔任SJM Resorts的主廚，致力於為遊客呈現豐富多樣的當地文化美食，讓每位來賓都能深刻體驗並欣賞澳門“美食之都”的卓越美譽。
- With over 27 years of cooking experience, he has been a vital part of the opening teams for several luxury hotels in Macau. Currently, he serves as the Chef de Cuisine at SJM Resorts, where he showcases the rich tapestry of local cultural cuisine to tourists. Together, let's allow everyone to experience and appreciate Macau's esteemed reputation as a "City of Gastronomy".

菜式介紹 | DISH INTRODUCTION

薯絲馬介休 Bacalhau à Bras with Chorizo Bread

- 這道薯絲馬介休，融合了新派的做法和傳統的食材演變出來的。採用荷蘭的薯仔造成薯蓉泡沫，配上低溫慢煮的雞蛋以及自家製葡萄牙香腸麵包，有着不同的層次和口感。這道菜式是澳門街頭巷尾，家庭餐桌或葡國餐廳的美食，印證了澳門這座小城中西文化交融、和諧共生的獨特歷史。
- Bacalhau à Brás, is a fusion of modern techniques and traditional ingredients. It features Dutch potatoes transformed into a fluffy mash, served with a slow-cooked egg and homemade Portuguese sausage bread, creating a range of textures and flavors. This delightful creation has become a staple in Macau's streets, family tables, and Portuguese restaurants. It reflects the unique history of cultural fusion and harmonious coexistence in this small city.



主廚介紹 | CHEF INTRODUCTION

黃文龍 Raymond Vong

- 本地知名澳葡菜餐廳的主理人兼主廚，於澳門土生土長，把擁逾三十年的經驗灌注澳葡美食的發展，把幾近失傳的傳統食譜加以保留，肩負弘揚土生葡菜的傳統文化及智慧。黃文龍主廚，將澳葡佳餚的文化精髓與獨特風味重新演繹，融合傳統與創新，用心守護澳門獨一無二的美食文化瑰寶。
- Owner and head chef of a renowned Macanese restaurant. He was born and raised in Macau and focuses on the development of Macanese cuisine with his over thirty years culinary experiences. Preserving the nearly lost traditional recipes and take the responsibility of promoting the traditional culture and wisdom of Macanese cuisine. Chef Raymond Vong reinterprets the cultural and the unique flavors of Macanese cuisine, blending the tradition and innovation, and dedicated to protect Macau's unique culinary heritage.

菜式介紹 | DISH INTRODUCTION

葡式乾免治 Minchi

- 葡式乾免治來源於英語中“Mince”或“Minced”的生詞。免治基本上是肉末，薯仔，洋蔥和醬油。肉末和蔬菜類等配料的種類是有多樣變化，肉末可以用豬肉，牛肉或二者結合製成。除此之外，即使食譜相同，亦會因應每位廚師的做法，排列也會有不同。如果要有一道菜，是澳門象徵著令人眼花繚亂的文化大熔爐，那道菜一定是葡式乾免治。
- Minchi means minced meat, potato, fried onion, and soy sauce. However, it has many variations. The minced meat can be made with pork, beef, or even a combination of both. Furthermore, even if the recipe is the same, there are permutation or variations on a theme according to the chef. If there's one dish that can represent Macau's cultural diversity, that dish must be Minchi.



主廚介紹 | CHEF INTRODUCTION

盧金明 Lo Kam Ming

- 盧金明主廚擁有近40年的五星級酒店廚房管理營運及餐飲策略經驗。他有豐富的創意、個性熱情，積極研發不同菜系的創新食譜，包括澳門菜、西餐、亞洲菜等。由於在內地及澳門地區有豐富生活及工作經驗，使他對亞洲、內地及澳門的美食市場了若指掌。參與澳門特別行政區政府旅遊局於2021年上海舉辦的「澳門週」、2022年「第十屆澳門國際旅遊博覽會」及「第一屆澳門之味巡禮——五都薈萃」，以及2023年於揚州舉辦的「蘇澳創意城市論壇」等的美食宣傳活動，以澳葡美饌向賓客展示澳門中西文化的美食魅力。
- Chef Redo Lo has over 40 years of experience managing kitchen operations within five-star hotels while liaising with Senior Management to develop restaurant marketing ideas and strategies prior to joining MGM. As a creative and passionate Chef de Cuisine, Chef Lo actively develops novel recipes for different cuisines, such as Macanese, Western Asian and more. Because of his solid and deep experience in markets with high demands of recipe variety such as Mainland and Macau, Chef Lo is an expert of top food markets throughout Asia to seek the best ingredients.

菜式介紹 | DISH INTRODUCTION

澳葡式焗釀蟹蓋 Macanese Stuffed Crab Shell

- 將調味過的新鮮蟹的蟹肉精心準備，並與蔥、橄欖和薑黃粉混合。然後將這些成分在蟹殼中淺炸，結果是一道令人垂涎的菜餚，上面有酥脆的麵包屑，增加了一點質感。“葡式焗蟹蓋”的起源與澳門的中葡飲食文化交融密切相關，這道菜體現了澳門「混血美食」的特色——既有歐洲烹飪的精緻，又善用本地食材，成為澳門飲食文化的縮影。可視為澳門獨特的「澳門味道」代表之一。
- It is a traditional snack made by carefully preparing seasoned fresh crab meat and mixing it with spring onions, olives, and turmeric powder. The mixture is then lightly fried inside the crab shell. The result is a mouth-watering dish topped with crispy breadcrumbs that add an extra layer of texture. The origin of Portuguese Baked Crab Shell is closely tied to the fusion of Chinese and Portuguese food cultures in Macau. This dish embodies the unique characteristics of Macau's "hybrid cuisine" — combining the refinement of European cooking with the clever use of local ingredients. It has become a symbol of Macau's culinary identity and is considered one of the representatives of the city's distinctive "Macau flavors."



主廚介紹 | CHEF INTRODUCTION

梁仲棠 Leong Chong Tong

- 原籍貫廣東新會，十八歲入行，深耕廚藝二十八年，以精湛粵菜技藝為根基，以澳門多元飲食文化為靈感，研發創新澳門風味菜式，擅長「鮮調相融」的烹飪技巧。善用粵式技法凸顯地道食材本味，結合傳統火候掌控與現代擺盤藝術，打造兼具文化底蘊與創新表達的澳門風味菜肴。
- Originally from Xinhui, Guangdong, Chef Leong entered the industry at the age of eighteen and has honed his skills for twenty-eight years. Rooted in exquisite Cantonese culinary techniques, he draws inspiration from Macau's diverse food culture, dedicating himself to developing innovative Macau dishes. He is particularly adept at blending the freshness and flavor of ingredients. He skillfully uses Cantonese cooking techniques to highlight the original taste of ingredients, combining traditional fire control with modern plating art to create Macau delicacies that are both culturally rich and highly creative.



菜式介紹 | DISH INTRODUCTION

椰香焗葡國雞 Coconut Baked Portuguese Chicken

- 椰香焗葡國雞是一道融合了葡式風味與東南亞特色的經典料理，以濃郁椰香和焗烤焦香為亮點，口感層次豐富。
- Coconut-roasted Portuguese chicken is a classic dish that blends Portuguese flavors with Southeast Asian characteristics. Its highlights are the rich coconut and caramel aromas, creating a complex and layered taste.

