



**FOR IMMEDIATE RELEASE**

**In Collaboration with Renowned Guest Chef Neta,  
Artyzen Grand Lapa Macau Exclusively Presents  
“Macanese Nights at Café Bela Vista”  
*Transporting Guests to a Centuries-old Heritage Cuisine***



**[Macau, October 11, 2022 ]** To honor Macau’s cultural and culinary legacy, Artyzen Grand Lapa Macau presents the ‘Macanese Nights’ at Café Bela Vista, transporting guests back to 450 years exploring the irresistible melting pot of influences that makes Macanese cuisine what it is today. This unique gastronomic journey is brought by Pedro do Carmo, Chef de Cuisine of Café Bela Vista and Chef Antonieta Fernandes Manhão, also known as Chef Neta, an icon of Macanese cuisine in the city.

Macanese cuisine is a story about Portuguese exploration and cultural exchange. It is part of the UNESCO intangible cultural heritage that is truly unique to Macau. To pay homage to Macanese culinary heritage, ‘Macanese Nights’ will be hosted every Tuesday to Thursday at Café Bela Vista from October 18 to November 3, 2022.

‘Macanese food is arguably the world’s first ever fusion cuisine, combining Portuguese and Chinese cuisines with significant influences from places along the sea routes including Malaysia, India, Indonesia and Africa.’ said **Chef Neta**, as leading expert on the cuisine.

‘This time, I am thrilled to join hands with Chef Pedro at Café Bela Vista, to honor the heritage of Macanese cuisine by reviving nearly lost family recipes.’ Chef Neta explained.

The ‘Macanese Nights’ menu features exquisite Macanese dishes including African chicken, traditional Minchi, Capela-the oven baked meat loaf as well as tamarind pork cooked with a special shrimp paste called Balichão.

‘Balichão is one of the shrimp pastes we prepare entirely by ourselves. It is made with very small shrimps, lemon, pepper, and cognac. Each family has their own Balichão. It is definitely a must-try when you experience the Macanese Nights.’ said Chef Neta.

‘At Artyzen Grand Lapa Macau, we carry a mission to celebrate heritage and culture. For us, it is best to showcase this with unique culinary experiences.’ said **Chef Pedro**.



‘As we present the rich heritage of Macau's dining culture, we are glad to collaborate with Chef Neta and get inspired by this authentic Macanese menu that guests can experience nowhere else but at Café Bela Vista.’

“Macanese Cuisine is established as a treasure and cultural identity that reflects Macau’s history over hundreds of years. We are proud to present Macanese Nights, another unique culinary experience at Café Bela Vista after the success of Fado Nights last year.’ said **Mr. Rutger Verschuren, Area Vice President, Macau Operations of Artyzen Hospitality Group and General Manager of Artyzen Grand Lapa Macau.**

‘The uniqueness of the Macanese cuisine, the passion of our culinary team and the beautiful design of Café Bela Vista set a perfect stage for this bespoke gastronomic journey. We invite all to join us and keep this centuries old heritage cuisine alive.’ Mr. Verschuren said.

In collaboration with Renowned Guest Chef Neta, ‘Macanese Nights at Café Bela Vista’ will be unveiled starting October 18, 2022. Set menu for two will be available only at MOP358+. For full details with a la carte menu and special treats with wine pairing options, please visit (<https://artyzen.grandlapa.com/macau-promotions/macanese-nights> )

### **Macanese Nights at Café Bela Vista**

Date: October 18-20, October 25-27 & November 1-3, 2022

Time: 6.30pm-10pm

Venue: Café Bela Vista at Artyzen Grand Lapa Macau

Reservation: +853 8793 3871/ 2856 7888

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