



## FOR IMMEDIATE RELEASE

### **Artyzen Grand Lapa Macau Presents "Macanese Nights" A Culinary Celebration of Macau's Heritage**

*Unveiling a Gastronomic Journey Rich in Tradition and Flavor*

**[Macau, Oct 5, 2023]** Artyzen Grand Lapa Macau is thrilled to announce the grand return of "Macanese Nights" at Café Bela Vista. This extraordinary culinary promotion brings together the exceptional talents of Chef Antonieta Manhão (Neta) renowned for her expertise in Macanese cuisine, and the hotel's signature Chef Pedro Santos Do Carmo from restaurant Café Bela Vista.

"Macanese Nights" is not just a dining experience; it's a captivating cultural celebration of the city's rich culinary heritage—a tradition that has graced Macau for over 400 years. This event signifies the unwavering commitment to preserving and promoting the unique flavors and traditions that define Macau. The goal is to spotlight and celebrate Macau's rich culinary heritage, deeply entwined with its Portuguese influence, bridging east and west.

A culinary journey like no other, Chefs Neta and Pedro will craft a culinary voyage that encapsulates the very essence of Macau's unique flavors. These evenings not only guarantee an unforgettable gastronomic odyssey but also serve as a powerful platform to champion and conserve Macau's culinary treasures.

By popular demand, "Macanese Nights" will return for a second year, enchanting taste buds from October 10<sup>th</sup> to 12<sup>th</sup>, 17<sup>th</sup> to 19<sup>th</sup>, and 24<sup>th</sup> to 26<sup>th</sup>, 2023, for dinner every Tuesday to Thursday during these three weeks.

This tradition not only celebrates Macanese cuisine but also pays homage to the enduring Portuguese influence, deeply woven into Macau's history and culture.

#### **Distinguished Guests Include:**

- Mr. Carlos Alberto Anok Cabral, President of Board of Director, Brotherhood of Macanese Gastronomy
- Mr. Rutger Verschuren, Area Vice President, Macau Operations for Artyzen Hospitality Group, and General Manager of Artyzen Grand Lapa Macau
- Chef Antonieta Manhão (Neta), Guest Chef of "Macanese Nights"
- Chef Pedro Miguel Santos Do Carmo, Executive Western Chef at Artyzen Grand Lapa Macau

**Mr. Rutger Verschuren, Area Vice President, Macau Operations for Artyzen Hospitality Group and General Manager of Artyzen Grand Lapa Macau**, expressed his enthusiasm about the collaboration: "At Artyzen Grand Lapa Macau, we take immense pride in presenting 'Macanese Nights.' This promotion not only represents our dedication to providing unique and culturally rich experiences to our guests but also



reinforces our strong commitment to the preservation of Macau's culinary heritage. We invite you to join us on this gastronomic journey, celebrating the flavors and traditions that define Macau."

**Chef Antonieta Manhão**, affectionately known as **Chef Neta**, is a true guardian of Macanese culinary traditions, her expertise and passion shine through in every dish she creates. She expressed, "I'm honored to be part of this amazing project. Through this, I hope to remind public to true Macanese family cuisine and sustain it for younger generations."

And finally, **Chef Pedro Miguel Santos Do Carmo, Executive Western Chef at Artyzen Grand Lapa Macau** stated, "It is an honor to partner with Chef Neta for the second edition of the Macanese gastronomic promotion at Artyzen Grand Lapa Macau. I can witness the Macanese heritage through her recipes and dishes."

During the press conference, Chef Neta and Chef Pedro presented a captivating live cooking demonstration of the iconic "Galinha Chau Chau Parida" dish. This Macanese classic combines succulent chicken with a medley of fragrant spices, creating a symphony of flavors that encapsulate Macau's culinary heritage. This particular dish is celebrated for its rich tradition, with an old family recipe that traces its origins to Portuguese beliefs. It's believed that ingredients of this dish help new mothers in regaining their strength after giving birth, providing a faster recovery. Symbolizing resilience and nourishment, the live demonstration showcased the artistry behind Macau's most treasured flavors, serving as a testament to Chef Neta and Chef Pedro's dedication to preserving and elevating this beloved tradition.

This promotion is a significant link to Macao City of Gastronomy and UNESCO's Creative Cities Network, underlining the cultural significance and global recognition of Macau's culinary excellence ([www.gastronomy.gov.mo/#home](http://www.gastronomy.gov.mo/#home)).

Food lovers are invited to join this gastronomic journey while savoring the tastes, aromas, and stories that have shaped Macau's culinary legacy at "Macanese Nights."





For more information or reservations, please contact Café Bela Vista at Artyzen Grand Lapa Macau. Phone: +853 8793 3871 or email: [cbv.glm@artyzenhotels.com](mailto:cbv.glm@artyzenhotels.com)

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### **Photo reference**

For photos of the press conference, please download:

<https://uqr.to/1mjcf>

Photo Reference	Photo Caption
	<p>The press conference was held this afternoon.</p> <p>From left to right</p> <ul style="list-style-type: none"> <li>• Chef Antonieta Manhão (Neta), Guest Chef of "Macanese Nights"</li> <li>• Mr. Carlos Alberto Anok Cabral, President of Board of Director, Brotherhood of Macanese Gastronomy</li> <li>• Mr. Rutger Verschuren, Area Vice President, Macau Operations for Artyzen Hospitality Group, and General Manager of Artyzen Grand Lapa Macau</li> <li>• Chef Pedro Miguel Santos Do Carmo, Executive Western Chef at Artyzen Grand Lapa Macau</li> </ul>
 	<p>Chef Neta and Chef Pedro presented a captivating live cooking demonstration of the iconic "Galinha Chau Chau Parida" dish.</p>
	<p>From Oct 10 - 26, every Tuesday to Thursday dinner, "Macanese Nights" of Café Bela Vista cater guests to experience a Culinary Celebration of Macau's Heritage, including:</p> <ul style="list-style-type: none"> <li>• Galinha Chau Chau Parida</li> <li>• Diabo</li> <li>• Caril de Nabo com Camarão</li> <li>• Minchi com Orelha de Rato</li> <li>• Baji</li> </ul>



“Macanese Nights” A Culinary Celebration of Macau's Heritage Promotion

**For media inquiries, please contact:**

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**About Café Bela Vista**

Restaurant “Café Bela Vista”, with its sunlit archways, mosaic floors, whirling ceiling fans, and white wicker chairs, is a beautiful tribute to one of Macau’s most iconic landmarks – the “Bela Vista” mansion. Formerly one of the city’s most legendary hotels atop Penha Hill, it is now the private residence of the Portuguese Consul General. Today, Café Bela Vista carries on the tradition of the Bela Vista hotel, offering a warm and inviting ambiance full of natural sunlight that is also very reminiscent of quaint cafés on the streets of Portugal.

**About Artyzen Grand Lapa Macau**

Well established in the heart of Macau, the upscale urban and lifestyle resort Artyzen Grand Lapa Macau offers a window into the city’s culturally rich heritage. The name “Grand Lapa” draws inspiration from the prestigious Lapa district in Lisbon, Portugal, where celebrities and aristocrats reside. As a true homegrown brand, the hotel celebrates Macau’s remarkable heritage in a tasteful and stylish manner. <https://artyzen.grandlapa.com>