

婆仔屋 1601 正宗葡國餐廳

入選《米芝蓮指南2026》並榮登「50 Best Discovery」榜單，一家坐落於百年歷史建築群內的正宗葡萄牙餐廳，由行政主廚兄弟 Pedro 與 Mauro Almeida 主理，以匠心呈獻葡萄牙料理的經典傳統佳餚。

ALBERGUE 1601

Selected for the MICHELIN Guide 2026 and featured on the '50 Best Discovery' list, an authentic Portuguese restaurant nestled within a century-old heritage complex, led by executive-chef brothers Pedro and Mauro Almeida, who proudly present the time-honoured classics of Portuguese cuisine.

Seafood Rice Stew
海鮮燴飯



ALBERGUE
1601

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8 Calçada da Igreja de São Lázaro
澳門 瘋堂斜巷 8號







Roasted Octopus
烤八爪魚 - 葡國菜

土生公館

餐廳榮獲 2025/2026 年度 Tastemakers 殊榮，入選『澳門 25 間最佳餐廳』。坐落於一座擁有百年歷史的文物別墅內，飽覽路氹金光大道的壯麗景致。這座昔日的高級官員官邸完整保留了復古韻味，讓您在優雅氛圍中，盡情品味由 Pedro 與 Mauro Almeida 總廚兄弟親手主理的經典葡國菜及土生葡人菜。

土生葡人菜

Capela
焗肉圍



CASA MAQUISTA

Winner of the Tastemakers Award 2025/2026 and selected as one of Macau's 25 Best Restaurants, Casa Maquista is housed in a century-old heritage villa with breathtaking views of the Cotai Strip. Once a residence for high-ranking officials, this estate retains vintage charm, offering you the chance to enjoy classic Portuguese and Macanese dishes prepared by Executive Chef brothers Pedro and Mauro Almeida.

Bacalhau Cabbage Rolls
馬介休椰菜卷



CASA MAQUISTA 土生公館

+853 2857 0063

Villa 1, Taipa Houses
氹仔 龍環葡韻 1號別墅

PASTÉIS DE CHAVES
「酥富匙」千層牛肉酥



PASTÉIS DE CHAVES
FLAKY BEEF PASTRY

Pastéis de Chaves originated from CHAVES, a city located in the northern region of Portugal. This popular flaky pastry baked with minced beef fillings was first created in 1862 and has a history of more than 160 years. These flaky pastries are handcrafted under the strict supervision of bakery chef brothers PEDRO & MAURO ALMEIDA. Born and raised in the city of Chaves, they hope to share with Macau the original crispness and taste of their hometown!

The shop also features traditional Portuguese cinnamon custard tarts, prepared in the same traditional manner as they have been in Portugal for more than 300 years.

「酥富匙」千層牛肉酥

「酥富匙」千層牛肉酥起源於葡萄牙北部歷史悠久的小鎮查韋斯 CHAVES（英文讀音 [sha-vesh]）。這種千層牛肉酥是來自1862年的傳統烘焙工藝，已有超過160多年歷史！特點在一層層香脆的酥皮包着古法秘製的免治牛肉餡料。葡萄牙文 'Chaves' 的意思又是「鎖匙/鑰匙」，所以特別起名為「酥富匙」。酥富匙由出生於 Chaves 鎮的烘焙師兄弟 PEDRO 和 MAURO ALMEIDA 監製，希望能與大家分享傳統葡萄牙家鄉風味！

該店同時供應傳統肉桂葡撻，其製作方式保留着葡萄牙當地超過三百年的工藝。

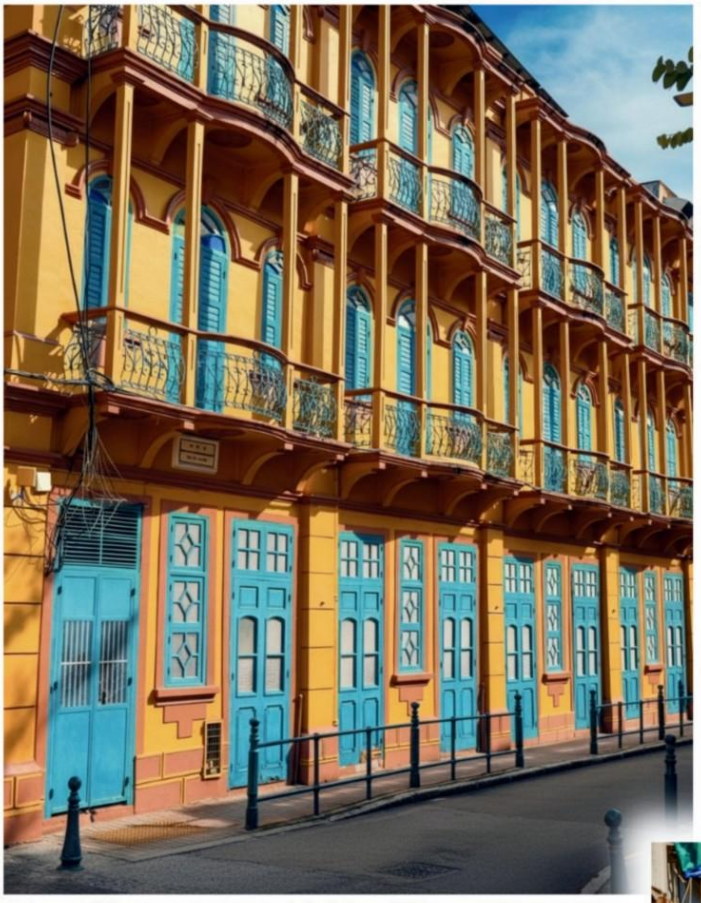


澳門 鏡湖馬路5號
5 Estr. do Repouso, Macau

高德定位

多巴胺色
打卡熱點!

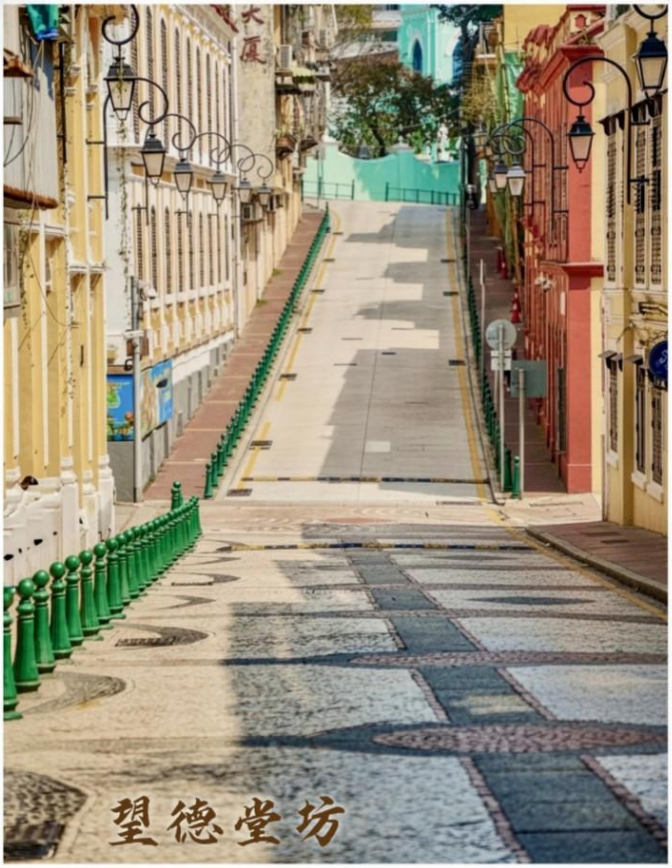
葡國童話小鎮
瘋堂斜巷





大瘋堂藝舍

舊城文物保護區



望德堂坊

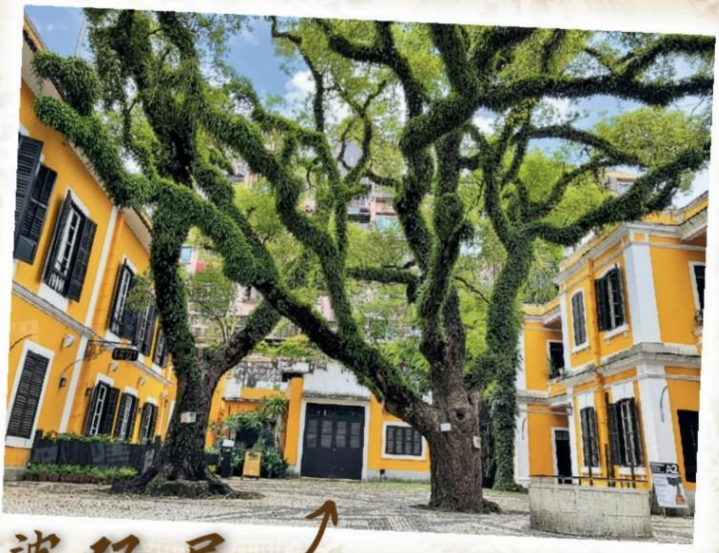
ST. LAZARUS QUARTER



瘋堂斜巷

ST. LAZARUS QUARTER

望德堂坊・瘋堂斜巷



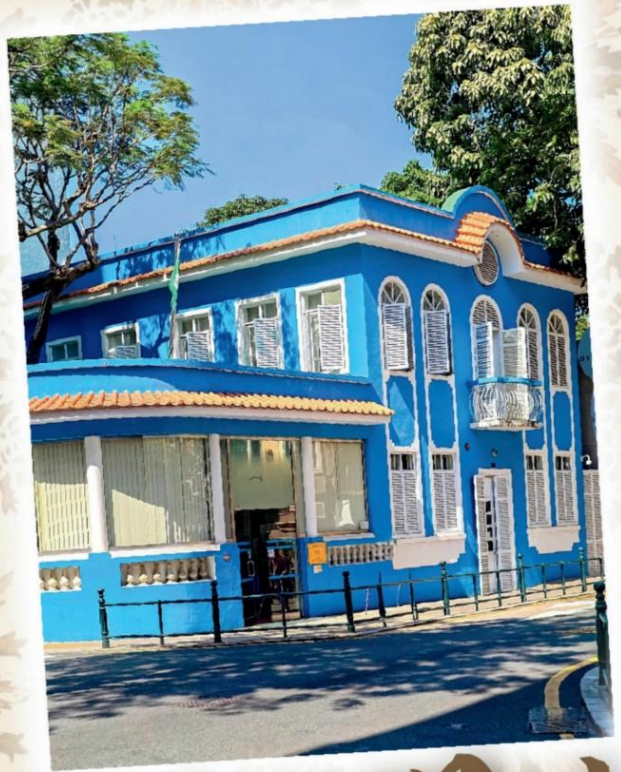
婆仔屋



出片機位



酥富趣・肉桂葡撻





澳門！



AUTHENTIC PORTUGUESE RESTAURANT 正宗葡國菜







澳葡坊葡國餐廳坐落於中區，鄰近大三巴，店內匯聚從葡萄牙搜羅的復古藏品與澳門懷舊裝飾，反映澳門的中西文化融合。傳統菜式由兩位葡萄牙籍總廚兄弟主理，在博物館般的獨特氛圍中，為您呈現正宗葡國風味。

PORTUCAU, an authentic Portuguese restaurant, nestled in the heart of the Central District, near the Ruins of St. Paul's.
The interior showcases Portuguese retro collectibles alongside nostalgic Macanese decorations. Our traditional menu is crafted by Portuguese executive chef brothers Almeida, presenting authentic Portuguese flavors in a unique museum-like ambiance.







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三沙丁 正宗葡國菜 / 小酒館

位於旅遊熱點瘋堂斜巷區域，以葡萄牙復古裝潢打造獨特氛圍，讓您彷彿置身舊時里斯本。傳統菜單由兩位葡萄牙行政總廚精心設計，呈現地道葡國風味。

3 SARDINES AUTHENTIC PORTUGUESE RESTAURANT / TAVERN

Located in the charming historic St. Lazarus Quarter, the nostalgic restaurant features vintage decor from Portugal, creating a unique ambiance that transports you to old Lisbon. The traditional menu is designed by Portuguese executive chef brothers, presenting authentic flavors in a rustic setting.

Bacalhau à Brás
薯絲「馬介休」鱈魚



TRÊS SARDINHAS
TABERNA 3 SARDINES PORTUGUESA

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酥富廸

PASTEL DE NATA
葡萄牙傳統「肉桂葡撻」



AUTHENTIC PORTUGUESE CINNAMON CUSTARD TARTS

Authentic Portuguese cinnamon custard tarts, known as Pastel de Nata (or simply NATA), have a history of more than 300 years. In contrast, the local "Portuguese" egg tart was created by a British baker in the 1980s and has several key differences from the NATA.

First, the NATA filling is pre-cooked into a custard with cinnamon sticks and lemon peel before baking, producing a smoother, creamier texture with a hint of cinnamon and less eggy taste than the local version. Pastel de Nata is also typically enjoyed with cinnamon powder and icing sugar sprinkled on top.

This traditional flavor is brought to you by Portuguese chef brothers, Pedro & Mauro Almeida.

葡萄牙傳統「肉桂葡撻」

葡萄牙傳統「肉桂葡撻」，葡語稱 Pastel de Nata（或簡稱 NATA），已有三百多年歷史，與澳門80年代由一位英國人研發的「葡式」蛋撻內餡在幾個關鍵有所不同。首先，其內餡加入肉桂棒與檸檬皮，預先煮成吉士醬後再灌入酥皮烘烤，因此質地更細滑濃郁，帶輕微肉桂香，蛋味較本地「葡撻」稍淡。傳統吃法通常還會灑上肉桂粉與糖粉享用。

這道傳統風味，由葡萄牙籍總廚兄弟 Pedro 與 Mauro Almeida 精心呈獻。



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