



Tasting Kitchen (TK) and Top Macau Restaurants Showcase Portugal's Best Wines by the Glass



Tasting Kitchen (TK) magazine is partnering with eight prime dining venues in Macau to feature selected Portuguese wines by the glass this winter.

The wines of Portugal have been stealing the limelight of late. Wine Spectator, in its influential list of the world's top 100 wines of 2014, ranked two Portuguese reds in the top four and gave the number one spot to a spectacular port from the 2011 vintage.

"Macau is lucky to be one of the few places outside Lisbon where it's possible to find top restaurants that have a fantastic selection of Portuguese wines," says TK Publisher Mark Hammons. "And this promotion gives wine lovers a great chance to sample and compare Portugal's best offerings side by side."

The eight participating restaurants, with settings from formal and traditional to relaxed and contemporary, are Guincho a Galera, Aux Beaux Arts, Imperial Court, Bene, Vida Rica, The Tasting Room, Fado, and Privé. Their featured selections include some iconic labels from Portugal's most talented winemakers, and their expert staff will be pairing the wines with imaginative dishes from a wide range of cuisines.

Guincho a Galera at Hotel Lisboa has a warm, elegant ambience and an innovative approach. It is the first international branch of Portugal's Michelin-starred Fortaleza do Guincho, and Head Chef Martinho Moniz adds to traditional Portuguese food a deft touch of French finesse.

Aux Beaux Arts at MGM Macau, inspired by Parisian brasseries of the 1930s, has a casual and airy atmosphere. One of Chef de Cuisine Elie Khalife's sophisticated pairings is a Portuguese red from the Alentejo region with ravioli filled with braised beef cheek in red wine sauce.

Imperial Court at MGM Macau, in its dramatic Asian setting, offers the quintessentially Macanese experience of Portuguese wines paired with classic Cantonese cuisine. Chef Louie Wong gives everything a modern spin, matching caramelized duck liver and pork skewers with a spicy wine from the Dão region.

Bene at the Sheraton Macau Hotel, a relaxed and cozy trattoria, is pairing three very interesting Portuguese wines with a selection of their authentic Italian specialties: beef carpaccio with shaved Parmesan and arugula, black cod, and Bresse pigeon breast filled with orange and chocolate reduction.

Vida Rica at the Mandarin Oriental Macau has a contemporary look that matches its adventurous approach to food. A glass wall, natural stone, and sensuous lighting set the mood for Chef Dominique Bugnand's visionary cuisine that he ingeniously pairs with selected Portuguese wines.

The Tasting Room at City of Dreams Macau has won the Michelin star three years in a row. Chef Guillaume Galliot's contemporary French-inspired menus are an homage to nature, and each of his creations is designed to lead diners on a succession of flavor discoveries.

Fado at Hotel Royal Macau offers authentic Portuguese cuisine bearing the signatures of renowned chefs Luis Américo and Marco Gomes. Its selections of Portuguese wines are perfectly paired to complement the rich subtleties of legendary dishes, each one presented with contemporary visual flair.

Privé at Sofitel Macau at Ponte 16 is an intimate restaurant in a jewel-box setting, with sweeping views of the Old City and classic specialties prepared at tableside. Executive Chef Vincent Rouille takes inspiration from French tradition but makes each dish uniquely his own.



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Barbecued Duck Livers and Pork Skewers served at Imperial Court, MGM Macau



Seafood Rice with Boston Lobster, Crab, Shrimps and Clams served at Guincho a Galera at Hotel Lisboa