



TAKE THE MACAO-STYLE DELICACIES HOME

將澳門式 | 美味帶回他鄉 |

As a restaurant recommended by the Michelin Guide, Wong Kun serves local delicacies that worth travel far to savor. 作為米芝蓮指南推介的食肆，皇冠小館呈獻的地道美食備受追捧。

Estabelecimento de Comidas Wong Kun has been operating for over a decade now. Throughout that time it has maintained its principles of "providing authentic food at decent prices, with quality ingredients, stable output, and being service-orientated". Lots of Wong Kun's fans have requested to have the food packed as souvenirs, so they can share it with friends and families at home. To fulfil the customers' wishes, Cheang Kun-Ma, Wong Kun's owner began selling his renowned shrimp roe in bottles. Ready-to-eat shrimp roe requires a series of complex steps to prepare it. First,

開業十多年的皇冠小館一直以「貨真價實、材料上乘、出品穩定、服務至上」為原則而用心製作美食。由於時常有客人要求老闆鄭冠文先生（冠哥）將美食製作成手信食品，讓一眾粉絲能將這份美味帶回家中，與家人分享，於是冠哥將最受歡迎的正宗極品大頭蝦子以樽裝出售，從而滿足顧客的需求。製作即食蝦子要從特別揀選的頂級大頭蝦中取子，再以獨家秘方把蝦子炒香，令味道鮮而香口，不帶半點腥味。蝦子除作拌麵之外，更可用以創作不同的菜式，如加入飯中炒香，或是配上蒸蛋、蒸豆腐或炒菜，讓簡單的食品變得更豐盛。想吃得豪華一點，也可將蝦子與花膠或海參等混合一起烹煮，這樣就成為一道高貴菜式，鮮味也更顯層次，叫人一試傾心。乾身的

Facing page: Wong Kun's signature souvenir products: bottled shrimp roe and chili oil. **Top:** The renowned shrimp roe.

對頁：皇冠小館的兩大手信：樽裝秘製泰香辣椒油及樽裝蝦子。**上圖：**正宗極品大頭蝦子。



“It is now the must-go to place for celebrities visiting Macao and has been endorsed by star gastronomes from Hong Kong. 餐廳不但是名人到訪澳門必到的食肆，更為不少香港知名食家所推介。”

the roe is extracted from carefully selected top-quality prawns. It is then fried according to a secret formula, producing fresh and delectable flavours, without a hint of the off-putting fish smell. Besides being a good accompaniment to Lo Mein (stirred noodles, with soup served on the side), the shrimp roe can also be used to create a variety of dishes. Add it to a simple dish and transform it into a sumptuous supper, such as when frying rice or vegetables, or when steaming

蝦子製作步驟繁複，本是食物的配角，但皇冠小館的樽裝蝦子在食客心目中已成為主角，有大小兩種供選擇，為顧客提供方便。

樽裝秘製泰香辣椒油也成為另一招牌傑作，最適合嗜辣的老饕們。辣椒油的口味最初是火辣十足的，但時至今日，冠哥已將其改良至港澳人士偏愛的香而不辣口味，不少人試過之後均大讚其辣油香氣十足！辣椒油本是中式調味料的一種，但製作方法講究，能把食物的美味帶到另一層次，有畫龍點睛的作用，在各大博客及討論區，均有不少食家留

eggs or tofu. For a bit more extravagance, you can braise the roe with fish maws or sea cucumbers. This elegant dish, with its palpable layers of fresh flavours, makes one fall in love with it at first taste. Dried shrimp roe usually plays a supporting role in a dish, but Wong Kun's bottled shrimp roe has long taken up the leading role in diners' hearts.

Wong Kun's original home-made Thai-style chili oil is another one of its masterpieces, suitable for connoisseurs in pursuit for some exhilarating spiciness. The chili oil was extremely hot and spicy, but today, Cheang has changed the recipe to suit the demands of consumers from Hong Kong and Macao, who prefer to savour the aromas of the chili rather than the heat of it. Many of those who have tried it applaud it for its rich aroma. The chili oil was originally a Chinese seasoning, but made correctly, it can take the flavour of dishes to whole new levels, adding the perfect finishing touch to a scrumptious dish. After enjoying their meal, many gourmets have left comments of praise in blogs and discussion forums, while others scramble to buy bottled shrimp roe and chili oil to enjoy at home.

A whole new experience for the taste buds and Macao's food culture

Right from the start, Wong Kun situated in Macao's Rua do Campo. Cheang has been enticing customers with his original jook-sing noodles (bamboo noodles) and crab congee. Although business did not do too well during the first few years, its quality has food gradually learnt the restaurant a good reputation.

With increasing media attention, it is now the must-go to place for celebrities visiting Macao and has been endorsed by star gastronomes from Hong Kong. The ready-to-eat shrimp roe and home-made Thai-style chili oil became the signature items of the shop. Today, Wong Kun is known far and wide for its local delicacies and is a recommended restaurant in the renowned international cuisine book "2013 Michelin Guide".

言大讚，所以許多食客享盡美食後，也不忘將這兩大信帶回家鄉。

給味蕾不一樣的享受 為澳門飲食文化添色彩

打從一開始，座落於澳門水坑尾街的皇冠小館就以正宗竹昇麵及海蟹粥為招徠，雖然初時在市道蕭條的影響下，客人數量遠比預期少。但慶幸的是，這樣的境況只是維持了數年，後來皇冠小館漸漸建立了良好的口碑，在媒體的廣泛報導下，其出口及餐廳不但成為名人訪澳必到的食肆，更受到不少香港名人及知名食家推介，在國際間享負盛名，成為遠近馳名的地道食肆，更是國際美食書刊《2013米芝蓮指南推介》的推介食肆。



From far left: Crab congee; Lo Mein with shrimp roe; owner Mr Cheang.

由最左起：水蟹粥；蝦子撈麵；老闆冠哥。

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