

MACANESE GASTRONOMY

The glitz-fueled juggernaut of the Cotai strip casino empires now has foodies seeing stars—Michelin stars. Here, four of our favorite degustation delights. By Stephanie Zubiri



Shrimp dumplings shaped like goldfish, The Eight.



Jade Dragon.



Robuchon au Dôme.

Chocolate banana mille-feuille, The Tasting Room.



DIM SUM

The Eight

Whimsical luxury best describes this three-Michelin-starred Cantonese establishment. Walls of flowing water and projections of fish swimming across the floor set a dramatic stage for the more than 50 fantastically presented lunch options, such as steamed prawn dumplings shaped like delicate goldfish and *char siu bao* in the form of hedgehogs. Come hungry, or with loads of friends, to truly appreciate all the beautiful innovation. grandlisboahotel.com; dim sum lunch for two MOP400.

INNOVATIVE EUROPEAN

The Tasting Room

Having earned a Michelin star in its first year, 2013, chef Guillaume Galliot's baby is about the perfect wine pairing. Unlike similar spots that focus on the show-off bottle, here they are confident enough to serve lesser-known vintages that shine alongside the food. Don't miss his contemporary take on French onion soup, or his chocolate banana mille-feuille. If you can splurge, go all in for the eight-course tailor-made menu. cityofdreamsmacau.com; tasting menus from MOP828 per person, MOP1,178 with wine pairing.

CHOOSE-YOUR-OWN-

DEGUSTATION LUNCH

Robuchon au Dôme

French powerhouse Joël Robuchon is no newbie to Michelin stars or tasting menus, but this value-for-money lunch set really stands apart. We love the freedom to create our own meal by plucking pieces from a wide selection of his classic dishes including smoked foie gras with sweet corn velouté, and frogs' legs meunière. Pump up the bespoke indulgence with a wine pairing. grandlisboahotel.com; three-course lunch from MOP598 per person, wine flights from MOP320.

CONTEMPORARY CANTONESE

Jade Dragon

Jamón Ibérico and quinoa—chef Tam Kwok Fung is not afraid to use non-traditional elements in the seasonal, modern Cantonese menu at his recently awarded Michelin-starred gem, where he hand-picked everything down to the solid jade dragon chopstick rests. Book the private dining room with a view of the kitchen and create your own degustation. We suggest the honey and lychee wood Iberian pork barbecue. cityofdreamsmacau.com; four courses including house specialties from MOP800 per person. +