



Where to indulge ...

ANTONIO Intimate with some special touches

Noted local chef Antonio Coelho (pictured) has left his mark on some of Macau's best restaurants - Espaco Lisboa among them. But his own place (opened last year) feels like, well, home. Antonio (the restaurant) is intimate, too. Your host will still knock the cork out of your wine bottle with a knife, if you ask politely, and his special touches still sparkle. The traditional Portuguese sausage

(HK\$100) will be flamed at your table. But wait ... instead go for the superb fried pork meat and sausage in Vinho Verde red and ginger sauce with potatoes (HK\$165) - and Coelho will suggest the finest digestif afterwards.

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