

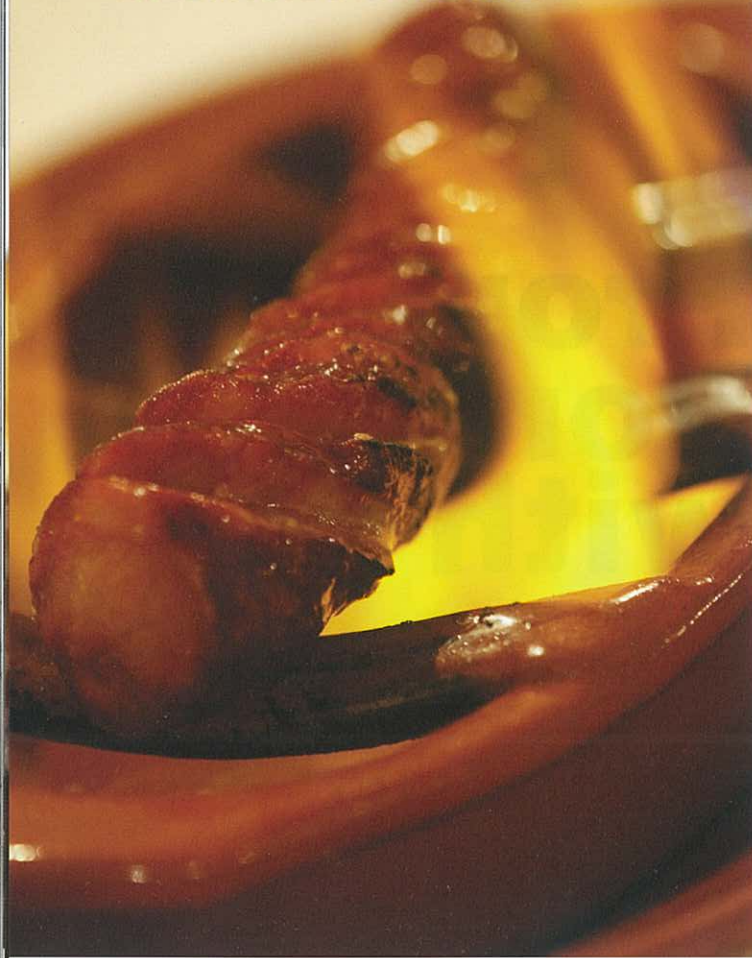


# From Portugal with Love

來自喜愛的葡萄牙

BY DAVID WONG  
PHOTOS BY CARMO CORREIA

**A**ntónio restaurant is located in beautiful Taipa village, with its quaint colonial buildings, small narrow pavements and antique street lamps, the area display heaps of European charm. The person at the helm of this Portuguese fare is none other than António Coelho, a man of many titles but a recognized chef in the local community. Antonio arrived in Macau in the 70's on military service, and he stayed for three years before returning back home. After 25 years learning the trade in his native Portugal and Africa, he came back to Macau in 1997 to work at Lusitano, and then followed a stint at the Clube Militar. The restaurant which defined Antonio was the famous Espaço Lisboa in Coloane, where he spent five happy years making a name for himself. Arriving on a Wednesday evening at 7:00pm, with a prior reservation, we were quickly escorted to the table. Shortly after being seated, warm bread rolls and Portuguese olives were offered along with Luso water. The restaurant is quite small but has a nice cozy feel to it with seating for up to 28 persons. It is decked out with wooden beams, traditional Portuguese blue and white tiles, rustic chairs, tables lined with white linen and signature white chinaware. The menu has a range of traditional Portuguese dishes and some interesting ones which are difficult to find in Macau. Dishes such as grilled rabbit and braised partridge, which brought back memories of the wonderful dinner with Miguel Roquette at Quinta do Crasto in the Douro Valley...and then it hit me "order in advance, minimum 24 hours".



The waiter duly arrived and took my order, so taking a chance, I ordered the braised partridge anyway "sorry sir, but the dish needs to be ordered 24 hours in advance", came the reply. "oh what a shame" I said, trying not to look too disappointed. Instead he recommended the chouriço, flambéed Portuguese sausage, the gratinated goat's cheese and the Portuguese duck rice.

We ordered the gratinated goat's cheese with olive oil and honey served on toast, lettuce and balsamic vinegar and the sautéed clams with garlic, coriander, olive oil and white wine as our starters. For main course we decided on the charcoal grilled codfish with potatoes and sautéed turnip tops and the "Pianola" barbecued pork ribs with French fries and sautéed turnip tops.

The goat's cheese dish was a contrast in flavours, rich textures and light at the same time. The cheese was nicely melted and combined beautifully with the honey, balsamic and toast. The secret of the sautéed clams dish, like all seafood dishes is the freshness of the products. The clams came exactly as described on the menu but they were fresh as a daisy, nice plump, juicy tender clam meat with a sauce that just begs for more bread. A simple dish that is to the Portuguese what Moules Marinière is to the French.

Next was the Bacalhau or codfish with potatoes and turnip tops, the fish came perfectly cooked, moist and also with the right amount of saltiness, which is not as easy as it sounds, and then followed the barbecued pork ribs with French fries and turnip tops. The pork ribs were tender and full of flavour, the French fries a bit soggy but also perhaps a tad too much turnip tops. The main courses were fine, nothing spectacular but good, honest Portuguese fare, and the portions are huge.

Just when we were about to order some of the more traditional

安東尼奧餐廳座落於氹仔的舊城區，附近的舊式住宅，狹窄的行人道和獨特的街燈，為此處營造一股濃厚的歐洲氣氛。老闆安東尼奧 Antonio Coelho 來自葡萄牙，一九七〇年因服役首次來到澳門，三年後來離開澳門。他醉心廚藝，曾經到世界各地包括葡萄牙、非洲的酒店和餐廳工作，一九九七年重臨澳門，從此愛上了這個地方，決定留下來開創自己的事業，先後在陸軍俱樂部和路環的里斯本地帶掌廚，五年後年開了家以自己名字命名的餐廳。

預先訂了位，星期三晚七點我們到達餐廳，很快地我們就被安排入座，隨即送上暖烘烘的麵包及葡國橄欖。這間餐廳面積不大，最多只能容納28位客人。這裡到處是木質橫樑，牆上經典的藍白色瓷磚、質樸的高背木椅、白色棉布配以中式瓷具，裝修簡約卻令人有種輕鬆隨意的感覺。餐牌上有一系列地道葡國傳統菜餚，有部份更是很難得可以在澳門其他餐廳品嚐得到的。「烤兔肉和燉鷓鴣」這道菜令我回想起在葡萄牙 Douro 葡萄園，與 Quinta do Crasto 的酒庄主人 Miguel Roquette 共進晚餐的一段回憶...提醒我這道菜必須最少提前一日預訂的!

就侍應前來為我們點菜單時，我趁機點了「燉鷓鴣」這道菜，但侍應的回覆卻是：「對不起，先生，這道菜必須提前一日預訂的。」為了盡量讓自己看來不太失望，我回了一句「豈有此理！」隨後侍應為我們推介葡式陶盤燒葡國臘腸，羊芝士和葡萄牙鴨飯。我們點了橄欖油蜜糖羊芝士和白酒蒜蓉炒蜆作前菜，至於主菜，我們點了炭烤鱈魚配薯菜和燒 Pianola 鮮豬肋骨配薯菜。

山羊芝士在味道方面對比十分大，同時擁有濃和清淡質感，芝士融化時與蜜糖結合是個非常好的配搭，再配上醋汁和香烤麵包。而炒蜆的奧妙就在於海產的新鮮程度。炒蜆這道菜完全與餐牌描述的一樣新鮮、肥而肉厚，嫩而多汁的蜆肉與醬汁只會令人渴望更多的麵包。這麼的一道葡式菜就如法式的白酒煮青口一樣簡單。





## EST. DE COMIDAS ANTÓNIO

AUTHENTIC PORTUGUESE CUISINE

Rua dos Negociantes No.3 Taipa, Macau

Tel/fax (+853) 28999998

Monday - Friday: 12pm - 3pm; 6pm - 12am

Saturday, Sunday and Public Holiday: 12pm - 12am

\$\$\$\$ = MOP 300 - 500

## 安東尼奧餐廳/正宗葡國菜

氹仔舊城區客商街3號地下

電話: 28999998

星期一至五中午十二點至三點, 晚上六點至十二點

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每位消費約澳門幣300-500



Portuguese desserts like the Serradura or Rice Pudding, the charming António offered us Crepes Suzette. Lovely pancakes with a hot sauce of caramelized sugar, orange juice and Grand Marnier, which António personally flambéed at the table. A classic French dish in a Portuguese restaurant I asked? "No, no, the dessert came from Portugal originally" came António's half-hearted reply.

The service was friendly, attentive and efficient with António's charm doing the rounds in the restaurant, which makes for a pleasant atmosphere. An all-Portuguese wine list with some interesting and famous labels including some old favourites like Mouchão, Quinta do Vallado and Quinta do Vale Meão. There is one Champagne on the list and just like Sir Winston Churchill, António too has a passion for Pol Roger. Another interesting talking point would be the corkage charge, as stated on the back of the menu, the corkage charge is \$150 per bottle for Portuguese wines but if you bring any other wines, it is \$250, how patriotic is that?

António is driven by his Portuguese heritage and passion for cooking, the food is authentic due to 75-80 % of his ingredients coming from Portugal, and that probably explains why some of the dishes are in the higher price range. Even so, António restaurant is busy all the time so reservations are always essential. Business is booming and António is planning bigger things, due to open is a coffee shop and a larger restaurant next year, but before you book, please whatever you do, don't forget to order in advance.

其次是馬介休或炭烤鱈魚配薯菜, 魚烹調得很完美, 濕度和鹹味適中, 調味功夫實在不容易。然後是燒pianola鮮豬肋骨配薯菜。豬肋骨嫩滑而且非常入味, 炸薯條有點濕, 這個可能是大頭菜太多的關係。主菜也不錯, 雖沒有驚喜但也不過不失, 以這個合理價錢, 份量算相當大了。

就在我們即將點一些比較傳統的葡萄牙甜品如木糠布甸或甜飯時, 安東尼奧為我們送上一味火燄薄餅。可愛的薄餅配上熱焦糖醬, 橙汁和橙酒, 並由安東尼奧親自燃點起火。我問這是不是一個典型的法國菜式在葡萄牙餐廳提供「不, 不, 它原本是來自葡萄牙的甜點」安東尼奧一心二用地回答。

服務態度十分友善, 招呼週到而且效率高, 加上有安東尼奧在餐廳裡親自為客人提供服務凝聚成一個愉快的氣氛。全部的葡萄牙紅酒都是一些有趣而著名的品牌包括一些往時的至愛如Mouchão, Quinta do Vallado and Quinta do Vale Meão。餐牌上列有一支香檳, 是安東尼奧和英國前首相溫斯頓丘吉爾都同樣鍾情的Pol Roger。另一個有趣的論點是有關開瓶費, 正如菜單背面列明的, 葡萄牙紅酒每瓶開瓶費為150元, 但如果你攜帶任何其他的葡萄酒, 每瓶的開瓶費用卻是250元, 是否太愛國主意呢?

安東尼奧是受著葡萄牙的遺產及熱情驅使而烹飪食物, 這裏的食材有七八成是來自葡萄牙, 這就能夠解釋為什麼一些菜餚的價格會定得較高呢。即便如此, 安東尼奧餐廳是經常座無虛設, 所以提前訂位是必然的。安東尼奧正在規劃擴張業務之事, 他打算明年開設一所咖啡館和一家較大的餐廳, 但在你預約之前, 請不要忘記提早預訂單呢。