



大廚駕到 *New Chef in Town*

氹仔舊城區安東尼餐廳迎來新主廚David Abreu

ANTÓNIO RESTAURANT IN OLD TAIPA VILLAGE WELCOMES DAVID ABREU AS ITS NEW CHEF

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如 果想在澳門享用正宗的葡國美食，氹仔舊城區的安東尼餐廳絕對是不二之選。自2007年開業以來，安東尼餐廳備受本地居民和訪澳遊客的喜愛，並連續十一年榮獲香港及澳門米芝蓮飲食指南推薦。

現在，隨著新任主廚David Abreu的到來，安東尼餐廳在提供精緻葡式餐飲體驗的道路上開啟了新的篇章。

David Abreu 主廚來自里斯本，擁有超過十年的廚藝經驗，曾於多間著名豪華品牌的酒店工作，包括佩斯塔納維京海灘度假酒店、薩那馬爾哈酒店、格蘭瑞沃伊塔里酒店和里斯本麗絲四季酒店。

2017年，他移居英國，在漢普郡四季酒店工作。在加入安東尼餐廳之前，他任職於英國Waterside Inn餐廳，在著名大廚Alain Roux的監督下，掌管了一系列嚴格的米芝蓮三星烹調標準和訓練。

David大廚形容自己的烹飪風格是「一種傳統的葡萄牙烹調手法糅合現代元素」，注重「簡單、傳統、正確」。

在品嚐了令人愉悅的主廚招牌菜式後，我們與他聊了聊。「來到澳門是一個很好的挑戰，而我正是為挑戰而活。我的目標是為顧客提供新的體驗和冒險，讓他們瞭解如何烹飪和展示葡萄牙美食。」他說。「我已經收到了一些餐廳常客的反饋，他們注意到味道有點不同，但很喜歡。」他補充道。

大廚David的招牌菜式包括米蘭德沙（葡萄牙特色牛肉）小牛里脊、自制玉米麵包吐司配醃制沙丁魚、慢

Ask for recommendations on where to eat authentic Portuguese cuisine in Macau, and you are almost certainly going to be given directions to António in Taipa Village. Since its opening in 2007, António has become a favourite among locals and visitors alike, and been recommended by the Michelin Guide Hong Kong & Macau for the past 11 years.

Now the restaurant is beginning a fresh chapter in its quest to provide delicious Portuguese dining experiences, with the arrival of new chef, David Abreu.



烤乳豬配薯仔、香橙時菜沙律，葡式海鮮燴飯，還有一道非常經典的葡萄牙南部菜餚——鱈魚泥麵包糊。

「我不喜歡只推薦一道菜，因為所有的菜都值得推薦。」他笑著說。「米蘭德沙小牛里脊是一個新版本，米蘭德沙牛肉來自葡萄牙北部，但配上了法國醬料和捲心菜，靈感來自德國酸菜。薯仔則是非常典型的葡萄牙風格。我的任務是糅合經典來打造新菜式，但又不會離正宗的葡萄牙食物太遠。」

David主廚的另一個目標是選用本地產品和食材。

「我喜歡使用本地產品來打造具有本地色彩的體驗，特別喜歡逛街市。一些在歐洲相當罕見的產品在這裏非常常見，比如香菇。」

在這個不能跨國旅行的年代，坐在溫馨舒適的安東尼餐廳，欣賞牆壁上懸掛的里斯本彩繪圖片和現場演奏的吉他和法朵音樂，可以說是僅次於親赴葡萄牙的美妙體驗了。

「氹仔舊城區是一個非常溫暖的地方，像一個小里斯本，讓我有家的感覺。」大廚David說。

目前安東尼餐廳為澳門居民推出了一系列的推廣活動，包括總價8折優惠。此外，餐廳還推出了工作日的精選三道菜午市套餐，僅需澳門幣150元。

Hailing from Lisbon, Chef David brings with him more than a decade of experience in fine-dining, having worked in a number of impressive luxury hotels including Pestana Viking Beach & Spa Resort, the SANA Malhoa Hotel, the Grande Real Villa Itália Hotel & Spa and the Four Seasons Hotel Ritz Lisbon.

In 2017, he moved to the UK to work at the Four Seasons Hotel Hampshire and, most recently, the renowned Three Michelin Star Waterside Inn, under the mentorship of legendary Chef Alain Roux.

Chef David describes his cooking style as “a traditional Portuguese technique with a modern twist”, with a focus on “simple, traditional and correct”.

“Coming to Macau is a good challenge and I live for that. My goal is to give customers new experiences, adventures and points of view on how Portuguese food can be cooked and presented,” he notes as we chat with him after an amazing dinner presenting some of his signature dishes. “I’ve had some feedback from customers who have been coming here for many years, and they notice that some things now taste a bit different, but they like it,” he adds.



Chef David’s signature dishes include veal loin Mirandesa (a Portuguese specialty beef); marinated sardines on homemade corn bread toast; slow roasted suckling pig with potatoes, orange and fresh mixed salad; as well as succulent seafood rice in Portuguese style, and a very typical dish from southern Portugal – codfish mashed bread paste.

“I don’t like to recommend just one dish because I like to recommend everything,” he says with a grin, when we ask for his top suggestion. “The veal loin Mirandesa is a new version, it’s a kind of meat that comes from the North of Portugal, but served with a French sauce and cabbage inspired by sauerkraut. And the potatoes are a very typical Portuguese style. My mission is to bring a bit of everything to build something new, but without moving too far away from authentic Portuguese food.”

Another goal for Chef David is to work with local products and ingredients.

“I like to use local products to give local experiences, and I really enjoy exploring the local markets. Some products that are quite rare in Europe are very common here, like Shiitake mushrooms.”

In these days of no international travelling, as we sit in the cozy restaurant surrounded by painted images of Lisbon and serenaded with live guitar and Fado, it’s fair to say that eating at António is probably the next best thing to actually being in Portugal at the moment.

“Taipa Village is a very warm place, quite similar to a little Lisbon, so it makes me feel a little like home,” agrees Chef David.

Currently António restaurant is offering a number of special promotions for Macau residents including 20% off the total price of the bill. They also have a great value three-course set lunch from Monday to Friday for just MOP150.

António

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