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Destination News

Best foodie finds in Macau

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23 Jun 2017

Despite its petite size, Macau is famed for its unique recipes. Here are our top picks for food-focused incentive groups:

Tai Lei Loi Kei

Affectionately known in English as the 'Pork Chop Bun Café' this traditional little café often has long lines of customers waiting for its beloved buns. What makes them so savoury is that only topquality lean pork imported from Brazil is used; the thick-cut pork is then marinated in a delicious secret homemade sauce, before being placed between toasted Portuguese buns. My tip—order two when you get to the head of the queue, that way you won't have to line up again for seconds.

Amazing António

Located in tiny, traditional Taipa Village, António's is a must for connoisseurs seeking Asia's most authentic Portuguese food. Your amiable host in this appealing Portuguese bistro is owner and chef António Coelho.

Among his many signature dishes is his sublime Portuguese paella—a massive marine feast of flavourful crabs, mussels, clams, prawns and scallops, that's more than enough for two and well worth the 30-minute wait. Portuguese wines are also available, but don't leave without sampling António's marvellous serradura. The translation is an off-putting "sawdust pudding", but is actually a delightful chilled Portuguese dessert cake consisting of sweetened cream layered with finely crushed biscuits.



Authentic... António's

Solmar

Located on Macau's busy Praia Grande, and founded more than 50 years ago as a private club for elite business tycoons, today Solmar ("sun and sea") is a favourite culinary sanctuary for longtime resident Portuguese expats.

The menu has a good range of dishes, but the scrumptious highlight here is the traditional Portuguese baked chicken. Drenched in a fragrant, mildly spiced curry, it's served together with tart olives, melt-in-your-mouth ham, sausages and egg. Just like mamãe ("momma") used to make.

Egg tarts at San Hou Lei

One of the most endearing visual charms of Macau is seeing a bevy of school children patiently lining up outside little bakeries for their beloved morning treat—Macau's celebrated custard egg tarts!

These enchanting, palm-sized confections are handed over still hot from the oven. A brilliant mixture of fresh cream and amber egg filling packed into a light, flaky shell—then all that flavour is sealed in with a caramelised top.

One of the best places to tuck into an authentic egg tart is San Hou Lei. Also consider taking away a couple of their wonderful coconut milk version tarts, for later.



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