



FEEDING TIME

ANTONIO RESTAURANT, TAIPA

The passion of Antonio Neves Coelho, general manager for food and beverage (above), has resulted in recommendations by the *Michelin Guide* for two consecutive years for the restaurant. Chef Antonio will tell the diners about Portugal, relate stories about artworks, such as the fado singers in a painting, as well as tid bits about the wooden furniture and even cutlery. When it comes to food, he promises authentic Portuguese.

Gratinated goat cheese with olive oil and honey served on toast, lettuce and balsamic vinegar served as a refreshing entrée for us. Clams cooked in a white wine sauce with coriander, garlic and

ginger, matched well with Murganheira Reserva Bruto sparkling wine, which Chef Antonio says, is Portuguese champagne. The main course was crab stew in Portuguese style with onions, garlic, olive oil and white wine sauce served in a cataplana, a copper utensil in which crab and vegetables are made to simmer. The meal would feed two or three people. To round off, he served crepes suzette with orange zest and juice. Chef Antonio also entertains diners, as he demonstrated for us, pouring DeKuyper Triple Sec, Grand Marnier and Brandy 1920 into a skillet, working up the flames.