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8 Best Dining Destinations In Taipa Village

Taipa Village is increasingly becoming one of the city's hottest dining destinations

By Macau Tatler on Jun 19, 2017



With its cobblestoned alleyways winding their way through the distinctive façades of pastel-hued Portuguese-style shops and small restaurants, Taipa Village has long been one of Macau's prime tourist attractions.

However a wave of new restaurants, sitting comfortably beside traditional shops and eateries, has made the area one of Macau's hippest hangouts, without the pretensions of some of its fancier rivals.



Taipa Village (Photo: Courtesy of Taipa Village Destination Limited)

See also: [Macau's Coolest Neighbourhood Revealed](#)

Indeed, what makes the village unique—and what attracts all manner of visitors, is its engaging sense of community, its seamless blend of old and new, contemporary and traditional. To that end, we've designed a culinary tour featuring eight restaurants that is sure to appeal to all tastes, from award-winning Portuguese cuisine to traditional local snacks.

António



António (Photo: Courtesy of Taipa Village Destination Limited)

A landmark in Macau, the acclaimed Portuguese restaurant founded by chef António Coelho delivers a true taste of the nation's cuisine in a vintage setting. Start with the light sauteed clams in olive oil garlic, lemon and white wine—tender and perfectly cooked. A signature dish, Antonio-style wet seafood rice—filled with scallops, prawns and mussels—is a must-try. Note that the restaurant boasts a fine list of port wines and Portuguese labels which make for great pairings.

António, Rua dos Clerigos No. 7, Taipa,

+853 2888 8668 | 853 2857 6573, antoniomacau.com

Tapas de Portugal



Codfish à Braz (Photo: Courtesy of Taipa Village Destination Limited)

Not content to rest on his laurels, chef Coelho recently launched Tapas de Portugal, located opposite his namesake restaurant. The new venue further expands the chef's flavourful menu with a wide array of contemporary Portuguese tapas, including Pata Negra ham, assorted cheeses, chorizo, anchovies, olives, cherry tomatoes, pickles and paio, a traditional embutido sausage from Portugal. The chef's recommendations include scrambled eggs with Portuguese sausage, codfish à Braz, wet lobster rice, roasted suckling pig with homemade potato chips and mixed salad, alongside both traditional and creative Portuguese desserts.

Tapas de Portugal, Rua dos Clérigos No. 9, Taipa

+853 2857 6626, reservation@tapasdeportugal.com

Portugália



Codfish "à Braz" (Photo: Courtesy of Taipa Village Destination Limited)

Portugália, established in Lisbon in 1925, is today a brand, with a chain of beerhouses in Portugal, and one abroad, in Taipa Village. The local branch serves up the brand's iconic dish Steak "à Portugália", though patrons can also find fresh seafood and traditional fare on the menu, such as Codfish "à Braz"—eggs, fried potatoes and onions dress a shredded—and Pica-pau, beef fried in olive oil, garlic and wine with the special Portugalia seasoning. For desserts, it offers traditional Portuguese delicacies like rice pudding and the house's desert, egg pudding, simple, soft, slightly caramelized with a hint of Port.

Portugália, Rua dos Mercadores No.5, Taipa Village.

+853 6280 3992. portugalia.com.mo

King's Lobster Restaurant



Lobster bun (Photo: Courtesy of Taipa Village Destination Limited)

King's Lobster Restaurant offers, opening in January this year, introduces a new gastronomical concept by serving succulent lobster in a soft bun. King's Lobster also boasts a wide range of European dishes such as grilled Boston lobster, pulled pork roll, juicy beef burgers and raclette served with potatoes, vegetables and sausages. The restaurant also boasts a surprisingly good range of wines and spirits.

King's Lobster Restaurant, Rua dos Negociantes No 23,

+853 2882 5828, [facebook.com/Kingslobster/](https://www.facebook.com/Kingslobster/)

Comida Portuguesa O Santos



Duck rice (Photo: Courtesy of Taipa Village Destination Limited)

Born in Portugal, chef Santos settled in Macau 30 years ago, opening Comida Portuguesa O Santos in 1989. Featuring southern-style Portuguese cuisine from the Alentejo region, the chef's signature dishes such as pork rice; clams to bouillon duck; and duck rice, have attracted a loyal clientele, both local and from abroad, and earned Santos a Michelin-recommendation.

Comida Portuguesa O Santos, Rua do Cunha, n.20, Taipa, +853 2882 5594

Sei Kee Café



Clay-pot coffee brewing (Photo: Courtesy of Taipa Village Destination Limited)

Operated by the Au family for more than five decades, Sei Kee Café is a beloved local institution serving old school favourites such as milk tea, coffee made with traditional clay-pot brewing methods, and a variety of snacks including charcoal toasted bread topped with butter. Note that time has not quite come to a standstill at this popular café—the grandson of the founders has introduced some fresh additions to the menu, including toast Rubik with butter, sweetened milk and peanut and toast with egg omelet and corned beef, both delicious. Whatever your choice, Sei Kee Café’s Taipa outlet on Rua Do Cunha is smart stop for nostalgists of all ages seeking a retro boost for breakfast or high tea.

Sei Kee Café, Largo dos Bombeiros, NO 1, G/F

+853 6569 1214, facebook.com/seikeecafe

Tian Mo Fang Dessert



Egg pudding (Photo: Courtesy of Taipa Village Destination Limited)

A local dessert shop featuring a variety of hand-made Chinese and western desserts including Double-Boiled Sea Bird's Nest with Red Dates and Lotus Seed, Housemade Hawthorn Barley Tea and egg pudding.

Tian Mo Fang Dessert, Rua Dos Clerigos No.67, +853 6326 8932

The Blissful Carrot



Vegetarian sandwich (Photo: Courtesy of The Blissful Carrot)

The Blissful Carrot, a quaint vegetarian takeaway cafe and bakery, was opened by three expats in 2014 and features a menu is packed with vegetarian dishes including gluten-free, raw and vegan options. Staff will custom-make dishes ranging from green salads to sandwiches, pasta and rice bowls. also produce a variety of cakes from their Blissful Bakery available for order, such as carrot cake and coconut pumpkin pie. For drinks, they serve a wide variety of beverages with various health benefits, including cold-pressed juices, health tonics, elixirs, and smoothies.

The Blissful Carrot, Rua direita Carlos Eugenio 79-A, Edif Goio Fai Kok, RC/B

Taipa, +853 6298 8433, blissfulcarrot.com

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