



MACAO GOVERNMENT TOURISM OFFICE

A Taste of Macao Comes to London

Chef residency showcases the unique flavours of Macanese cuisine



L to R: Macao panorama, Chef Neta (Antonieta Fernandes Manhão), Macao's Portuguese-Chinese heritage

8 October 2018 – Londoners will have the chance to discover Macanese cuisine - one of the world's first fusion foods – through a guest chef residency at the award-winning Carousel restaurant in Marylebone from 9th to 13th October. Chef Antonieta 'Neta' Fernandes Manhão, a specialist in Macanese cuisine from Macao, will be working alongside the Carousel team to bring the unique cuisine of Macao to life through a menu inspired by the traditional Macanese Cha Gordo ('fat tea').

Chef Neta is committed to preserving the unique culinary heritage of this fascinating destination, just 40 miles from Hong Kong across the Pearl River Delta. For her week at Carousel, Chef Neta will be preparing traditional recipes like *Minchi*, a classic dish of sautéed minced pork and beef whose name is said to derive from the English word 'mince', and *Casquinha de Caranguejo* (crab meat baked in its shell with olives, spring onion, turmeric and breadcrumbs).

Macanese cuisine reflects Macao's unique history and Portuguese maritime culture. During the 16th and 17th centuries, Portuguese merchants brought exotic spices and flavours to Macao from Africa, India and South East Asia - including curry, coconut milk and cinnamon. These were incorporated, along with local Chinese ingredients and culinary techniques, into traditional Portuguese dishes, giving birth to the uniquely delicious Macanese cuisine of today. In 2017, Macao was recognised by UNESCO as a Creative City of Gastronomy.

Macao is one of Asia's most fascinating destinations, with its exciting mix of east and west, old and new. Along with its renowned gastronomic scene, including 18 Michelin-starred restaurants, Macao highlights include the World Heritage-listed Historic Centre, world class nightlife and entertainment and a year-round programme of colourful events and festivals. It makes the perfect two- or three-night addition to a Far East holiday or stopover en route "Down Under".

To find out more about Chef Neta's residency at Carousel, please visit <http://www.carousel-london.com/whatson.html>.

For more information about Macao, visit www.visitmacao.co.uk.

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About Macao:

A Special Administrative Region of China since 1999, Macao blends the best of east and west, old and new and is one of Asia's most intriguing destinations. Located just 40 miles from Hong Kong on China's south coast, it offers a world class hotel, restaurant, shopping and entertainment scene, whilst retaining its unique Portuguese-Chinese culture in its UNESCO World Heritage listed architecture, colourful events and fusion cuisine. Macao packs a lot into its 11 square miles and makes the perfect addition to a Far East holiday or stopover en route "Down Under".

About Chef Neta:

Half-Portuguese and half-Chinese, Chef Neta (Antonieta Fernandes Manhão) has inherited a culinary legacy from her food-loving family. With a passion for traditional Chinese and Portuguese cooking, Chef Neta focuses on creating Macanese cuisine that combines the best of both worlds. In her words, "We cook for our families, and we cook for all." For the past five years Chef Neta has hosted a Chef Table/private kitchen at her studio and runs regular Macanese cooking classes.

About Carousel and the Templetons:

Opened in 2014 by entrepreneurial cousins Ollie, Ed, Will and Anna Templeton, Carousel's award-winning creative hub is home to a carefully curated line-up of guest chef residencies, art exhibitions, workshops, experiences and events including short film screenings, Chinese dumpling masterclasses, food photography workshops and live acoustic sessions, among much else. The team also partners with brands of all kinds on various events, offering seasonal food and drink and creative in-house production across all three buildings – [Carousel Marylebone](#), [Carousel Next Door](#) and [Carousel Seven](#)

[Dials](#). Carousel was runner up in the Best Overall Experience category at the GQ Food and Drink Awards 2018.