



## FOR IMMEDIATE RELEASE

### **“Macanese Nights 2024” Returns to Artyzen Grand Lapa Macau Celebrating Macau’s Gastronomic Heritage and Rich Traditions**

**[Macau, 24 September 2024]** By popular demand, Artyzen Grand Lapa Macau is delighted to announce the much-anticipated return of "Macanese Nights 2024", a culinary celebration that showcases the rich gastronomic heritage unique to Macau.

In the wake of Macau’s recent recognition as the "Culture City of East Asia 2025", "Macanese Nights 2024" brings a vibrant cultural experience, paying tribute to over 450 years of Macau’s culinary history. This event reaffirms Macau’s title as a UNESCO Creative City of Gastronomy ([www.gastronomy.gov.mo/#home](http://www.gastronomy.gov.mo/#home)).

Guest will embark on a distinctive culinary journey as guest Chef Antonieta Manhão (affectionately known as **Chef Neta**) and Executive Chef Pedro Santos Do Carmo from Café Bela Vista presents a curated menu, capturing the essence of Macau’s iconic flavours. “Macanese Nights 2024” will run with exclusive dinners available every Tuesday to Thursday during three weeks, from 8 to 10, 15 to 17, and 22 to 24 October 2024,

**Mr. Rutger Verschuren, Area Vice President, Macau and Hengqin Operations for Artyzen Hospitality Group, and General Manager of Artyzen Grand Lapa Macau**, expressed his enthusiasm for the return of the collaboration: “The return of ‘Macanese Nights’ in 2024 reinforces Artyzen Grand Lapa Macau’s role as the cultural bridge between China and Portugal, with Macanese cuisine as a testament to this fusion. This event comes at the perfect time, following Macau’s designation as ‘Culture City of East Asia 2025’, as gastronomy is one of the true reflections of cultural identity.”

**Mr Carlos Alberto Anok Cabral, President of Board of Director, Brotherhood of Macanese Gastronomy**, expressed his gladness seeing Macanese Nights returning to Artyzen Grand Lapa Macau for another year, as he said: “It is a wonderful journey to have Macanese cuisine celebrated at an upscale hotel, highlighting the fact that although most Macanese dishes are enjoyed at a family setting, they can be elevated to a higher degree of elegance.”

**Chef Antonieta Manhão**, a revered custodian of Macanese culinary traditions, shared her enthusiasm, “As a long-standing advocate for Macanese cuisine, I am overjoyed to participate in ‘Macanese Nights 2024’ once again. This year holds special significance as Macau embraces its new title as ‘Culture City of East Asia 2025’, I am excited to introduce a few new dishes in this edition.”

**Chef Pedro Miguel Santos Do Carmo, Executive Western Chef at Artyzen Grand Lapa Macau**, added, “This marks my third collaboration with Chef Neta, and her culinary expertise knowledge continues to inspire me. I am so excited to see her new dishes added to ‘Macanese Nights 2024’ signature dishes, such as Porco Bafassá, Minchi with



Borato, Paozinho Recheado, Chicken Congee, and Cheese Toast, which will elevate the flavours and diversity of traditional Macanese cuisine.”

During the press conference, Chefs Neta and Pedro joined hands for a live cooking demonstration of the iconic "Porco Bafassá," a celebrated Macanese dish. This tender braised pork collar, infused with turmeric and complemented by juicy cooked potatoes, stands as a highlight of Asian marination and seasoning.

Food enthusiasts are warmly invited to partake in this gastronomic experience. For further details or reservations, please contact Café Bela Vista at Artyzen Grand Lapa Macau. (Phone: +853 8793 3871 / Email: cbv.glm@artyzenhotels.com)

### ***Chef Pedro Reveals Upgraded Menu at Café Bela Vista***

Alongside the launch of “Macanese Nights 2024”, Café Bela Vista's **Executive Western Chef Pedro Miguel Santos Do Carmo** unveils his newly upgraded menu. Guests can enjoy this enhanced menu alongside the Macanese culinary promotion.

A native Portuguese chef with 20 years of culinary expertise, including five years at the helm of Café Bela Vista, Chef Pedro continues to innovate. The upgraded menu features a combination of new highlights and enhanced versions of beloved favourites.

For seafood lovers, the new Chilled Seafood Platter is a must-try, boasting a sumptuous array of fresh seafood – including lobster, abalones, oysters, shrimps, and mussels. This delightful addition is perfect for sharing among family and friends around the table.

Chef Pedro has also refined several existing dishes, such as Braised Atlantic Octopus Salad with Lemon Vinaigrette. This classic Portuguese dish balances the tenderness of octopus with the crunch of fresh bell peppers, now garnished with colourful edible flowers for a touch of elegance.

Another favourite on the menu is *Arroz de Marisco*, or Wet Seafood Rice, a quintessential Portuguese dish celebrating the flavours of the sea. Featuring scallops, mussels, clams, squids, prawns, and crab meat, this shared dish embodies Portugal's coastal culinary traditions and has been recognised among the 7 Wonders of Portuguese Gastronomy.

Cataplana de Bacalhau is an upgraded take on the traditional Portuguese stew, cooked in a copper cataplana pan. This dish begins with lightly seared Portuguese salted codfish, which is then combined with fresh ingredients and braised in the sealed copper vessel. With its lid locked, the cataplana creates a closed environment that encapsulates the natural juices, allowing the flavours to meld together perfectly. The result is a tender, flavourful dish that highlights the rich culinary heritage of Portugal.

Other upgraded dishes include Traditional Portuguese Duck Rice; Macanese Minced Beef; White Wine Glazed Sapak Clams, and an Assortment of Portuguese Cold Cuts, featuring the signature Pata Negra Ham.



For reservations, please call +853 8793 3871.

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### **Photo reference**

For photos of the press conference, please download: [https://artyzen-my.sharepoint.com/:f:/g/personal/anthony\\_lam\\_artyzenhotels\\_com/Ei8yQTsLrUxGqSuYaDw4ocYBef8cajbccdfKZqnOU4v4iQ?e=kjfJbx](https://artyzen-my.sharepoint.com/:f:/g/personal/anthony_lam_artyzenhotels_com/Ei8yQTsLrUxGqSuYaDw4ocYBef8cajbccdfKZqnOU4v4iQ?e=kjfJbx)

### **For media inquiries, please contact:**

Ada Chan  
Area Director of Marketing and Communications  
[ada.chan@artyzenhotels.com](mailto:ada.chan@artyzenhotels.com)  
+853 8793 3500

Anthony Lam  
Assistant Public Relations Manager  
[anthony.lam@artyzenhotels.com](mailto:anthony.lam@artyzenhotels.com)  
+853 8793 3515

### **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>