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Tapas de Portugal brings António Coelho's fine comfort menu to the cosiness of a Taipa rooftop

Celebrity chef's signature dishes delight Macau diners with traditional favourites

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With a cosy bar area on the ground floor and a rooftop terrace overlooking the Taipa Village streets, the new Portuguese-style tapas bar, Tapas de Portugal, is the latest venture of Portuguese chef António Coelho, the head chef of Michelin-recommended restaurant Antonio, which is opposite this three-storey building.



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Formerly a Spanish tapas bar, the eatery is starting a new chapter with some signature Portuguese delicacies by Coelho, but in smaller portions. Open from noon until 4am, it satisfies cravings for late-night bites. We started with the traditional Portuguese appetiser ovos mexidos com farinheira. Served on a slice of toasted bread, the Portuguese smoked sausage, farinheira, is diced and mixed with scrambled eggs, making a doughy and tasty topping. It was not meaty at all, leaving a fine smoke flavour and sweet taste.



This was followed by our favourite, bacalhau à braz, which was prepared with the famous Portuguese dried and salted cod; scrambled eggs, onion, garlic, marinated red pepper, olives and matchstick fries. The Portuguese comfort food dish was balanced and scrumptious, and the matchstick fries gave it a pleasant crunchy texture.



The signature dish arroz de lagosta malandrinho is hearty and filling. The Boston lobster was fresh and savoury, and matched well with the creamy and al-dente Portuguese style rice.

For meat lovers, leitão assado à Portuguesa, batata a rodela e salada mista is recommended. The suckling pig, with homemade chips and mixed green salad, was perfectly roasted. The skin is crispy and the meat is tender. We then wrapped the meal with the popular creamy Portuguese dessert, serradura, also known as “sawdust pudding”. The layers of cream and biscuit crumbs, with a caramel twist, are best enjoyed with a black coffee.