

A Handbook of Gastronomy in Zhongshan, Zhuhai and Macao



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Zhongsan



Zhongshan



Zhongshan Guangdong, Sun Yat-sen's Hometown

Zhongshan, formerly known as Xiangshan (literally "fragrant hill"), is famed as "a place full of sacred flowers". Owing to the birth of Dr. Sun Yat-sen, China's great democratic revolution forerunner, this place was renamed Zhongshan in 1925. Since then, like the name Xiangshan, the sensible fragrance of Zhongshan pervades in the city of mountains and rivers.

Benefited from its location in the intersection of Chinese and Western cultures, Zhongshan has bred a lot of elites since modern times who made remarkable accomplishment in political, military, economy and cultural fields, such as the modern thinker, Zheng Guanying and the pioneer of the Chinese democratic revolution, Sun Yat-sen, writing a glorious chapter in the history of Chinese people. In the new historical period, Zhongshan people keep carrying forward the spirit of "Daring to be the first" and construct a harmonious society which is suitable for housing, start-ups, innovations, and coordinated development of economy and society under the new spirits of "philanthropism, innovation, inclusiveness and harmony". Zhongshan has been awarded as "National Sanitary City", "National Garden City", "Top Tourist City of China", one of the "Top Ten Happiest Cities in China", "National Civilized City", one of the "Ten Ecologically Civilized Cities in China", "UN Habitat Scroll of Honor Award", etc.

Zhongshan city is of humid and amiable climate, taking up an area of 1,800 square kilometers. It is a well-known hometown for Chinese going outside Mainland China, with over 800,000 compatriots residing abroad and in Hong Kong, Macao and Taiwan. Boosted with historic and

cultural heritage, Zhongshan city is endowed with an abundance of tourist resources including places in memory of famous people, urban tourist sites and rural landscapes of water town, all of which are vivid representations of a new Lingnan culture. Within the city, there is the tourism area of Sun Yat-sen's hometown (a national 5A tourist area), Zhan Yuan and Hongbo Area (national 4A tourist areas) among other cultural, ecological and industrial tourist sites. As located in the Cantonese cuisine area, Zhongshan city is also renowned for its delicious local cuisines, such as Shiqi-style pigeon, Xiaolan delicacies with chrysanthemum, Shaxi-style braised pork, Sanxiang-style thick rice noodles, Huangpu-style cured meat, almond cookies and so on.



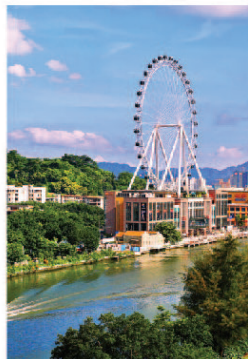
For more than 860 years of nurturing by nature and involvement in history, Zhongshan, a quaint but modern city in South China, has attracted millions of visitors with her charm.

Food Culture

Zhongshan: a harmonious city renowned for Cantonese Cuisine

Situated in the center of the Pearl River Delta, Zhongshan has a long history and cultural traditions, being one of the places where Xiangshan culture came into existence. As one of the representative areas of Cantonese Cuisine, Zhongshan city is well-known for its food culture both at home and abroad, which inherited the essence of Lingnan food culture and has developed the Xiangshan traditional culture to better adjust to the modern era. The food here has become an important reason why people in Zhongshan regard the city as a liveable city. It has a direct impact on whether the local people are satisfied with their lives.

After years of innovation and development, Zhongshan food has become famous than ever. It has gained a good reputation within the industry in China and become a leader within Guangdong province by ranking the first or second in a series of contests, namely the "World Championship of Chinese Cuisine", "National Cooking Contest", "National Contest of Creative Cantonese Cuisine" as well as the "Guangdong Cooking Contest". With firm industrial foundation, a large industrial scale, an abundance of talents and a great variety of dishes, the food industry in Zhongshan has, in many ways, reached and even gone beyond the standards set in the industry. Being crowned as "the city renowned for Cantonese cuisine", Zhongshan has picked up the pace in developing food industry and tourism at the same time, marching to a bright future for its tourism and catering industry.



15 Must-eat Delicacies and 2 Recipes



Shiqi-style pigeon

Huangpu-style baked rice with cured meat and matsutake



Fujian-style roasted goose with lychee



Deep-fried beef



Dongsheng-style
crisp grass carp



Snake soup with
chrysanthemum



Haizhou-style
fish meat
pancake



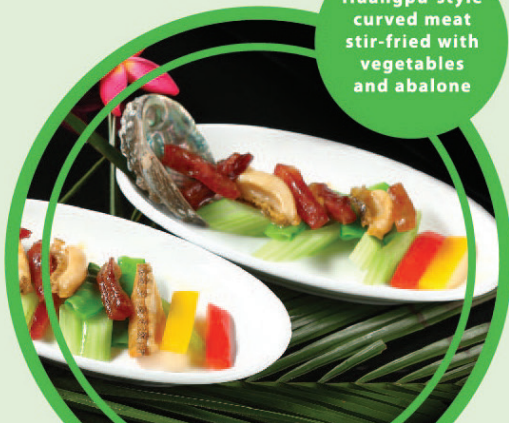
Shaxi-style
traditional
wormwood
cake



Sanxiang-style
thick rice
noodles



Shenwan-style
stewed
tylorrhynchus



Huangpu-style
curved meat
stir-fried with
vegetables and
abalone



Sanxiang-style
dim sum platter



**Xiaolan-style stir-fried
three delicacies with
chrysanthemum**



Shenwan pineapple



Shaxi-style braised pork



**Shiqi-style
Pigeon**

Ingredients:

Pigeon

Salt, sugar, chicken
extract powder, soy sauce,
pepper



Steps:

1. Prepare clean pigeons and drain them to dry;
2. Rub the inside of pigeons carefully and outside slightly with 18g of seasonings for each and pickle them for 20 minutes;
3. Pour hot water onto the pigeon until their skin shrink and grease is off, then pour cold water onto the pigeon to cool them off;
4. Carefully pour the "crisping soup" onto the outside of the pigeon without moistening the inside. Hang the pigeons (refrigerated) for at least 5 hours until the skin is dry;
5. Pour hot oil (about 120 degrees) onto the dried pigeons until the skin is crispy and the meat are ready to eat.

Dongsheng-style Crisp Grass Crap



Ingredients:

Zhongshan grass crap

Chaozhou pickle, garlic, ginger, redhead spring onion, chilli

Steps:

1. Remove the bones of the fish before cutting into strips and pickle them with salt, powder and oyster sauce. Cut Chaozhou pickle into slices and soak with water. Cut ginger into pieces and scallions into segments;
2. Heat the pot until the oil is hot, put garlic and ginger in and fry till the fragrance is out. Then put the fish in and stir fry. When the fish become melted yellow colored, put pickle, scallion and chilli in, braise for another 5 minutes and the dish is done.



Special Souvenirs

As a speciality in Zhongshan city, almond cookies are made of green beans. It was created by Zuixiangyuan (a shop that sells cakes whose name means the place to taste delicious food) and is the most famous speciality in Zhongshan. Ever since its establishment, Zuixiangyuan has witnessed the vicissitudes of the city over the course of the one hundred and more years. The original almond cookies were made with green bean powder, which was molded into almond shape with pork stuffed in the middle and then baked. Hence the name "almond cookies". Now the shape has changed into round.

The history of Zhongshan almond cookies: in the late Guangxu Reign of Qing dynasty, a wise hermit in China invented the cake with green bean powder and pork as festival gifts or snacks for entertaining friends and relatives. The then magistrate of Xiangshan county found the cake not

only sweet and crispy, but also bearing the aroma of almonds and became very fond of the cake, thus writing the four Chinese characters "Chi Jia Liu Xiang" (meaning the aroma of the cake prevails in one's mouth) to extol it. That is exactly when the cake was firstly produced in batches and became popular.



Zhongshan
Almond Cookies

There is a saying inherited by the Lingnan people: when the wind of fall begins to blow, it is time to eat cured meat. Which is to say, every year after the Beginning of Autumn, the 13th solar term in Chinese lunar calendar, when the north wind brings coolness, it is time for people to make cured meat.

Located at the northern end of Zhongshan city of Guangdong province in southeast China, Huangpu is a notable county directly under the city government. Stories had it that during the war, the ancestors of the Huangpu people took boats from Zhujixiang, Nanxiong. Seeing that the place was full of yellow flowers and was as beautiful as a garden, they settled there to start a new life. Hence the name "Huangpu" ("Huang" means yellow and "pu" refers to gardens in Chinese).

As the weather in the Pearl River Delta is hot and humid, the smart Huangpu people made cured pork by pickling pork with salt, sugar, soybean sauce and liquor before drying it with sunshine. The cured pork is of fine color and taste. After that, they processed other parts of pigs in the same way. Gradually, they summarized a set of recipes to make different kinds of cured pork. Since then, the Huangpu people have been famous for making cured pork.

Huangpu-style
Cured Meat





Siu Lam To Mei Chiew

The main ingredient of "To Mei Chiew" is the "to mei" flower, which is fermented with starch and wine yeast. Its brewing process includes distillation, aging, mixing, and other specialized techniques. From the 1950s to the 1990s, this alcohol was produced at the Zhongshan Distillery situated in Xiaolan (Siu Lam) in great enough quantities to be exported and thus gained the name "Siu Lam To Mei Chiew."

Siu Lam To Mei Chiew has 8 features – fragrant, sweet, pure, clear, soft, slippery, pleasant and mellow. The fragrance of To Mei flower makes it unique and irreplaceable. While inheriting the traditional brewing techniques, the late Xiaolan (Siu Lam) Jucheng Distillery emphasized the fragrance, clearness, purity and slippery of the liquor. In this way, To Mei Chiew has adapted to the time and the lost treasure of the maritime silk road has restored its brilliance.

Sun fu Jiu

Zhongshan City Shiqi Distillery Co., Ltd is a traditional liquor brewing and processing company that has a history of nearly half a century. It was established on the basis of a former local state-owned distillery in Shiqi. With an updated and complete production chain, the company produces quality products which were recognized as the "Quality Product of Guangdong Province" and "the Top 10 Liquor in Guangdong Province". The products mainly go to places inside Guangdong province and Hong Kong and Macao, which are well-recognized among consumers. To fulfill the remained task of Sun Yat-sen, the company went to Maotai county, Guizhou province in southern China to produce Jiang-flavor liquor with its own factory. Currently, the company provides over 30,000 tons of Jiang-flavor liquor per year. It serves customers of all tastes with a variety of Jiang-flavor liquor, including the Sunfujiu, the birthday of Sun Yat-sen series, the 1866 A.D. Series and the Qijiangrenjiajiu, thus becoming the front runner of the industry.



Pigeon eggs are also known as "Ge Luan" in the *Compendium of Materia Medica* (Bencao Gangmu), a traditional Chinese medical encyclopaedia.

Pigeon eggs are the eggs of rock dove or pigeons. The protein-rich pigeon egg contains a little fat, sugar, phospholipid, iron, calcium, vitamin A, vitamin B1, vitamin D and other nutrition and is easy to digest. Therefore, pigeon eggs are nutriment for pregnant women, children and patients as well as a popular dish for a feast.

Shiqi Pigeon Egg



Shenwan Pineapple



Shenwan Pineapples are those from Shenwan county, Zhongshan. Facing the sea with hills at its back, Shenwan city has abundant rainfall and fertile land and makes it quite suitable for the growing of pineapples. After a long period of selection and breeding, a Shenwan pineapple now weighs around 0.5 kilogram. It is golden colored and the skin is thin. Besides, the slippery and crispy pulp is sweet with light fragrance which will remain in one's mouth.

Normally there are four ways to eat Shenwan pineapples. First, peel off the skin and have a taste of the fragrant and sweet pulp without dipping in salt water. Second, drink the extracted pineapple juice to eliminate heat and thirst. Third, serve as an ingredient for the famous dish "chicken with pineapple". Fourth, make canned pineapple as souvenirs. While being well-known at home, Shenwan pineapple has made its essence overseas as the symbol of Zhongshan people's good-will.

Xiaolan-style Pickled Pork with Chrysanthemum

As Xiaolan county is abundant in chrysanthemum, it is natural for the people there to use the flower to make a variety of dishes, the most famous one of which is the pickled pork with chrysanthemum. To make the dish, people slice the fat pork on the back of pigs before pickling them with sugar. The pork slices are then served with sugar pickled chrysanthemum on the surface which is half dry half watery.

Although the pork is fat, it tastes slippery, crispy, not greasy with light fragrance of the chrysanthemum, making it a common choice for gift giving. Most local elders believe that the dish contributes to one's stomach and use it to ease stomach ache.



Index of Restaurants

Restaurant	Address	Telephone
Nanhai Yucun Restaurant	3 Chengnan Road (Chengnan Lu), South District	+86 760 8889 1389
Fuchun Restaurant	6/F-8/F, 16 Line Plaza, Zhongshan 3 Road (Zhongshan San Lu), East District	+86 760 2818 8888
Xincheng Harbour Restaurant	41 Kanghua Road (Kanghua Lu), Shiqi District	+86 760 8871 7111
Jinghua Century Hotel	8 Zhongshan 3 Road (Zhongshan San Lu), East District	+86 760 8832 8688
Western Restaurant (Zhongshan International Hotel)	142 Zhongshan 1 Road (Zhongshan Yi Lu), East District	+86 760 8863 3388
Zhongshan Spring Hotel	Yongmo Village, Sanxiang County	+86 760 8668 3888
Jinji Restaurant	833 Sunwen East Road, East District	+86 760 8883 3333
Xiaolan Jucheng Hotel	46 Hongshan Road (Hongshan Lu), Xiaolan Town	+86 760 2225 4988
Hesheng Restaurant	1/F, 1 West Street, Tai Po Wan Village, Sanxiang Town	+86 760 8668 5299
Harbour Hetai Restaurant	1/F-2/F, Huali Building, 130 Tung Yuan South Road, East District	+86 760 8832 9988
Shiqilao Zhongshan Restaurant	36 Kanghua Road, Shiqi District	+86 760 8870 7708
Shaxi Liyuan Villa	Next to Longdu Furniture, 105 National Highway, Shaxi Town	+86 760 8739 1118
Yidong Restaurant	2/F, Holiday Plaza, Xingzhong Road (Xingzhong Dao), Shiqi District	+86 760 2388 2288
Harbour Seafood Restaurant	65 Zhongshan 5 Road (Zhongshan Wu Lu), East District	+86 760 8826 2222
Venice Steak Restaurant	3/F-4/F, Block No.1, Zimabenteng Plaza, Zhongshan 5 Road (Zhongshan Wu Lu), East District	+86 760 8822 8828
Meiwei Yuan	Near Gaosha Hall, Dongsheng Avenue (Dongsheng Dadao), Dongsheng Town	+86 760 2282 3118

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Restaurant	Address	Telephone
Hefeng Japanese Cuisine	Next to Fuhao Villa (Fuhao Shanzhuang) facade, Fukang Road (Fukang Lu), Shiqi District	+86 760 8823 9266
Zhongshan Ting's Restaurant	Second Industrial Area, Sanxiang Town	+86 760 8668 4948
Zhaori Tea House	41, Building No. 5, B Zone, Hengxin Garden, East District	+86 760 8823 4411
Xinyue Muslim Restaurant	194 East Sunwen Road (Sunwen Donglu), East District	+86 760 8831 3978
Kangtai Soup	2 Songyuan Road (Songyuan Lu), East District	+86 760 8830 1378
Hakka Tulou	Wuguishan South Bridge, Wuguishan District	+86 760 8820 3686
Yeye Porridge	Inside Longrui Porridge City, Longrui Archway, Shaxi Town	+86 760 8623 2188
Haomianse Noddles	8 Yanling Road (Yanling Lu), Shiqi District	+86 760 8885 0181
Yanshiwei Fishing Village	Shatou River (Shatou Chong), Yakou Village, Nanlang Town	+86 760 8550 8323
Tang's Seafood Restaurant	Shatou River (Shatou Chong), Yakou Village, Nanlang Town	+86 760 8550 1899
Yakou Ren Jia	Shatou River (Shatou Chong), Yakou Village, Nanlang Town	+86 760 8521 7338
Edge Ice Chamber (Daxin Flagship Store)	1/F, Daxin Xin Du Hui Commercial Street, 2 Daxin Nan Road, Shiqi District	+86 760 8883 6655
Pinxiao Guan	Shop 15, Zimabenteng Plaza, Zhongshan 5 Road (Zhongshan Wu Lu), East District	+86 760 8829 6988
Xiangshan Family Banquet	Lai King Court, 167 Choi Hung Road, West District	+86 760 8511 7878
Seafloor Hotpot	7FB1, Level 7, Xinduhui II, 2 Lianshi East Road, Shiqi District	+86 760 8826 6881
Jinhui Restaurant	5/F, Lland Square, Guzhen Town	+86 760 2821 8888
Shiyi Restaurant	Building 2, Eden, 36 Fuwan South Road, Shiqi District	+86 760 2360 8388
Harbour Restaurant	6/F, Harbour City Shopping Centre, 1 Shengping East Road, Xiaolan Town	+86 760 2211 1822
Qijiang Yinxiang Zhongshan Restaurant	Risheng Meishicheng, 8 Jingxiang Road, Shiqi District	+86 760 8866 2008
Xin Xuan Restaurant (Ocean Letter)	401, 4/F Ocean Plaza Shopping Centre, East District	+86 760 8522 6633
Yingxi Wedding Seafood Hotpot Restaurant	3/F-4/F, Annex Building, Summer and Junli Hotel, 5 Xingzhong Road, Shiqi Town	+86 760 8888 8919
A Cannon Food City	51 Zhongshan 5 Road (Zhongshan Wu Lu), East District	+86 760 8832 2995
Jingyue Pavilion Air Food House	16 Zhongshan 3 Road (Zhongshan Lee and Hilton Hotel 53-55F), East District	+86 760 8877 0777
Zhongshan Fengyuanxuan Tea Art Restaurant	Phase 3 Haoyi Huating, Qiguan West Road, Shiqi District	+86 760 8881 3338
128 Seafood Restaurant	8 Shenwan Avenue Central, Shenwan Town	+86 760 8660 0339
Rongguang National Banquet Restaurant	3/F, Fuye Plaza, 16 Fuhua Road, West District	+86 760 8998 9993
Torch Yipin Royal Kitchen Restaurant	22 Kanghua Road, Huojv Kaifa District	+86 760 8828 8888
Guanglong Restaurant	Bamboo section, Shaxi Town	+86 760 8660 9099
Xiaolan Family Restaurant	Opposite to 28 Minan Middle Road, Xiaolan Town	+86 760 2223 8678
Hengji Restaurant	22 Harbour Avenue, Gangkou Town	+86 760 8848 3328
Xuanji Restaurant	20 Rainbow Avenue, West District	+86 760 8861 9035
Tian Tian Fishing Village Siu Lam Restaurant	11 Rainbow Avenue, West District	+86 760 8861 2360
Shaxi Finch House Restaurant	61 Shaxilong, Shaxi Town	+86 760 8779 3620
Zhongshan Nantou Jufu Farm	92 Dongfu North Road, Nantou Town	+86 760 2311 0828
Zhongshan Yuexiang Restaurant	3/F-4/F, Century New City Excellence Center, 18 Tsui King South Road 18, West District	+86 760 2811 7777
Zhongshan Pigeon House Restaurant	61 Kanghua Road, Shiqi District	+86 760 8878 7005
Zhongshan Nanlang Harbor Restaurant	5/F, 62 Lingnan Road, Fashion Life Plaza, Nanlang Town	+86 760 8872 2388
Zhongshan Taifuxuan Restaurant	48 Shing Wah Road, Shiqi District	+86 760 8866 2188
Zhongshan Rural People's Farm	Opposite to the back door of the Yangtze River Road Huamei Hotel, East District	+86 760 8888 7430



Zhuhai

Romantic Zhuhai, China's Zhuhai

Zhuhai, a happy city in the Guangdong-Hong Kong-Macao Greater Bay Area, is the only city in China that has been listed in the 40 Best Tourist Places in China as a whole city. It is the representative of romantic and livable tourist cities.

Vigor, openness, innovation and tolerance are the city's characteristics; Green, leisure, happiness and romance are its natural endowment. The openness of Hong Kong-Zhuhai-Macao Bridge, a contemporary world's miracle, makes Zhuhai the only city in mainland to connect Hong Kong and Macao overland. Life circle within one hour becomes matter of routine for these three cities.

Green hills and waters, blue sea and sky with sunshine and beaches are special beauty of Zhuhai. In Wanshan Island of Zhuhai, one may lie under warm sunshine and enjoy fresh seafood. Or go to Chimelong International Ocean Tourist Resort in Hengqin, have an intimate contact with rare sea animals and enjoy international top-class circus performance. Venture into sports like sailing boat, race cars, bike racetracks to experience the charm of the city all the year round. Go on a hot spring spa to save yourself from mundane life for a little while learning the leisure of Chinese imperial hot spring culture. Touch the Oyster shell wall of Zhao's from 500 years ago in the Southern

Ancient Town, which is home to this area, and imagine how spectacular the Songyuan Sea War was. Wander in the Tang Ancient Town and look back on those outstanding elites in the modern times who groped a long way for China's revival. Appreciate classic symphony in the most beautiful sea theatre, Zhuhai Grand Theatre and enjoy authentic Princess Chang Ping, a classic Cantonese opera. Take a walk in the beautiful Zhongshan University and look back on the city's road to developing the country through science and education. Of course, the most romantic thing for you is to walk hand in hand with your beloved one, wandering under flourishing tree roads, learning love stories behind Zhuhai fishing girls on the bank of Censer Bay. Vow in the breezing sea wind and promise each other that you'd never separate till the world ends...

Mountain flowers reflecting in the ocean, azure water gazing up at fluffy white clouds -- the richness of Zhuhai has a profound effect on everyone who comes here. Zhuhai's beauty is within your reach, and you will feel its warm and sincere tenderness. Zhuhai, a city full of charm, has been called one of "Top Tourist City of China", a "Demonstration City of Tourism and Leisure of China", "European's Most Loved City in China", and a "China International Garden City". With the construction of the Hong Kong-Zhuhai-Macao Bridge -- which will make travel faster and more convenient, all of the opportunities that present themselves in the Guangdong-Hong Kong-Macao Greater Bay Area, and the excitement of the recent major developments in its "special zone", this lovely city on the west bank of the Pearl River is waiting for you to arrive.

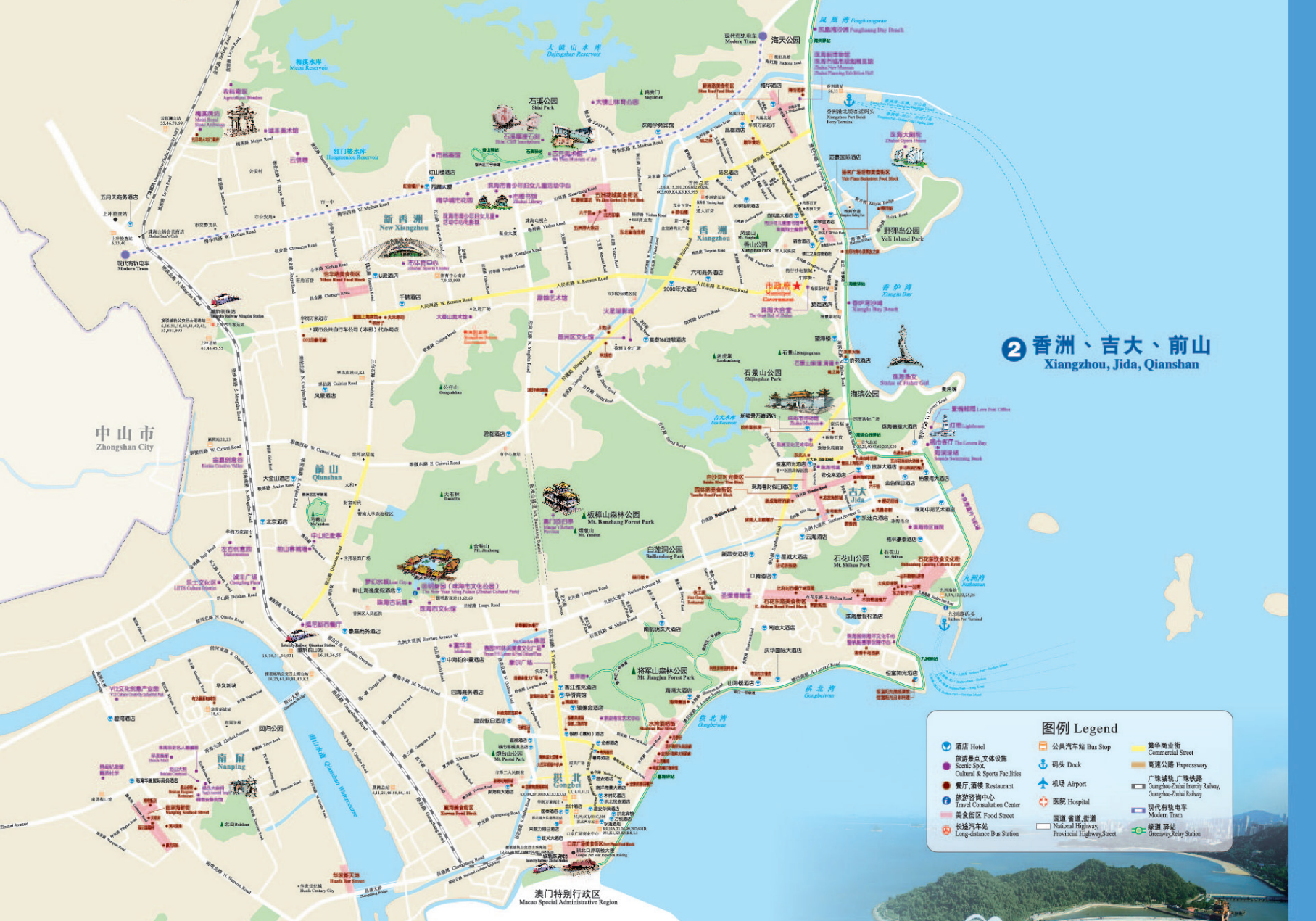
You are warmly welcomed by the romantic city, Zhuhai in China!

Food Culture

Zhuhai is the intersection of rivers and the sea. Therefore, it has abundant aquatic products. Due to great geographic position and under the condition of salt and fresh waters, fishing food here is fresh and a bit sweet with a special flavor. Guangzhou-style seafood plays a main part. Besides, special Guangzhou cuisine, Guangzhou-style tea cakes and delicious Guangzhou porridge are also universal and play an indispensable role in Zhuhai's food. On high streets and small lanes here, various dessert shops, favored by the young generation, can be easily found.

Zhuhai is also a window of China's reforming and opening up and a prosperous immigrant city. Therefore, it becomes a joint of diversified cuisines. You can enjoy specialties from different corners of China and the world wherever you come from.





2 香洲、吉大、前山 Xiangzhou, Jida, Qianshan

酒店 Hotel

旅游景点、文体设施
Cultural & Sports Facilities

餐厅、酒楼 Restaurant

旅游咨询中心
Travel Consultation Center

美食街区 Food Street

长途汽车站
Long-distance Bus Station

公共汽车站 Bus Stop

码头 Dock

机场 Airport

医院 Hospital

国道、省道、市道
National Highway, Provincial Highway, Street

繁华商业街
Commercial Street

高速公路 Expressway

广珠城际、广珠铁路
Guangzhou-Zhuhai Intercity Railway,
Guangzhou-Zhuhai Railway

现代有轨电车
Modern Tram

国道、省道、市道
National Highway, Provincial Highway, Street

绿道、驿站
Greenway, Relay Station

15 Must-eat Delicacies and 2 Recipes

Goose Barnacle

As a kind of marine shellfish, goose barnacle with hard shell lives in the shore rock cracks in Wanshan Island. Its shape is like dog paw, and its protein-rich meat presents three colors, and tastes delicious, sweet, fine and tender. It may be cooked by methods including scalding, steaming, cooking in porridge, or may be eaten uncooked following cleaning and dipping in mixture of light soy sauce and mashed garlic.



3 Treasures
from Wanshan
Island



Jiang Jun Mao

As a kind of marine shellfish, it lives along the shore rocks in Wanshan Island in a shape like official hat of General in the Qing Dynasty. Its nutrition-rich meat is good in elasticity just like abalone. Cooking methods include steaming in clear soup, steaming with mashed garlic, scalding, simmering with peanuts and cooking in porridge, etc.



Urchin

As a benthonic animal, it lives in the sea area of Dong'ao Island. With long spines on back and weird appearance, it has special meat that tastes tender, fine and smooth while its golden nutrition-rich content looks fat and tastes delicious, sweet and smooth. Generally, its cooking methods include steaming with eggs or rice. It is of medical value.



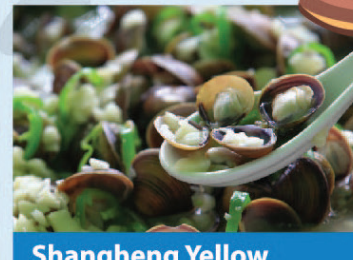
Double-shelled Crab in Doumen

Being the very precious kind among crabs, double-shelled crab is characterized by delicious and tender meat. With bright gloss and rich protein, they are nourishing delicacies well-known in Hong Kong, Macao, Taiwan and Guangdong.



Hengqin Oyster

Oysters are known as Ocean Milk. Hengqin Oysters are renowned for abundant nutrition and healthy function. Hengqin Oysters are big, fleshy, white, tender, and crispy and are well-known at home and abroad.



Shangheng Yellow Sand Clam

It is a traditional food in Doumen belonging to intangible cultural heritage project in Zhuhai. Yellow Sand Clam is a kind of wild shellfish living in Maxi River, Lianzhou of Doumen, with golden shell and full meat. It tastes very fresh and delicious after steamed with green pepper, mashed garlic, salt and oil.



Cobia

Cobia, also known as Black Kingfish, is a large edible tropical sea fish. It's tender and delicious. Its sashimi is pure white, smooth but not greasy. It can totally compete with salmon. It is very popular in Taiwan, South Korea and the United States.



Tylorrhynchus

Growing in Dashatian at the junction of sea water and river water, it is a food rich in protein. Its cooking methods include steamed, fried, baked, boiled, stewed, or deep-fried.



Baijiao Sea Bass

It is a national geographical indication product. Originating from Baijiao, Doumen, Baijiao Sea Bass is characterized by thick back, fat stomach, fresh and tender meat, delicious taste, and high meat ratio.



Dachikan Barbecued Rib

It is a traditional food in Doumen belonging to intangible cultural heritage project in Zhuhai. It not only inherits Lingnan Barbecued Pork flavor, but also presents unique sauce formula and processing techniques. The fresh meat in shoulder and rib of local rural piglets is selected, pickled with sauce and aired, then placed in special oven and baked with litchi wood, and finally taken out after well-cooked. Crisp outside and tender inside with tasty flavor lingering in mouth.



Jinchao Roasted Duck

Originating from Hushan Village, Qianwu Town, Doumen District, Jinchao roasted duck is cooked with traditional roasting method and does not contain any additives. Smooth, crispy and evenly colored with delicate sweetness, it has been listed as an intangible cultural heritage in Zhuhai.



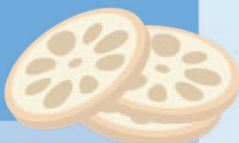
Duck Bundle

The duck bundle is a collective name of the cured making of duck feet, duck wings, duck chins. It's also called Duck Feet Bundle by people in Hengshan Village. It has been listed into the intangible cultural heritage of Guangdong province. At present, almost every family in Hengshan village has homemade Duck Feet Bundle, mostly small workshops. Among them, Zhao's is one of the outstanding brands. Douxiang Flavor, registered by Xincheng Agriculture Cooperative, has realized its production in large scale.



Baiteng Lotus Root

Baiteng Lotus Root is rich in starch, protein, and various vitamins and minerals, and is well known as plumpy, fluffy and just melting in the mouth.



Hengshan Arrowroot

Originating from Shangheng, Doumen, Hengshan Arrowroot is characterized by light fragrance, milky soup, no dredge, and good taste.



Tea Cake

As an intangible cultural heritage project in Zhuhai, this cake, popular in Tangjiawan of Zhuhai, is commonly known as "Tangjiawan Tea Cake". The cake is typically made along with solar terms. The Big Dragon Cake in the Spring Festival, Luodou Zongzi in the Dragon Boat Festival, and Taro Cake in the Mid-Autumn Festival present different flavors. There are more than 40 kinds of cakes often made in peasant families.

Jinwan tea cake is from the local traditional delicacy. Some ingredients are taken from mountain leaves, grass beside the river. Therefore, it has special color and scent. Tea cake has many products in restaurants or village houses, especially during the Dragon Boat Festival, Mid-Autumn Festival and Spring Festival. Under strong festival atmosphere, the aroma of tea cake spreads. The products include Malianhuang sticky rice balls, Doulao, Sanya bitter cakes, wormwood leaf sticky rice balls, Zhuangyuan sticky rice balls, oil sticky rice ball and Niangao.



Ingredients:

Hengqin oysters, mustard, oyster sauce, salt, sugar and etc.

Steps:

1. Clean and drain oysters;
2. Put oysters in boiling water to medium-well and then place them in the refrigerator for 15 minutes after draining;
3. Mix iced oysters with oyster sauce, mustard, salt and sugar.



Jade Oysters



Dachikan Barbecued Rib

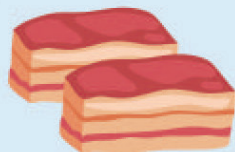


Ingredients:

pork, rib, salt, sugar, chicken powder, South Milk, wine, vinegar and etc.

Steps:

1. Clean and drain pork and ribs;
2. Cut pork into a same size and sprinkle salt over them, pickling for 90 minutes;
3. Put pork through sticks and then put them down into the stove evenly;
4. Cover the stove with a stove hat and build a fire;
5. Constantly turn over the pork and roast for 120 minutes till it is done.



Special Souvenirs



It uses sea basses from Baijiao nation-class pollution-free agricultural standardization demonstration area in Zhuhai as standard main ingredient, combined with traditional technique. It has a unique flavor. It can be tasted on family tables and sent to others as a gift.

Dried Baijiao Sea Bass

As a traditional handmade Guangdong-Hong Kong-Macao traditional food, it uses fresh eggs from farms, combined with high-quality wheat and excellent cream. It is strong in egg smell and gives a smooth texture. Besides, it is rich in nutrition. It is not only a unique gift with Lingnan features, but also a famous Chinese time-honored brand food.

Yuen Long Egg Rolls



"Doupai" Series Doujiu

Doujiu takes high-quality sorghum, wheat, beans as raw materials, using traditional methods and modern technology, combined with cellar fermentation and Fu-style distillation and blend them together to store for a few years. It is transparent and clear and has strong aroma scent with characteristics of sweetness, softness, freshness and cleanness. It is very popular among customers. It has won the gold medal of the Malaysia international famous brand fair and the famous brand product award of national food industry.



Hengshan duck bundle has a one-hundred-year history since Guangxu years in Qing Dynasty. It is a traditional folk food in Lianzhou Town, Doumen District. As one of the Four Cuisines of Lianzhou, it has been listed into intangible cultural heritage of Guangdong Province. It includes duck feet, duck shovels, duck wings, duck livers, duck intestines and fat pork meat. People bundle them together, marinate them by a special technique and then dry them in the air. It is a wonderful dish for dinners and a decent gift for family and friends.

Hengshan Duck Bundle



Lianzhou Dendrobium Candidum Series Products

Dendrobium candidum from Zhuhai Yifeng dendrobium candidum ecological health park has multiple functions, such as nourishing Yin, replenishing spleen, liver and gallbladder, clearing the deficiency heat, strengthening physique, promoting circulation, reduce blood sugar, inhibiting tumor, brightening eyes, nourishing the skin and so on.





It is a famous trademark in Guangdong Province, Guangdong Province famous brand products and organic agricultural certified products. It complies with organic agricultural production requirement in the whole production process using a non-genetically modified high-quality rice kind. It has a system of quality management and never uses any chemical compound fertilizers and farm chemicals. Its steamed rice tastes soft and smooth with a sweet and fragrant smell. It has excellent flavour and very good quality.

Organic Rice of Honey Long



Ten-mile Lian River Series Products

Black rice

Black rice is a processed product of black rice plant. It is special type after long-term cultivation of gramineae. Black rice is rich in nutrition, and has high value in food and medicine. Apart from porridge, it can also produce various kinds of nutritious food and even alcohol, known as "Black Pearl" and "the King of All Rice".

Red Rice

Red rice can also be called Fu Rice, Hongqu, Chiqu and Hong Grains. Red rice, rich in starch and plant proteins, can complement vigor and maintain human's body temperature. It is also rich in ferrum, phosphorus, vitamin A, B family and many other nutrients. Therefore, it can ease fatigue, malnutrition, lassitude, insomnia and other symptoms.

Ivory Xiangzhan

Ivory Xiangzhan belongs to the family of rices. It has small but long rice grains with a bright color and a sweet smell. It is soft but not sticky; it's elastic and not hard. All in all, it has an excellent flavor.

Rapeseed oil

Rapeseed oil can also be called rap oil, colseseed oil, canola oil and such. It is a clear or translucent liquid from squeezing seeds of rape. It takes on a yellow or yellow-brown color with a strong mustard flavor.

Lai Kei Bakery

Lai Kei Bakery is famous for its pure handcraft and its making and selling almond cookies and egg rolls in the meantime. Till now, it has over 200 products, including almond cookies, egg rolls, dried pork, dried beef and peanut candy, which preserve their traditional flavors by the use of traditional handcraft technique, are most popular among Hong Kong-Macao and Chinese customers. Lai for its history from old times; Kei for its compliance with the old technique. Bakery technique spreads far and is always on the lips.



Index of Restaurants - Cantonese Cuisine

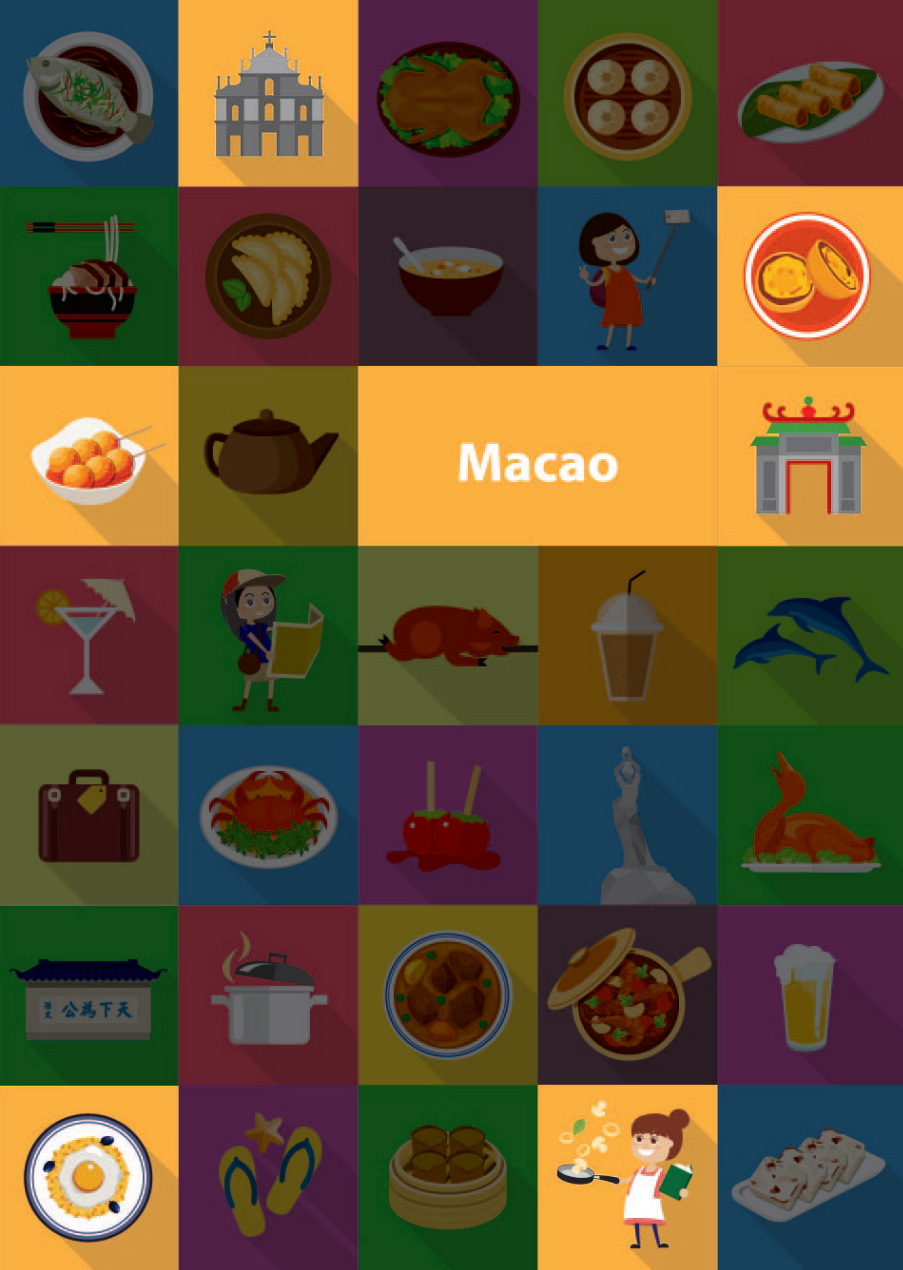
Restaurant	Address	Telephone
Gongbei		
Grand Elite	Grand Bay View Hotel, 245 Shuiwan Road (Shuiwan Lu), Gongbei	+86 756 8155888
Jin Yue Xuan Seafood & Hot Pot Restaurant	265 S. Lovers' Road (Qinglv Nanlu), Gongbei	+86 756 8133133
Longquan Seafood & Hot Pot Restaurant	271-277 S. Lovers' Road (Qinglv Nanlu), Gongbei	+86 756 8883300
Rosa Chinensis	305 S. Lovers' Road (Qinglv Nanlu), Gongbei	+86 756 8183382
Xin Hai Li Seafood Restaurant	271 W. Yuehua Road (Yuehua Xilu), Xiawan, Gongbei	+86 756 8899333
Yijian Seafood Restaurant	29 Zhuping Road (Zhuping Lu), Xiawan, Gongbei	+86 756 8866338
Yijian Gourmet Plaza	3/F, Lingxiucheng Zhengbang Plaza, Beiling, Gongbei	+86 756 6838888
Gongbei Shishen Seafood Restaurant	1/F, Nanyang Seaview Hotel	+86 756 8132108
Pinshangxuan Hotpot Seafood Home Cuisine	171 Xiawan Road	+86 756 8883833

Index of Restaurants - Cantonese Cuisine

Restaurant	Address	Telephone
Xiangzhou & New Xiangzhou		
Fulum Palace Restaurant	8/F, Yale Plaza, S. Fenghuang Road (Fenghuang Lu), Xiangzhou	+86 756 6129888
Haiyi Restaurant	White Rose Garden, 361 M. Lovers' Road (Qinglv Zhonglu), Xiangzhou	+86 756 2181222
Shui He Xuan - Steaming-Themed Restaurant	163 Hongshan Road (Hongshan Lu), Xiangzhou District (Area A, South Entrance of the Sports Center)	+86 756 2220918
Wuzhouwan Restaurant	Wuzhou Garden City, 188 Yinhua Road (Yinhua Lu), New Xiangzhou	+86 756 2536001
Mayflower Dazhaimen Restaurant	Next to Meixi Royal Stone Archways, New Xiangzhou	+86 756 8624448
Longbaoxuan Seafood Hotpot Restaurant	East Gate Nancunhaoyuan N Yingbin Road (Yingbinbei Lu)	+86 756 2512222
Deyuefang Seafood Restaurant	Minting Park, M Lover Road (Qinglv Zhong Lu)	+86 756 2251188
Dianbai Hometown's Chicken Restaurant	2nd floor 87 Qianshan Road	+86 756 8622878
Shaping Restaurant	4 Xianqiao Road Beishan Village Nanping	+86 756 8927883
Yudingji Seafood Restaurant	293 Qianshan Road	+86 756 8992388
Wanzai Haiyi Seafood Restaurant	11 Seafood Street Wanzai	+86 756 8826667
Jida		
Chaoxiang Bandao Restaurant	156 S. Lovers' Road (Qinglv Nanlu), Jida	+86 756 8308888
Haishangxuan Restaurant	350 S. Lovers' Road (Qinglv Nanlu), Gongbei	+86 756 3337272
Guishan Yugang Restaurant	S. Lovers' Road (Qinglv Nanlu), Jida (Qinglan Villa Food Street)	+86 756 3327323
Daliang Wumi Congee Restaurant	455 S. Lovers' Road (Qinglv Nanlu), Jida	+86 756 3322633
Yipin Congee Restaurant	Jiuzhou Garden, S. Lovers' Road (Qinglv Nanlu), Jida	+86 756 3228768
Mayflower Royal Restaurant	3/F, Ridong Plaza, 49 Lovers' Road (Qinglv Lu), Jida	+86 756 3230000
Longfa Seafood Restaurant	22 Jingle Road (Jingle Lu), Jida	+86 756 3378888
Chunxing Seafood Restaurant	2 Yuanlin Road (Yuanlin Lu), Jida	+86 756 3368888
Xincheng Seafood Restaurant	69 Yuanlin Road (Yuanlin Lu), Jida	+86 756 3335027
Wei Zhi Lin Restaurant	Next to the Front Door of Jingshan Park, Jida	+86 756 2132663
Changsheng Abalone Home Cuisine	Rome 105-107 30th Block Haiwan Garden East Shihua Road	+86 756 3233550
Zhuhai Holiday Resort Hotel	9 East Shihua Road	+86 756 3333838
China Southern Pearl Hotel Zhuhai	163 West Shihua Road	+86 756 3343777
Tangjiawan		
Shishen Seafood Restaurant	437 Tangqi Road (Tangqi Lu), Tangjiawan	+86 756 3611726
Dieshi Restaurant	Next to Jishan Bus Stop, Tangjiawan	+86 756 3311591
Dashipu Yucun Restaurant	Opposite to Horizon Cove, Tangjiawan	+86 756 3312299
Doumen		
Yili Restaurant	North of Jianfeng Bridge, Jing'an Town, Doumen	+86 756 5530168
Yingheng Restaurant	Building 11, Area 5, 288 Zhufeng Avenue, Jing'an Town, Doumen	+86 756 5888198
Wubing Eryu Restaurant (Doumen)	2157 Xidi Road, Jing'an Town, Doumen	+86 756 5555836
Others		
Siji Jiajing Restaurant	C4001 and C5001, 4/F and 5/F, Zone C, Huafa Mall, 8 Zhuhai Avenue (Zhuhai Dadao)	+86 756 8330533
Xiangshan Xiaochu Restaurant	155 Nanlian Road (Nanlian Lu), Nanshan Village, Wanzai	+86 756 8811908
Hengqin Oyster Seafood Restaurant	57 Baoxing Road (Baoxing Lu), Hengqin New Area (diagonally opposite to Hengqin Wharf)	+86 756 8688866
De Yue Lou	Right Side of Bailliangdong Park, Jiuzhou Avenue (Jiuzhou Dadao)	+86 756 3331029
Liuyan Seafood Restaurant	Blocks C&D, Zhuguang Garden, N. Guihua Road (Guihua Beilu)	+86 756 8117821

Index of Restaurants - Gourmet Restaurants

Restaurant	Address	Telephone
Others		
Hongxing Yugang Restaurant	Beside Town Government Building, Nanwan Avenue (Nanwan Dadao), Nanping	+86 756 8670888
Shunhua Restaurant	2029 N. Fenghuang Road (Fenghuang Bellu)	+86 756 2250988
Yumanrenjia Restaurant	Bar City Baiteng Lake South Huanhu Road Doumen District	+86 756 5566688
Dashu Nongzhuang Restaurant (Uncle Village Restaurant)	Neighbor of Dim Sum Shop 3rd Village Gungtang Jinding District	+86 756 3383313
Fuyixuan Seafood Hotpot Restaurant	555 Jinhe Road Jinwan District	+86 756 7223118
Gongbei		
Man Ting Xiang	2088 S. Yingbin Road (Yingbin Nanlu), Gongbei	+86 756 8885088
Xibei Oat Noodles	F3-003&004, 3/F, MO Mall, 2095 S. Yingbin Road (Yingbin Nanlu)	+86 756 4008207320
Maojia Restaurant	M. Yuehai Road (Yuehai Zhonglu), Gongbei	+86 756 8122822
Yindo Shanghai Restaurant	Yindo Hotel, Gongbei	+86 756 8883388
Xiangzhou & New Xiangzhou		
Chuan Bao Zi	501 Ningxi Road (Ningxi Lu)	+86 756 2284555
Liuyuan Shanghai Restaurant	109-110 Renheng Xingyuan Shopping Street, W. Renmin Road (Renmin Xilu), Xiangzhou	+86 756 2608577
Honglou Youmianfang Restaurant	169 Shanchang Road (Shanchang Lu), Xiangzhou	+86 756 2269329
Tangjia He's Restaurant	Shanfang Road (Shanfang Lu), Tangjia, Xiangzhou District	+86 756 3313046
Shantou Baheli Hai's Beef Hotpot	1/F, Jinjiang Inn, Phase II, YoungMIX Plaza, 1060 S. Fenghuang Road (Fenghuang Lu), Xiangzhou District	+86 756 2116126
Heliyuan Beef Hotpot	102, 1/F, 2 Pinglan Road (Pinglan Lu), Nanping, Xiangzhou District (On the Opposite of China Post, Nanping Seafood Street)	+86 756 8699962
Honggong Restaurant	2/F, Tibet Hotel, New Xiangzhou	+86 756 2669988
Jida		
Tanyoto	340 S. Lovers' Road (Qinglv Nanlu), Jida (Qinglan Villa Food Street)	+86 756 3228588
Feiteng Yuxiang	348 S. Lovers' Road (Qinglv Nanlu), Jida (Qinglan Villa Food Street)	+86 756 3230066
Dong Lai Shun	453 S. Lovers' Road (Qinglv Nanlu), Jida	+86 756 3338333
Dacaoyuan Mutton Restaurant	338 S. Lovers' Road (Qinglv Nanlu), Jida (Qinglan Villa Food Street)	+86 756 3327899
Inner Mongolia Mutton Restaurant	350 S. Lovers' Road (Qinglv Nanlu), Jida (Qinglan Villa Food Street)	+86 756 3327035
Da Wan Cai Restaurant	356 S. Lovers' Road (Qinglv Nanlu), Jida (Qinglan Villa Food Street)	+86 756 3327588
Huo Gong Dian	62 W. Shihua Road (Shihua Xilu), Jida	+86 756 8889365
Tian Xiang Yuan	42 E. Shihua Road (Shihua Donglu), Jida	+86 756 3370790
Xueyuan Shanghai Restaurant	1/F & 2/F, Huaqing Building, Jida Road (Jida Lu)	+86 756 3338416
Mushroom Restaurant	2/F, Catic Hotel, Jida	+86 756 3335868
Dong Bei Ren	Zhuhua Building, Jingshan Road (Jingshan Lu), Jida	+86 756 3351418
Dongfang Jiaozhiwang	Jiuzhou Garden, Jida	+86 756 3232896
Lao Chuan Fang Restaurant	45 South Haibin Road (Haibin Nan Lu)	+86 756 3332598
Others		
Xinyue Muslim Restaurant	1013 W. Jiuzhou Avenue (Jiuzhou Dadao Xi) (opposite to south of Banzhangshan Tunnel)	+86 756 8156518
Mi Xian Fang	284 Ningxi Road (Ningxi Lu)	+86 756 2297008
Qishugong Noodle House	B2027, 2/F, Zone B, Huafa Mall, 8 Zhuhai Avenue (Zhuhai Dadao)	+86 756 15976985390



Macao

Brief Introduction of Macao Tourism

With a population of about 650,000, Macao is located in the Pearl River Delta on the southeast coast of China, at 113°35'E and 22°14'N. It consists of the Macao Peninsula, Taipa Island and Coloane Island, totally covering an area of 30.5 square kilometers, composed of the 9.3 square kilometers of Macao Peninsula, the 7.6 square kilometers of Taipa, the 7.6 square kilometers of Coloane and the 6.0 square kilometers of Cotai Reclaimed Area.

The Macao Peninsula and the Taipa Island are connected by 3 Macao-Taipa bridges, respectively with a length of 2.5 kilometers, 4.5 kilometers and 2.2 kilometers. The Taipa Island and the Coloane Island are connected by the Taipa and Coloane Continuity Road (Estrada do Istmo) with a length of 2.2 kilometers, which leads to the cities of Zhuhai and Zhongshan in China through the Border Gate at the northernmost part of the Macao Peninsula, and to the Hengqin Island in Zhuhai through the Lotus Bridge (Ponte Flor de Lotus) in Cotai. Therefore, Macao enjoys all the geographical advantages.

Located at the west side of the Pearl River Estuary in South China, Macao is the junction of Mainland China and the South China Sea. Located to the south of Tropic of Cancer where directions of the monsoon are opposite in winter and in summer, Macao belongs to the monsoon region where the weather is rainy in summer and the climate is warm and temperate.

With little rainfall, the weather in Macao is cold and dry in winter. The temperature can sometimes drop below 10 degrees Celsius. Spring comes in March and April. This season is humid and foggy with low visibility. Generally speaking, the weather is fine. Summer lasts long from May to September, in hot and humid weather. Rain and thunderstorms occur quite often. Winter in Macao lasts from October to December in sunny, stable and most comfortable weather.

According to historical records, Macao used to be a fishing village famous for oysters. The oysters produced here and nearby had shells shining like a mirror. Therefore they were called "oyster mirror". For the sake of elegance, it was later called "moat mirror".

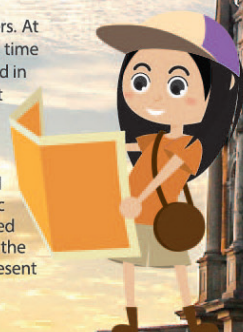
The name of Macao originated from a Chinese goddess "Tin Hau", the Goddess of Seafarers. At that time, fishermen built up a temple to offer sacrifices there in hope of good luck all the time when working at sea. In the middle of the 16th century, the first Portuguese nationals arrived in Macao and asked the fishermen the name of the locality. The fishermen misunderstood that they referred to the temple and answered "a-ma" which the Portuguese transliterated as "MACAO". This became the Portuguese name of this small town.

For more than 400 years, Macao has constantly experienced the integration of Chinese and Western cultures, leaving behind abundant historical and cultural legacies. "The Historic Centre of Macao" - comprising over 20 historical buildings connected with the neighbouring squares and streets, together with the old urban area as its core area, preserved up to the present was listed as a World Heritage site in 2005.

Wandering in "The Historic Centre of Macao", one may dig out lots of rich history in such valuable world heritage sites like the A-Ma Temple, Senado Square and the Ruins of St. Paul's, etc.

As a tourist in Macao, tasting delicious cuisine is definitely a most timesaving and simplest way to experience the unique living culture of Macao. In the early 17th century, Macao was the aggregation of international cuisine. Bringing to Macao the ingredients and spices from all over the world, the Portuguese combined the cooking techniques of Portugal, Southeast Asia and Guangdong and created the unique "Macanese cuisine".

Street food, authentic dishes and high-end international cuisine can all be found in Macao. No wonder tourists from all over the world are attracted to Macao to enjoy the special delicious food here.



Food Culture of Macao

Since ancient times, people have regarded food as the most important necessity. Macao people have strict criteria on food, not only should the ingredients be fresh, cooking method authentic, food style unique, should the price also be affordable. Therefore, Macao is a junction of delicious food from all parts of the world. Here, one can taste not only the authentic Macanese cuisine, but also traditional Chinese food, Japanese food, Korean food, European and American food, as well as Southeast Asian cuisine and more.

Talking of the unique food style of Macao, we have to mention Macanese cuisine. In early 16th century, the Portuguese crossed the oceans and arrived in Macao, bringing with them traditional Portuguese ingredients such as olive oil, sausage, wine and spices. Over the years, the traditional Portuguese cuisine has evolved into today's Macanese cuisine of which the classic menu includes African chicken, "Lacassá" - shrimp soup, "Serradura" pudding, etc., each with unique and unforgettable flavor. Well-received by everyone, Macanese cuisine plays an important role in Macao's unique food culture. The unique gastronomic techniques of Macanese are even listed as the intangible cultural heritage of Macao in 2012.

In addition, a lot of restaurants in Macao provide delicate Chinese cuisine. One can taste dim sum such as shrimp dumplings, pork dumplings, etc. in a Cantonese restaurant; in Beijing cuisine, Peking duck is famous for its crispy skin and tender meat; the small steamed bun in Shanghai cuisine is a gourments' choice; people who like gustatory excitement should not miss Sichuan cuisine, of which the spicy hot pot is definitely mind-blowing. There are also many small restaurants that provide a variety of congees, noodles, boiled dumpling and wonton, barbecued or roast meet, and stirfried dishes, as well as many other kinds of food.

Walking into the high streets and back lanes in Macao, one can find a variety of authentic snacks - Portuguese egg tarts, pork chop buns, almond cookies, jerked meat and peanut brittle, which are all freshly made and aromatic. They are good choices whether you are buying them for your own contentment or for your friends and relatives as souvenirs. After several rounds of shopping, a bowl of sweet soup in a dessert shop near Avenida de Almeida Ribeiro will make you to perfectly satisfied.

All in all, the food culture in Macao is the result of Chinese gastronomy blending with Western one, while each cuisine here can maintain its original features, satisfying gourmets from all over the world.



15 Must-eat Delicacies and 2 Recipes

Crab Congee

Crab congee in Macao is mainly made of local crabs because, growing at the junction of brackish water and fresh water, the local crabs are sweet and delicious with refreshing texture. One will be attracted by its golden color when a large pot of crab congee is served at the table, as the rich crab roe, the delicious crabmeat and the smell of crabs drifting from the pot is extremely mouthwatering. In some of the restaurants, oyster or pork bone congee is added to crab congee to create rich layers of flavors.



Pork Chop Bun

Being one of the most classic delicacies in Macao, Pork Chop Bun is often made with French bread, toast or pineapple bun. The pork chop is marinated by secret seasonings, fried to a golden color over medium heat and then folded in the baked bread. Some chefs would also put in onions and ingredients. Fresh and juicy and combined with crispy bread, the pork chop bun will satisfy every inch of the customers' taste bud.



Wonton Noodles

There are many restaurants in Macao sell exclusively Guangdong noodles of which wonton noodles is a signature dish. The skin of wonton is thin but not fragile that goes well with the fillings. The optimal ratio for fillings is 70% fresh shrimp and 30% pork, combined with elastic and chewy noodles. Some restaurants adopt the traditional hand-pulled way to make bamboo noodles, which makes the taste even more special.



Macaroni in Oxtail Tomato Soup

It is not hard to find Macaroni in Oxtail Tomato Soup, the favorite authentic breakfast of local people, on the menu of Macao restaurants. Though there are slight differences in the ingredients used for Oxtail Tomato Soup in each restaurant, the main ingredients are oxtail meat, carrots, onions, tomatoes, celeries and cabbages, which are cooked together in the soup for a few hours and later accompanied by pre-cooked macaroni when the soup develops moderate sourness and sweetness.





Portuguese Chicken

When the Portuguese arrived in Macao over 400 years ago, they brought with them food from their home country. As the boats had to pass a number of ports before arriving in Macao, they took with them Indian curry and spices as well as Malacca coconuts. Later on, these Portuguese settled down in Macao. They used these ingredients together with chicken, potatoes, onions and eggs, learned the local cooking ways and finally created the dish of Portuguese Chicken, which is available only in Macao today. The dish has rich aroma and the chicken is tender and delicious, making it a signature dish of many Portuguese restaurants in Macao. It tastes even better together with table wines.



African Chicken

African chicken is one of the unique dishes in Macanese cuisine. The African chicken cooked in traditional Portuguese recipe was relatively dry. Having been introduced to Macao and going through refinement over many years, the sauce for cooking African chicken has become more diversified today. The first step to cook the dish is to marinate the chicken with spices such as onions, peppers and mashed garlics for half day. Then, a sauce made from over 20 ingredients such as coconut milk, fresh milk, mashed coconuts, peanuts and chilis, etc. is put all over on top of the chicken. While baked until well done, the sauce infiltrates into the chicken and the tastes of spices and chicken are fully mixed up. Now, a unique dish

Minchi Beef/Pork

Minchi was a favorite dish of Macanese in the past. Originated from the English word "mince", Minchi refers to blended pork or beef. Minchi pork/beef rice can be found in many restaurants in Macao and often goes with sunny-side-up-eggs or tricolor vegetables. It is obvious that this dish is deeply influenced by Chinese food culture, as soy sauce is often used either for marinating the food or preparing the sauce. The soft cooked pieces of minced meat are even more delicious when eaten with cut-up fried potatoes.



Portuguese Bacalhau

Bacalhau, or Portuguese salted codfish, is the most famous authentic Portuguese dish. This type of fish can be fried, braised, grilled, boiled or stewed. No matter in which way it is cooked, it leaves a lingering pleasant taste on the tongue. One can often find fried Bacalhau fritters, Bacalhau fried with potato strips and barbequed Bacalhau in the Bacalhau menu of Macao restaurants. These are all special dishes of combined Portuguese and Asian flavors.



"Lacassá" - Shrimp Soup

Called as "Lacassá" in Portuguese, it is a traditional dish on the dinner table on Christmas Eve for the Portuguese. As Catholics were used to fasting on Christmas Eve in old days, this soup is not enriched with any kind of red meat and is simple to cook. The first step is to wash the shrimps and remove the shells; then add pepper and salt to the shrimps and thoroughly mix them. At the same time, make the shrimp shells into shrimp soup and filter out the cooked residues. Then, cook the linguines in the shrimp soup until well done, prepare the onions, bay leaves and salty shrimp paste with olive oil and add in the shrimps and the shrimp soup. Finally, gradually add the linguines into the soup in order to control its thickness, take out the bay leaves half an hour later and add in chopped onions. The delicacy is now ready to be served.



Portuguese Duck Rice

Duck belongs to high-class ingredients in the West. The Portuguese Duck Rice is easy to make. Firstly, the rice is cooked with duck broth and put on the shredded duck. Then Portuguese sausages are added on the top before the dish is roasted in the oven. As the rice is mixed with the shredded duck when served, giving off a strong duck flavor well balanced by a bite of the salty Portuguese sausages, the dish is considered a colorful, aromatic and delicious delicacy.



Coconut Chicken Noodles

This dish is created by the Myanmar Chinese residing in Macao who have noodles as their main food, especially egg noodles, and Coconut Chicken Noodles is the most representative dish made with egg noodles. First of all, onions are fried together with yellow ginger, pepper and red chili. Then the chicken is marinated with salt and garlics, stirred into the onions and cooked thoroughly. At the same time, boil the coconut milk and season it with soy flour, salt and fish sauce. Add water to dilute

the coconut milk. Slice and deepfry the garlics. Boil the eggs in water. Put the oil noodles, onions and chicken into the coconut milk, and then add in the eggs, garlic slices and corianders. One can enjoy the authentic coconut chicken noodles in many Myanmar restaurants located at Rotunda de Carlos da Maia, San Kiu District in Macao Peninsula.



"Serradura"

One of the traditional Portuguese desserts, Serradura is seen everywhere in Macao as a popular dessert loved by the public besides Portuguese egg tarts. It is made of cream, condensed milk and crushed biscuits. Though the ingredients are simple, the appropriate portion of these 3 ingredients is a test of cooking techniques, and only in this way is the pudding smooth but not slippery from the mouth. In addition to the original Serradura flavor, new flavours such as chocolate, cookie, durian and coffee are also delicious.



Portuguese Egg Tart

The Portuguese Egg Tart was introduced to Macao in 1989 by a British and developed into a unique egg tart here. It is called "Portuguese Egg Tart" because it is a popular snack in Portuguese-speaking countries at that time. The Portuguese egg tarts sold in bakery shops are freshly baked every day, and are aromatic and hot when presented to the customers. The crust of Portuguese egg tarts is crispy and the custard is sweet and soft, accompanied by caramel scent. In peak times, each customer can buy only a limited number of tarts. And people are eager to taste the Portuguese egg tarts even if they have to wait in a long queue.



Double-layered Milk Pudding

This seemingly simple milk dessert involves complicated preparation procedures. First of all, heat concocted fresh milk, fill half of the bowl with the milk and steam it. When the surface is cooled and solidified, a layer will be formed. At this time, add in fresh milk again to make another layer. Then the double-layered milk pudding is ready. As cow milk from quality farms is used in making double-layered milk pudding to ensure its absolute freshness, a rich milky aroma will immediately drift out from the throat when one tastes the milk pudding.



Durian Ice Cream

Ice cream is the love of adults and children alike! Once the packaging of durian ice cream is opened, the nostrils are assailed by the rich durian aroma. Then, having the ice cream in the mouth, you can feel the pleasant coolness, sweetness, softness and creaminess, and the durian flesh mixed in the ice cream which diversifies the flavor. When the ice cream is made from fresh durian flesh produced in Malaysia that carries richer flavor than those produced in Thailand, durian fans should never miss it!



Minchi Beef/Pork



Ingredients:

Minchi pork 1 pound
Minchi beef 1/2 pound
Onion 1
Shallots 4
Mashed garlic 2 garlic bulbs
Potato 4
Sesame oil 1 teaspoon
Soy sauce 5 tablespoons
Dense soy sauce 1 teaspoon
Pepper moderate
Rice wine 2 tablespoons

Steps:

1. Dice the potato and deep fry it until it becomes golden in color;
2. Thoroughly mix up and marinate the minchi pork and beef with sesame oil, soy sauce, dense soy sauce, pepper and rice wine for a while;
3. Dice the onion and shallots. Add the mashed garlic together and saute them until aroma given out. Add marinated minchi pork and beef, saute them until aroma is given out. Add potato and mix them up when fully cooked.

Portuguese Chicken



Ingredients:

Chicken 1
Potatoes 2 (cut into several chunks)
Yellow ginger powder 1 tbsp
Onion 1
Shallot 2
Western sausage small quantity
Egg 1
Coconut milk 1 can
Shredded coconut moderate
Garlic 3 teaspoons
Salt 2 teaspoons
Pepper small quantity

Steps:

1. Cut the chicken into chunks and marinate it with salt and pepper for 30 minutes;
2. Saute the garlic, onion and shallots until aroma given out. Turn to slow heat. Add yellow ginger powder. Add chicken pieces and stirfry them thoroughly.
3. Boil the potatoes in water, add coconut milk and shredded coconut when the chicken is 80% cooked and potatoes are 50% cooked (Leave some for later use);
4. Put the chicken into the plate when it is fully cooked. Add shredded coconut and western sausage. Put them into pre-heating oven. Gratin them with 100°C until the chicken becomes golden in color. Finally, cover the chicken with diced eggs for decoration.

Special Souvenirs

Both pork or beef jerky are available. Each piece of freshly grilled jerky is golden in color, crispy, a bit scorched, juicy and able to make people salivating. The jerky is made of different parts of pork or beef in different flavors such as honeydew, black pepper, numbing spicy, juicy and chili. Shops selling jerky in Macao are generous. Customers can try different flavors before purchasing.



Jerky



Golden Coin Cookie

The procedures for making golden coin cookies are particular. First, mix flour, yolk, sugar and butter into a big dough and knead it. Then separate the big dough evenly into pieces, each of the size of a pingpong ball. Put them onto a specially made iron waffle maker. Heat up both sides with charcoal burner. A golden, crispy and brittle golden coin cookie is now ready. Each cookie is thin and crispy. One can hardly stop eating one after another.

Secret Curry Paste

Since the Portuguese brought spices to Macao, the use of sauce has been immersed into people's food habits through many years' evolution. Curry is one of the popular sauces among locals. Many restaurants here provide such well-known dishes as curry fish balls and curry chicken noodles. Each restaurant has its own recipe of curry paste. The tastes, though slightly different from one another, are mostly salty and spicy, with strong aroma. People who like sauce can also buy from restaurants canned curry paste, bring it home and continue with the delicious flavor.



Pork cracker is a must-buy in the Rua do Cunha in Taipa! They are produced by time-honored bakery shops with flour, pork and red bean curd sauce according to traditional recipe. Though just a thin piece, it is scented with strong aroma of red bean curd sauce. The freshly baked pork crackers following the old recipe are crispy and tasty. Please remember to go earlier to line up in order to buy them or normally, they would be sold out in the afternoon.

Pork Cracker

Almond Cookie

Traditionally, almond cookie is made according to the following steps: soak the green beans in water, boil them, remove the shell and grind them into powder. Lard should be boiled a day before and then marinated in granulated sugar overnight. The shape of the green bean powder is set by cake molds. Then add almonds minced by hand, put the lard on the surface and bake the cookies by hand on big sieves for half an hour. Being crispy and tasty, it is commonly sold out as soon as it is made.



Phoenix roll is a type of egg rolls. It is named after "phoenix" for the sake of luckiness. The ingredients of phoenix roll are generally flour and eggs, combined with pork floss, seaweed, curry, dried fish floss and a number of flavorings. Many bakery shops in Macao preserve the tradition of hand-made phoenix roll. Being made freshly every day, it is still crispy and tasty when it is enjoyed at home. It is a souvenir of worthy cause.

Phoenix Roll



Nougat

The Chinese name for nougat is the transliteration of a traditional sweet in Russia. The ingredients include whole milk, peanuts and eggwhite. It is aromatic, chewy and sweet but not greasy. With big grains of peanuts inside, the texture of softness mixed with hardness is very impressive. In order to buy authentic nougats, you can go to the nougats shops at Rua do Cunha in Taipa. It is one of the most popular souvenirs in Macao.



Popular among tourists and the local people, handmade peanut brittle is a traditional and authentic snack available only in Macao. Some shops produce it right at the storefront. First of all, stir-fry the peanuts until they are fragrant. Then mix up and knead them with maltose and lard. Handmade in each step, it attracts a lot of people to watch. The freshly made peanut brittle is hot, soft, sticky, chewy, sweet and scented with aroma of peanuts. After they cool down, it is crispy with a unique taste. There is also peanut brittle of sesame flavor. Covered with stir-fried sesame, it is aromatic but not greasy. Having tried it once, you will never forget it.

Peanut Brittle



Index of Restaurants

Restaurant	Address	Telephone
Macao		
01 Häagen-Dazs	Travessa do Roquete, n.º 5, r/c 1, Macau	+853 2833 0688
02 Estabelecimento de Bebidas Angela's Café	Avenida Doutor Mário Soares, e Avenida Comercial de Macau, zona da Baía da Praia Grande, zona A - Lote 1, New Yaohan, 1.º andar, Macau	+853 2872 6055
03 Estabelecimento de Bebidas Angela's Café	Praceta do Museu de Macau, n.º 112, Ed. Administrativo do Museu de Macau, 5.º andar e Plataforma, Macau	+853 2836 6443
04 Estabelecimento de Comidas Boa Fortuna	Avenida do Infante D. Henrique, n.º 39-41, R/C, Macau	+853 2871 2288
05 Estabelecimento de Comidas Pak Fu Chong	Avenida da Amizade, N.º/N.º, Fisherman's Wharf, Edifício Lisboa II, 1.º Andar, Macau	+853 2872 6220
06 Don Alfonso 1890 - Macao	Avenida de Lisboa, 3.º andar do Hotel Grande Lisboa, Macau	+853 8803 7722
07 Pizza Hut (Pak Wai)	Rua do Almirante Costa Cabral, N.º 140, Pak Wai Fa Un, R/C B, Macau	+853 2836 7569
08 Pizza Hut (Wan Yu Villas)	Avenida do Governador Jaime Silveiro Marques, N.º 81, e Rua de Madrid N.º 111-117, Wan Yu Villas, R/C e S/L, Lojas AK e AL, Macau	+853 2875 7747
09 Pizza Hut (Avenida de Almeida Ribeiro)	Avenida de Almeida Ribeiro, N.º 89, N.º 95 e 99 e Rua Central, N.º 2, 2A e 2B, Edif. Comercial Nam Va, 1 e 2 andares, Macau	+853 2838 9313
10 Pizza Hut (Van Sion Son Chun)	Rua Sul do Patane, N.º 107-113, Van Sion Son Chun, Rés-do-Chão DD, Macau	+853 2822 7149
11 Culinária Vietnamita Cho Lon	Avenida Xian Xing Hai N.º 419 Seng Hoi Hou Teng, R/C U Macau	+853 2850 9200
12 Café Alves	Avenida da Praia Grande N.ºs 737 e 741 Edif. Nam Van R/C e R/C, A3 e A4 Macau	+853 2892 0686
13 Estabelecimento de Comidas Turtle Essence Shop	Avenida de Lisboa, cave 1 da Ala Velha do Hotel Lisboa, Macau	+853 2871 3838
14 Café Alves	Estrada de Cadihas Nos 49-53, Edif. Hoi Fu Garden, R/C, Flat A Macau	+853 2857 1846
15 Café New Green View	Rua de Roma Nos 74-76 Tong Nam Ah Central Comercio R/C AD e AE Macau	+853 2875 1318
16 Estabelecimento de Comidas Kun	Rua do Campo, N.º 308, R/C, loja A e N.º 310, R/C com s/l, loja A, Macau	+853 6632 3886 +853 2837 2248
17 Estabelecimento de Comidas Combo	Em Macau, Rua dos Mercadores n.º 126, Tai Chung r/c A	+853 2835 6415 +853 2835 7063
18 Estabelecimento de Comidas Kau Dim	Rua Cidade de Santarém, N.ºs 483, 487, 491 e 495, Praça Wong Chio R/C e 1.º andar AD, AE, AF e AG, Macau	+853 2850 8885
19 Café New Green View	Rua de Londres, Nos 46 e 52, R/C e S/L, Lojas T e U, Macau	+853 2871 7361
20 Estabelecimento de Comidas Lei Kai	Avenida de Venceslau de Moraes n.º 106AA, E n.º 108-AB, R/C, Macau	+853 2852 0840
21 Café Pacifico	Largo da Companhia de Jesus, N.º 2, Centro com. e Turístico "S. Paulo", 1 andar ACV, Macau	+853 2835 8302
22 Estabelecimento de Comidas Meet & Sweet Café	Rua de Pedro Coutinho, N.º 50-G, Edif. Lei Va, r/c, loja F, Macau	+853 2822 0198
23 Estabelecimento de Comidas Meng Mum Hoi Sin Fo Yo	Rua Cidade de Sintra, Praça Wong Chio, n.ºs 464 e 486, r/c e 1 andar, lojas Q, R, S, T, U, e V, Macau	+853 2828 3828
24 Estabelecimento de Comidas Chi Mei Teng	Rua do Almirante Costa Cabral, N.º 64, Edif. Pou Seng, R/C, Loja A, Macau	+853 2843 4343
25 Estabelecimento de Comidas Sushi da Fortuna	Rua de Pedro Coutinho, N.º 44A, loja A, cave, R/C e S/L, Macau	+853 2843 4343

26	Cafe T.H.S. Honolulu	Rua de Santa Clara, N.º 7A, R/C e S/L, Edif. Ribeiro Macau	+853 2832 3759
27	Ponte 16 Tak Heng (Macau) Fondue de Marisco	Rua do Padre António Roliz, n.º 5-17, e Pátio de Horta e Costa n.º 6-12, Chun Hang Garden lojas A e E r/c e s/l, Macau	+853 2855 3522
28	Ponte 16 Tak Heng (Macau) Fondue de Marisco	Rua de Pequim, n.º 174, Central Comercial Kuong Fat, 1 andar B, Macau	+853 2870 1188
29	Cafe T.H.S. Honolulu	Beco dos Coulaux N.º 6 Edif. Chong Sun R/C A Macau	+853 2892 3124
30	Cafe T.H.S. Honolulu V	Rua Nova Da Areia Preta, Nos 408-500, Bloco 8 e 9, Tong Wa San Chun, A/R/C, B R/C, C R/C, Macau	+853 2876 8599
31	Estabelecimento de Comidas Ting Mat Mat	Rua da Tranquilidade, n.º 165, r/c, loja e, Macau	+853 2842 2166
32	Café Voyage	Avenida do Hipódromo, N.º 90, Nam Fai (Bloco 1, Bloco 2) R/C Y, Macau	+853 6663 5662
33	Estabelecimento de Comidas Fruitarian	Rua de Francisco Xavier Pereira, n.º 117-C, 117-D, r/c e k/c, Macau	+853 2835 5726
34	Estabelecimento de Comidas Cafe de Novo Tomate	Rua de Marques de Oliveira, n.º 6A, R/C e S/L Macau	+853 2897 3993
35	Estabelecimento de Comidas Café Ou Mun	Travessa de S. Domingos, N.º 12, Edif. Hou Heng, R/C A, Macau	+853 2837 2207
36	Estabelecimento de Comidas San Hip Seng	Travessa da Caldeira, n.º 4A, R/C e S/L, loja A, Macau	+853 2893 8744
37	Estabelecimento de Comidas Sun Yick	Rua de Kun lam Tong, n.º 29, Edif. Jardins Sun Yick, r/c e s/c C, Macau	+853 2848 1046
38	Pedregulho	Rua da Bacia Sul N.º 112 e Praça das Orquídeas N.º 308, Chino Plaza R/C B e J	+853 2826 6849
39	Edo Japanese Restaurant	Avenida da Amizade Hotel Lisboa, R/C, Cave 1 da Ala Velha (Ala Redonda) Macau	+853 2871 3888
40	Café Voyage	Avenida do Hipódromo, N.º 90, Nam Fai (Bloco 1, Bloco 2) R/C Y, Macau	+853 6663 5662
41	Estabelecimento de Comidas "Tai Cheong" B.B.Q	Rua do Comandante João Belo N.º 461, Lok Yeong Fa Un R/C J Macau	+853 6374 2121
42	Estabelecimento de Comidas Candy Café	Avenida do Ouvidor Amiga N.º 46-A Edif. Nga Lim R/C B Macau	+853 2855 4539
43	Estabelecimento de Comidas Charming Gourmet Cafe	Rua de Xangai, N.º 147, Edif. da Assoc. Comercial de Macau, r/c com s/l loja G, Macau	+853 2822 0198
44	Estabelecimento de Comidas Cafe de Novo Tomate	Travessa de D. Quixote N.º 4 e 6 Edif. Fu On Cave A e B Macau	+853 2836 2171
45	Estabelecimento de Comidas Dragão (Fok Lun Sek Koon)	Rua da Felicidade N.º 40 R/C e S/L Macau	+853 2831 3104 +853 2832 3867
46	Estabelecimento de Comidas Sam's Curry	Pátio da Papaia, N.º 10, Edif. Weng Fung, R/C e K/C F, Macau	+853 2893 2823
47	Estabelecimento de Comidas "Japas"	Rua do Padre Eugénio Taverne N.º 165-307 Edif. Pat Tat Sun Chuen R/C EE, EF, ER, ES, ET, EU, EQ Macau	+853 2852 1199
48	Momento Magnifico	Avenida Marginal do Lam Mau N.º S/N, La Magnificence, Bloco 1, R/C e K/C H Macau	+853 2825 2816
49	Café Voyage	Rua do Padre António Roliz N.º 31-A Edif. Pou Mei On R/C e S/L D Macau	+853 6208 9023

50	Estabelecimento de Comidas Cafe Super Mario	Rua Sul do Patane N.º 256 Vai Choi Garden (Bloco A, Bloco B, Bloco C) R/C e K/C e Macau	+853 2826 2662
51	Estabelecimento de Comidas Doce	Rua Nova à Guia N.º 35 Edif. Seng Cheong R/C BA Macau	+853 2835 3023
52	Estabelecimento de Comidas Kam Mun Tong	Rua do General Ivens Ferraz, N.º 461, Pou Choi-Lei Meng Kok Lei lu Kok, R/C U, Macau	+853 2823 2818
53	Estabelecimento de Comidas Massas Richeadas Harbin	Rua Cidade de Santarém, N.º 402, Edif. Hot Line R/C A e andar A, AU e AV, Macau	+853 2888 9821
54	Estabelecimento de Comidas Men Un	Avenida de Horta e Costa, No. 11-B, Edif. Kou Wan, R/C e S/L B, Macau	+853 2852 8380
55	Estabelecimento de Comidas My Recipe	Avenida Marginal do Lam Mau, S/N, Le Jade R/C D, Macau	+853 2825 2848
56	Estabelecimento de Comidas Nova Riqueza	Rua Cidade de Coimbra, Nos 430-438, Edif. Brilhantismo, R/C, Loja E, F e G Macau	+853 2888 9821
57	Estabelecimento de Comidas Pepper Lunch	Rua de Pedro Coutinho, N.º 34-A, Edif. Ming Fat, R/C B, Macau	+853 2852 5303
58	Estabelecimento de Comidas Top Fusion	Rua de Francisco Xavier Pereira, n.º 99-A, Yu Hou, 5.º andar A, Macau	+853 2837 3737
59	Estabelecimento de Comidas Pho Tik	Rua do Bispo Medeiros, N.º 13-C e Rua da Esperança N.º 68, Ka Lon R/C A, Macau	+853 2852 3000
60	Estabelecimento de Comidas San Hou Choi Wan	Rua Cidade do Porto, Nos 327-351, Edif. Kam Yuen, R/C Lojas AJ e AK e 2 andar Lojas AH, AI, AJ, AK e AL, Macau	+853 2888 9821
61	Estabelecimento de Comidas Villa de Mer Sushi Ma Tei	Rua da Pérola Oriental, Villa de Mer R/C Q, R E S, Macau	+853 2876 7668
62	Estabelecimento de Comidas Yat Wo	Rua Central, N.º 8G, R/C Macau	+853 2856 5656
63	Wa Iat Loja de Sopa de Fitas e Dimsum	Rua Central da Areia Preta, N.º 79, Edif. Polytec Garden, R/C BC Macau	+853 2876 7550
64	Wa Iat Loja de Sopa de Fitas e Dimsum	Rua da Barca, No.16, Tung Meng Lau, R/C e S/L A Macau	+853 2821 6101

Taipei

65	Estabelecimento de Comidas Men Mum Hoi Sin Fô Wô	Rua de Nam Keng, N.º 614-634 e Rua de Hong Chau nos. 10, 16 e 28, Edif. Hong Cheong (Blocos 1, 2, 3) r/c lojas M, N, O, P e Q, Taipei	+853 2899 3355
66	Café Irlandês	Rua de Coimbra, N.º 131, Taipei	+853 2884 4500
67	Estabelecimento de Comidas Troite	Avenida de Guimarães, n.º 116 e 122, Flower City, loja D, R/C, Taipei	+853 2882 1884
68	Estabelecimento de Comidas Crystal Palace Seafood Hot Pot	Rua Do Regedor, n.º 211, 205 e 199, Chun Fok Village, r/c, lojas X, Y e Z, Taipei	+853 2882 7208
69	Café Pacifico	Parcela 5 e 6, Zona A, Estrada do Istmo, Cotaí, Macau, Loja N.º 1028	+853 2885 2919
70	Estabelecimento de Comidas Modern Thai	Rua do Regedor, n.º 85 e 87, Chun Fok Village-2A, Fase, Bloco 3, r/c, lojas O e P, Taipei	+853 2882 7200
71	Estabelecimento de Comidas Azucar	Rua de Seng Tou, N.º 513, Urbanização da Nova Taipei - Fase I Bloco 29, 31, r/c D, Taipei	+853 2885 6789
72	Estabelecimento de Comidas Tin Tin Fo Wo	Avenida Dr. Sun Yat Sen, N.º 350, e Rua do Porto, N.º 379, Taipei	+853 2883 3103
73	Terrazza Italian Restaurant	COTAI, Nascente da Avenida Marginal Fior de Lótus e a Sul da Estrada da Baía de Nossa Senhora de Esperança, 2.º andar (L2) do "HOTEL GALAXIA"	+853 8883 2221 +853 8883 2118

74	Starbucks Coffee	Rua dos Clérigos, n.os 89-95, r/c e 3 andares, Taipa	+853 2835 5978
75	Estabelecimento de Comidas Chinese Kitchen	Avenida de Guimarães, Supreme Flower City, N.º 130, loja E, R/C Taipa	+853 2884 2966
76	Estabelecimento de Comidas Charming Gourment Café	Rua de Seng Tou, Nova Taipa Garden, n.ºs 525 e 531, Urbanização da Nova Taipa - Fase 1, Blocos 29 e 31, r/c 8, Taipa	+853 2822 0198
77	Häagen Dazs	Rua do Regedor, Chun Fok Village, 2.ª Fase, Bloco 1, r/c, lojas D e E, Taipa	+853 2833 0688
78	Estabelecimento de Comidas António	Rua dos Clérigos N.º 7 Taipa	+853 2853 1536
79	PIZZA HUT (Taipa Fa Seng)	Avenida Olímpica, N.º 511, Fa Seng, R/C, Loja P, Taipa	+853 2884 3160
80	Comida Japonesa Toei	The Grand Canal Shoppes, The Venetian Macau Resort & Casino, Cotai, unit n.º 2522, piso 3 (L3)	+853 2882 8918
81	Cafe Fat Siu Lau 3	Rua do Regedor, N.ºs 181, 185, Chun Fok Village-1 Fase AC R/C e AD R/C (R/C), Taipa	+853 2882 5257
82	Portugália	Rua dos Mercadores N.º 5 R/C Taipa	+853 2882 5172
83	Estabelecimento de Comidas Cento Sabores	路氹填海区澳门威尼斯人酒店-大运河购物中心	+853 2882 8339
84	Café Leon	Rua do Regedor N.ºs 73 e 79, Chun Fok Village-Fase II, Wai Tai Kok, R/C R e Q Taipa	+853 2830 1189
85	Café Litoral	Rua do Regedor, Nos 53-67, Chun Fok Village, Fase 2 Bloco 4 Wai Chin Kok, Lojas S, T, U, V, Taipa	+853 2882 5255
86	Café Pacifico		+853 2850 6202
87	Cafe T.H.S. Honolulu	Estrada Lou Lim Ieok, Nos 7-L, e 7-M, Wa Seng San Chong (Bloco 2), R/C, Lojas A, B, Taipa	+853 2881 1322
88	Estabelecimento de Comidas de Jardim das Borboletas	Rua de Évora Nos 421-427 San Sai Kai Fa Un R/C I Taipa	+853 2883 0390
89	Tapas de Portugal	Rua dos Clérigos N.º 9 Taipa	+853 2857 6626



PENÍNSULA de MACAU
MACAO PENINSULA

珠海市 ZHUHAI

廣東省 GUANGDONG

Duane Murphy da Jesus Evora
 Anna Freitas Sampaio Durt
 杜安馬爾福·達·耶穌·埃沃拉
 安娜·弗雷塔斯·桑皮奧·杜爾特
 Para Jesus Francisco de Menezes da Torre (Jesus King-Zhuhan-Menezes)
 Is The Prince King-Zhuhan-Menezes Bridge I venture Durt at Menezes Port

香港英大衛門關檢大樓

往離島 / Para as Ilhas / To the Islands →

外港
PORTO EXTERIOR
OUTEN HARBOUR

往雄島 / Para 雄島

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符號	SYMBOLS	ICONS
●	Information	● Travel Information
●	Hotel	● Hotel
●	Post Station	● Post Station
●	Public Carpark	● Public Carpark
●	Bus Stop	● Bus Stop
●	Airport	● Airport
●	Railway	● Rail/Carry-Back Exchange
●	Gas Station	● Gas Station
●	Alcohol	● Alcohol
●	University/College	● University/College
●	Temple	● Temple
●	Church	● Church
●	Forum	● Forum
●	State Museum	● State Museum
●	Cinema Theatre	● Cinema Theatre
●	Mass Games/Big Circuit	● Mass Games/Big Circuit
●	Public Place Location	● Public Place Location

圖例：地圖繪製日期 Maps provided by: Direcção dos Serviços de Cartografia e Cadastro



離島·ILHAS-ISLANDS