



# 城市介紹 | INTRODUCTION OF THE CITY

**Popayán**, the capital of the department of Cauca in southwestern Colombia, is recognized for its rich historical, cultural, and gastronomic heritage. Known as “**The White City**,” it preserves one of the best-conserved colonial historic centers in the country and a strong cultural tradition that attracts visitors from around the world. Its traditional cuisine is one of the most important symbols of local identity, emerging from the fusion of **Indigenous, African, and Spanish culinary traditions**, passed down from generation to generation and reflected in a wide variety of dishes, techniques, and culinary rituals. The city also hosts the renowned **Congreso Gastronómico de Popayán**, one of the most important culinary events in Latin America, which promotes dialogue between tradition and innovation. In this context, Popayán has strengthened its international recognition as part of the **UNESCO Creative Cities Network** in the gastronomy category, positioning itself as a global reference for culinary heritage and for the role of gastronomy as a driver of cultural tourism, identity, and sustainable development.



# 主廚介紹 | CHEF INTRODUCTION

## Camilo Romero Cadena

Ambassador of Colombian Gastronomy. A chef and researcher with a distinguished international career in high-end kitchens such as Arca Tulum (Mexico) and El Cielo (Colombia). As a key figure in the Popayán Gastronomic Congress, he has led the executive and creative direction of its most important culinary events. A member of the Latin American Academy of Tourism and Gastronomy, his career balances university teaching with the creation of innovative concepts such as Entorno Cocina Local. Currently based in Spain, today at Macao we bridge the gap between Colombian tradition and global innovation, transforming research into signature culinary experiences.



# 菜式介紹 | DISH INTRODUCTION

## Aged corn toast, candied bacon, creamy pipián, sweet peanut chili and pickled onion

This dish is built from two pillars of Popayán's culinary identity: pipián and corn, understood not only as ingredients but as bearers of memory and territory. As a whole, the dish proposes a respectful dialogue between these two traditions, without forcing or reinterpreting them, placing them at the center of the gastronomic experience as a tribute to the everyday cuisine of Popayán.



# 主廚介紹 | CHEF INTRODUCTION

## Michelle Illera Mckoll

Renowned restaurateur and chef from her hometown of Popayán, Colombia. As the grand-daughter and daughter of chefs, she comes from a family of restaurateurs with a legacy spanning over 50 years. Together with her husband, she is the co-founder of IL Gallo, a restaurant located on the outskirts of the city. A culinary storyteller who weaves together literature and the kitchen, she crafts wonderful tales that invite readers to step into the world of cooking and discover why gastronomy is such a delicious way to reach people's hearts.



# 菜式介紹 | DISH INTRODUCTION

## Tripazo

Popayán tripazo is understood as a key expression of popular urban cuisine and intangible cultural heritage, in which history, domestic economy and collective identity come together. More than an everyday dish, it represents the integral use of the animal and the intergenerational transmission of knowledge arising from scarcity and creativity, typical of the popular sectors. Its deep social and symbolic value stands out, linked to spaces such as market squares and street sales, where food becomes an act of encounter, memory and belonging that is fundamental to understanding the complete gastronomic identity of Popayán.

