



times Extra

weekend Guide

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- MOVIES: DOWNSIZING
- BOOKS: THE WANTED BY ROBERT CRAIS
- MUSIC: THE VISITOR BY NEIL YOUNG
& PROMISE OF THE REAL
- WINE: THE PALATINE IDYLL
- KITCHENWISE: KOREAN GRAIN BOWL

HAPPY NEW TRAVELS

A GUIDE OF WHERE TO GO IN 2018,
FROM MALTA TO MINNEAPOLIS

DRIVE IN

Jocelyn Noveck, AP National Writer

‘DOWNSIZING,’ A BIG-PICTURE FILM ABOUT LITTLE PEOPLE

It's hard to say what's better about the first half of Alexander Payne's wonderfully weird — or is it weirdly wonderful? — “Downsizing”: the audacity of its premise, or the delicious skill with which Payne executes that premise, detail by comically ingenious detail. The fact that the film shifts discernibly in the second half, going places and tackling ideas one wouldn't necessarily expect, will surely disappoint some and please others. But there's no doubt about one thing: the director's considerable talent is on full display here. Let him keep shifting; we'll keep watching.

As we've seen in films like “Nebraska,” “About Schmidt” and others, Payne likes to make movies about what some might call small people: ordinary folks in unremarkable places, struggling to make things work. In “Downsizing,” he's made a movie about really small people. As in, five inches tall.

We begin with a groundbreaking discovery. A renowned Norwegian scientist has figured out how humans can reduce their footprint and save Earth from overpopulation. It's called downsizing, and it's irreversible — but if enough peo-

ple do it, it could save humanity. Paul Safranek (an excellent Matt Damon in the ultimate Everyman role), an occupational therapist at an Omaha meat company, watches on television with astonishment. Shift to 10 years later. Downsizing is catching on. Entire communities have sprouted up around the world. Paul and his wife, Audrey (Kristen Wiig), childless and still living in the house where Paul grew up, attend a school reunion. Suddenly, Paul's now-five inch friend, Dave (Jason Sudeikis), and his wife are wheeled in. “Dave? He never struck me as the kind of guy who'd go get small!,” Paul marvels. Later, Dave, perched on a cracker box on the kitchen counter, explains the best thing about going small: the economic benefits. At that size, you can live in total luxury for a fraction of the price. Forget the planet, Dave says — “downsizing is about saving yourself.”

Paul and Audrey go visit Leisureland, a top-notch downsized community, and a saleswoman explains how they'd suddenly be multi-millionaires, able to afford a mansion with a pool and tennis court. (In a hilarious cameo, small people Neil Patrick Harris and Laura



A scene from “Downsizing”

Dern demonstrate the good life — and the cheap price of tiny diamond jewelry.) Soon, Paul and Audrey decide to take the plunge. They put their wedding rings in a keepsake box, and head off.

At the facility, the couple is separated into gender-specific downsizing areas, where they'll be shrunk to .0364 percent of their original body volume. First, body hair must be shaven off, for obvious reasons. Dental technicians remove gold tooth fillings, or else heads will explode. Workers go down the assembly line after mass reduction is completed, scooping up miniature people

with spatulas like fresh-baked cookies. When Paul awakes, he'll be greeted by a surprise we won't reveal. Suffice it to say that a year later, things aren't going well. Then he meets his neighbor Dusan (Christoph Waltz), a Serbian playboy who has a shady trade business and throws noisy parties with his wealthy friend, Konrad, who notes that being small is great because you're instantly rich — unless you're poor, “and then you're just small.”

It is through Dusan that Paul meets someone who will change his life — not to mention change the tone and direction

of the rest of the film. Her name is Ngoc Lan Tran (Hong Chau, in a terrific breakout performance), a Vietnamese dissident who was downsized against her will and arrived in America in a TV box. She survives by cleaning houses, and lives in a slum — yes, there are slums in downsized communities, too — behind a big wall.

“Downsizing,” a Paramount Pictures release, is rated R by the Motion Picture Association of America “for language including sexual references, some graphic nudity and drug use.” Running time: 135 minutes. ★★☆☆

BOOK IT

ROBERT CRAIS’ ‘THE WANTED’ IS REWARDING PAGE-TURNER

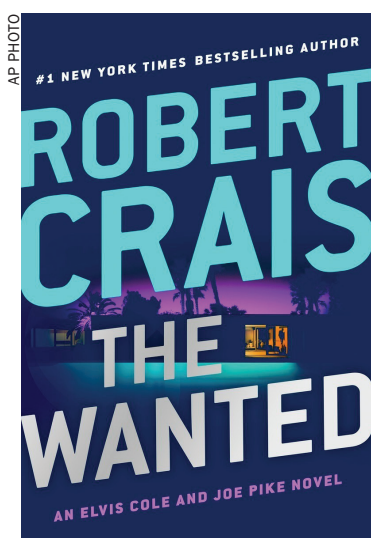
Devon Connor is beside herself with worry. Her teenage son, Tyson, keeps showing up with things that neither of them could possibly afford: New clothes from Barney's. High-end electronics. What appears to be a genuine Rolex. And his explanations are ludicrous. Fearing that he might be dealing drugs, she hires private detective Elvis Cole to look into it. It doesn't take Cole long to discover that the situation is much worse. Tyson is part of a three-person teenage gang that's been breaking into homes in rich neighborhoods around Los Angeles.

So begins “The Wanted,” the latest in Robert Crais' series of cleverly plotted, stylishly written private-eye novels featuring Cole and his fearsome, taciturn partner Joe Pike.

When Tyson and his friends go on the run, Cole finds himself in a riveting race against time. The police, of course, are seeking the gang, too. But so are two quirky, highly resourceful thugs who prove to be the most interesting characters in the tale. The teens, it seems, have unknowingly stolen a laptop containing a powerful criminal's darkest secret, and the thugs will stop at nothing to track it down.

As the bodies pile up, and the yarn approaches its climax, the reader begins to wonder if Cole and Pike may finally have met their match. Carl Riggins, a rude, fat, friendless geek with bad skin who grudgingly helps Cole with his case, is the book's lone false note — a character who conforms to every tired stereotype of a teenage computer hacker.

But this is a quibble, because the end result is another rewarding page-turner by one of the most reliable storytellers in modern crime fiction.



“The Wanted” (G.P. Putnam's Sons) by Robert Crais

Bruce DeSilva, AP

tTUNES

NEIL YOUNG LASHES OUT AT TRUMP, WORLD ON ‘VISITOR’

Neil Young is unhappy. That's good news for music fans. Young is back and crotchety in “The Visitor,” a record that finds him lashing out against President Donald Trump, environmental degradation, the fate of mankind and nearly everything in between.

He doesn't go full-Grandpa Simpson here but it is close. Not that it's a bad thing. Young sets the mood right out of the gate with “Already Great,” a not-so-subtle dig at Trump's campaign slogan “Make America Great Again.”

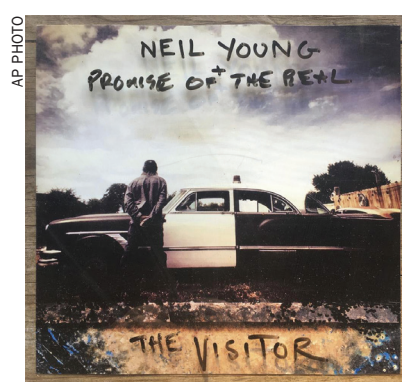
“You're the promise land, the helping hand,” Young sings in the first of many digs against the president. “No wall. No hate. No fascist USA.”

With backing once again from the band Promise of the Real, the 72-year-old Young continues taking a stand on this his 39th record — something most pop stars young enough to be his grandchildren refuse to do.

He's also all over the map musically. The freewheeling journey finds Young exploring Caribbean and Latin music on “Stand Tall,” the blues on “Diggin' a Hole” and funk on “When Bad Got Good.” He also brings in a full-blown orchestra, but just for one song. Why overdo it?

Young closes the record with a familiar environmental anthem “Forever,” hitting on themes he's returned to repeatedly over his 50-year career.

“Earth is like a church without a preacher,” Young sings during the 10-minute song. “The people have to pray for themselves.”



Neil Young + Promise of the Real, “The Visitor” (Reprise Records)

Scott Bauer, AP

TRAVELOG

From Malta to Minneapolis, here's a look at some destinations around the world that will be making news in 2018. They include designated culture capitals, places hosting sporting events and even a couple of cities — San Antonio, Texas, and New Orleans — celebrating their 300th birthdays.



SPORTS

Minneapolis hosts the Super Bowl on Feb. 4 in Minneapolis. The city is encouraging visitors to embrace winter with 10 days of “Bold North” events and activities leading up to the big game. On the other side of the world, the snowy mountains of Pyeongchang, South Korea, host the Winter Olympic Games, Feb. 9-25. Eleven cities in Russia — including Moscow and Sochi — host the FIFA World Cup, June 14-July 15. The dates coincide with St. Petersburg's “white nights,” the summer solstice season when city skies never get completely dark. FIFA reports strong ticket sales from the United States even though the U.S. national team failed to qualify for the games. Host cities include lesser-known gems like Nizhny Novgorod and Kazan, while Yekaterinburg is a good jumping-off point for an adventure in Siberia.



TRICENTENNIALS

Two American cities mark tricentennials in 2018. San Antonio plans a commemoration week in May, a “Summer of Spain” marketplace highlighting Spanish food, art and culture, Day of the Dead events Oct. 29-30 and a Witte Museum exhibition about the city's frontier history under the flags of many countries. The exhibit will include the keys to the Alamo and Davy Crockett's fiddle. In New Orleans, tricentennial events include the Prospect.4 art exhibition, which is already underway; a blow-out Mardi Gras, Feb. 13, with the Krewe of Rex procession themed on New Orleans' history; various spring festivals; Luna Fete next December; and a New Orleans Museum of Art exhibition showcasing works by Raphael, Titian, Rembrandt and others from the Duke of Orleans' collection.

Beth J. Harpaz, AP Travel Editor

From Malta to Minneapolis, a look at where to go in 2018

AP PHOTO



Alamo in San Antonio

AP PHOTO



CULTURE AND DESIGN CAPITALS

Despite the recent car bomb murder of an investigative journalist in Malta, the island is on many “where to go” lists for 2018. Its capital, Valletta, is one of Europe’s 2018 capitals of culture and a UNESCO World Heritage Site with 7,000 years of history. Attractions include festivals, nightlife, ancient stone architecture, a rollicking Carnival in February and other festivals, plus World War II history, including scuba diving to wartime wrecks. The other European capital of culture for 2018 is Leeuwarden in the Netherlands’ province of Friesland. Cultural extravaganzas include an Aug. 31-Sept. 1 event expanding an annual marathon across 23 villages with music, art, theater and unusual pop-up hotels. Mexico City has been designated the sixth World Design Capital and the first city in the Americas to receive the title. It’s being recognized for sustainable design-led initiatives like bike-sharing, urban gardens, parks and playgrounds. Events will include exhibits, conferences and installations.

AP PHOTO



FROM ENGLAND TO ETHIOPIA

Elsewhere around the world, destinations on the travel industry’s radar for 2018 range from England to Ethiopia. England is suddenly a pop culture darling. Fans of the Netflix series “The Crown” can visit one of Queen Elizabeth’s favorite places, Sandringham House, April-November, while those intrigued by the May 2018 wedding of American actress Meghan Markle to Prince Harry can tour their wedding site, Windsor Castle. Oscar-watchers interested in “The Darkest Hour,” starring Gary Oldman as Prime Minister Winston Churchill during World War II, should visit the Churchill War Rooms museum in London. Also to keep in mind: The Lake District was just named a UNESCO World Heritage site. Visits by Americans to England were up 31 percent January-June 2017 compared with the same period in 2016, thanks in part to the U.S. dollar’s strength against the British pound. Concerns about terror attacks and unrest have dampened travel to

Egypt, Turkey and other destinations in North Africa and the Middle East. But that’s prompted interest in places in the region that are perceived as safe and just as compelling culturally, including Morocco and

Jordan. In Africa, Ethiopia also popped up on a couple of where-to-go lists. Its magical attractions include the churches in Lalibela, carved from soft stone and dating to the 12th century.

AP PHOTO



ASIA AND CENTRAL ASIA

U.S. visitors to Japan increased 10 percent January-October 2017 compared with the same period in 2016, and the upward trend is expected to continue as Japan pushes tourism ahead of the 2020 Summer Olympics. Where-to-go lists are highlighting not just Tokyo but also places like Sapporo and the Kii Peninsula, honored as a UNESCO World Heritage site for its pilgrimage routes and sacred mountains. These days, many well-traveled millennials have already hoppedscotched around Western Europe by the time they’re done with college, so it makes sense that they’re turning to Asia for spring breaks and backpacking trips with stops in Thailand, Vietnam, Cambodia, China, India and Singapore. The youth-oriented travel company StudentUniverse says bookings for 18- to 25-year-old U.S. passport holders to Asia from the U.S. have risen more than 700 percent since 2014. And many of those travelers stay in Asia three weeks or more. Another area that’s starting to intrigue travelers as they expand bucket lists beyond familiar destinations is Central Asia, which includes the countries of Kazakhstan, Uzbekistan and others with names ending in “-stan.” The country of Georgia also turns up on several where-to-go-in-2018 lists. Geographically it’s considered part of Asia but culturally it’s more Eastern European.

TRAVEL LISTS

BOOKING.COM: Top 10 emerging destinations (highest increase in bookings from 2016 to 2017): Sapporo, Japan; Nashville; Bucharest, Romania; Zakopane, Poland; Taitung City, Taiwan; Brisbane, Australia; Bogota, Colombia; Portland, Oregon; Lima, Peru; Hanover, Germany.

CONDE NAST TRAVELER: Antarctica; the Bahamas; Guadalajara, Mexico; Minneapolis; New Orleans; Malta; The Azores, Portugal; Georgia (country); Bratislava, Slovakia; South Korea; Chengdu, China; Kolkata and the Andaman Islands, India; Petra, Jordan; Quito, Ecuador; Northern Peru; Great Barrier Reef, Australia; Accra, Ghana; Addis Ababa, Ethiopia.

FODOR’S: First 10 on a list of 52 destinations: Marrakesh, Morocco; Cook Islands; Salar de Tunupa, Bolivia; Split, Croatia; Kuwait; Memphis; Armenia; Mongolia; Dublin; Belize.

FROMMER’S: Lake District, Cumbria, England; Nicaragua; Mauritius; Malta; County Clare, Ireland; Bisbee, Arizona; St. Helena; Jordan; Gotthard Panorama Express, Switzerland; San Antonio, Texas; Colombia; Madurai, Tamil Nadu, India; New Orleans; Hamburg, Germany; Faroe Islands; Juneau, Alaska; Mekong River; the Caribbean.

INSTAGRAM: Emerging beaches and islands, based on year-over-year growth of geotag check-ins: Miami-South Beach; Boracay, Philippines; Sochi, Russia; Phi Phi Islands, Thailand; San Andres Island, Colombia; Bondi Beach, Sydney; Arraial Do Cabo, Rio de Janeiro; Waikiki Beach-Honolulu; Penang Island, Ma-

aysia; Kuta Beach, Pantai Kuta, Bali, Indonesia.

LONELY PLANET: Top 10 countries: Chile, South Korea, Portugal, Djibouti, New Zealand, Malta, Georgia, Mauritius, China, South Africa. Top 10 cities: Seville, Spain; Detroit; Canberra, Australia; Hamburg, Germany; Kaohsiung, Taiwan; Antwerp, Belgium; Matera, Italy; San Juan, Puerto Rico; Guanajuato, Mexico; Oslo, Norway. Top 10 regions: Belfast & the Causeway Coast, Northern Ireland; Alaska; Julian Alps, Slovenia; Languedoc-Roussillon, France; Kii Peninsula, Japan; Aeolian Islands, Italy; Southern U.S.; Lahaul and Spiti, India; Bahia, Brazil; Los Haitises National Park, Dominican Republic. Top 10 best value: Tallinn, Estonia; Lanzarote, Canary Islands, Spain; Arizona; La Paz, Bolivia; Poland; Essaouira, Morocco; United Kingdom; Baja California, Mexico; Jacksonville, Florida; Hunan, China.

NATIONAL GEOGRAPHIC: Harar, Ethiopia; Jujuy Province, Argentina; Tbilisi, Georgia; Sydney, Australia; Oaxaca, Mexico; Vienna; North Shore, Oahu, Hawaii; Malmö, Sweden; Jordan Trail; Dublin; Madagascar; Santiago, Chile; Phnom Penh, Cambodia; Cleveland, Ohio; Tetouan, Morocco; Seoraksan National Park, South Korea; Albania; San Antonio, Texas; Labrador, Canada; Friesland, Netherlands; Ruaha National Park, Tanzania.

ROBB REPORT: Napa Valley; Buenos Aires; Burgenstock, Switzerland; Shanghai; Rwanda; St. Barts; Pyeongchang, South Korea; Antarctica; New Orleans; Cambodia; Mexico City; Iceland; Toronto; Hamburg, Germany; Malta; Israel; Botswana; St. Kitts; Marrakech, Morocco; Newport, Rhode Island; Russia.

WORLD OF BACCHUS

Jacky I.F. Cheong



REICHSRAT VON BUHL RESERVE BRUT NV

A blend of Chardonnay and Pinot Blanc made as per méthode traditionnelle. Bright citrine with shimmering golden reflex, the imaginative nose effuses cloudberry, wax jambu, thyme, brioche and crushed rock. With brisk acidity, steely minerality and fine mousse, the graceful palate emanates pomelo peel, green apple, verbena, fresh dough and crushed shells. Medium-bodied at 12.5 percent, the poised entry carries onto a laser-focused mid-palate, leading to a cleansing finish.



REICHSRAT VON BUHL RIESLING SEKT BRUT 2015

A single-varietal Riesling made as per méthode traditionnelle. Bright citrine with radiant golden reflex, the invigorating nose offers pomelo peel, Chinese pear, fresh dough and paperwhite. With piercing acidity, clear minerality and medium-fine mousse, the vibrant palate delivers green apple, ume, crushed shells and lime blossom. Medium-bodied at 12.5 percent, the invigorating entry continues through an articulate mid-palate, leading to a clear finish.



REICHSRAT VON BUHL ROSÉ BRUT 2015

A single-varietal Pinot Noir made as per méthode traditionnelle. Limpid salmon pink with tea rose-vermilion reflex, the floral nose presents red apple peel, white strawberry, potpourri and crushed rock. With vigorous acidity, traces of tannins, firm minerality and fine mousse, the adorable palate supplies blood orange peel, rosehip, dried herbs and crushed shells. Medium-full bodied at 12.5 percent, the tutti frutti entry evolves into a focused mid-palate, leading to a scented finish.



REICHSRAT VON BUHL "SUEZ" SPÄTBURGUNDER ROSÉ 2015

An organic single-varietal Pinot Noir rosé made as per saignée method. Luminous coral pink with salmon-tangelo reflex, the pure nose reveals red apple, pink peach, wet stone and rose petal. With ample acidity, traces and tannins and clean minerality, the dainty palate furnishes raspberry, strawberry, crushed rock and tulip. Medium-bodied at 12.5 percent, the tantalising entry persists through a tangy mid-palate, leading to an endearing finish.

The Palatine Idyll

With some 23,000ha of vineyards, Pfalz is Germany's second largest wine region, marginally smaller than Rheinhessen, which has approximately 26,000ha. Formerly known as Rheinpfalz (or Rhine Palatinate in English), Pfalz (or Palatinate in English) as a name derived from the Latin word palatium, i.e. palace. The fortune of Pfalz wine is one of a rollercoaster. Viticulture and winemaking in the region may have been initiated by the Celts in the 6th century BC, but significant growth began only after the arrival of the Romans in the 1st century AD. During the Great Migration Period – or barbaric invasions, if one see things the Roman way – vineyards and villas were destroyed, but viticulture was revived by abbeys and monasteries in the 7th century. The Thirty Years's War (1618-1648) once again devastated Pfalz and its viticulture, but the region saw its heyday in the 19th century, then the phylloxera plague befell. Nonetheless, Pfalz wine was amongst the most reputable and expensive wines in the 19th century, and would possibly remain so but for the two World Wars in the subsequent century.

Pfalz as a wine region is often juxtaposed with Alsace, its southern neighbour. Indeed, protected by the same Haardt/Vosges mountain range, Pfalz's growing area stretches from south of Worms to the Franco-German border around Wissem-

bourg. Like Alsace, Pfalz is known for its rich and ripe style, dry and warm climate, as well as being adept at the likes of Riesling, Gewurztraminer, Pinot Blanc, Pinot Gris and Pinot Noir. With every fourth vine in Pfalz being Riesling, the region represents 15 percent of Riesling plantation worldwide. Pfalz may not be as well-known as the likes of Mosel and Rheingau, but it is the first region in Germany to have its own Weinstraße (Wine Route). For the savvy connoisseurs and oenophiles, Pfalz is one region to watch closely. With its kaleidoscopic portfolio of terroirs ranging from chalk, clay, granite, keuper, limestone, loam, loess, marl, porphyry, sandstone and slate, ambitious and quality-driven producers have much variety to work with. More than 100 estates have turned fully organic. A. Christmann (whose proprietor-winemaker Steffen Christmann is currently President of Verband Deutscher Prädikats- und Qualitätsweingüter), Bassermann-Jordan, Dr. Bürklin-Wolf, Müller-Catoir and Reichsrat von Buhl are amongst the leading producers in the region.

To be continued...

Some of the wines were tasted at the VDP. Weinbörse 2017 in Mainz, additional excellent samples supplied by Weingut Reichsrat von Buhl.

Jacky I.F. Cheong is a legal professional by day and columnist by night. Having spent his formative years in Britain, France, and Germany, he regularly writes about wine, fine arts, classical music, and politics in several languages

RESTAURANTS

CANTONESE



GRAND IMPERIAL COURT
5pm – 12midnight
T: 8802 2539
Level 2, MGM MACAU



IMPERIAL COURT
Monday - Friday
11am - 3pm / 6pm - 11pm
Saturday, Sunday & Public Holidays
10am - 3pm / 3pm - 11pm
T: 8802 2361
VIP Hotel Lobby, MGM MACAU

BEIJING KITCHEN
Level 1, Grand Hyatt Macau
Opening Hours
11:30am – 24:00



KAM LAI HEEN
Grand Lapa, Macau
956-1110 Avenida da Amizade, 2/F
T: 8793 3821
11:00 - 15:00 / 18:00 – 22:00
(Close on Tuesday)

SHANGHAI MIN
Level 1, The Shops at The Boulevard
Opening Hours
11:00 – 15:00; 18:00 - 22:30

SHANGHAI

CATALPA GARDEN
Mon - Sunday
11:00 - 15:00 / 17:30 - 23:00
Hotel Royal, 2-4
Estrada da Vitoria
T: 28552222

FRENCH

寶雅座 AUX BEAUX ARTS

AUX BEAUX ARTS
Monday – Friday
6pm – 12midnight
Saturday – Sunday
11am – 12midnight
T: 8802 2319
Grande Praça, MGM MACAU

巴黎人 — BRASSERIE — 法式餐厅

BRASSERIE
Level 3, The Parisian Macao
Monday - Sunday:
11:00am - 11:00pm
Tel: +853 8111 9200

GLOBAL

Café BELA VISTA
Grand Lapa, Macau
T: 87933871
Mon -Thurs
06:30 – 15:00 / 6:00 – 22:00
Fri – Sunday
06:30 – 22:00

MEZZA9 MACAU
Level 3, Grand Hyatt Macau
Opening Hours
Dinner: 5:30 – 11:00



VIDA RICA (RESTAURANT)
2/F, Avenida Dr Sun Yat Sen, NAPE
T: 8805 8918
Mon - Sunday
6:30 – 14:30 / 18:00 – 23:00



MORTON'S OF CHICAGO
The Venetian(r) Macao-Resort-Hotel
Taipa, Macau
T:853 8117 5000
mortons.com
• Bar
Open daily at 3pm
• Dining Room
Monday - Saturday: 13:00 - 23:00
Sunday: 17:00 - 22:00

ABA BAR

ABA BAR
5pm – 12midnight
T: 8802 2319
Grande Praça, MGM MACAU

COPA STEAKHOUSE
3/F, Sands Macao Hotel
OPENING HOURS:
Cocktails: 4:30 pm - 12:00 am
Dinner: 5:30 pm - 11:00 pm
Tel: +853 8983 8222



PASTRY BAR
10am – 8pm
T: 8802 2324
Level 1, MGM MACAU



Rossio
7am – 11pm
T: 8802 2372
Grande Praça, MGM MACAU



SQUARE EIGHT
24 hours
T: 8802 2389
Level 1, MGM MACAU

ITALIAN

LA GONDOLA
Mon - Sunday
11:00am – 11:00pm
Praia de Cheoc Van, Coloane,
next to swimming pool
T: 2888 0156



PORTOFINO
Casino Level1, Shop 1039,
The Venetian Macao
TEL: +853 8118 9950



AfriKana
Sun to Thu: 04:00pm – 01:00am,
Fri, Sat and Eves of Public Holidays:
06:00pm – 03:00am
Location : AfriKana, Macau Fisherman's
Wharf
Telephone Number : (853) 8299 3678

JAPANESE

SHINJI BY KANESAKA
Level 1, Crown Towers
Lunch 12:00 - 15:00
Dinner 18:00 - 23:00
Closed on
Tuesday (Lunch and Dinner)
Wednesday (Lunch)

ASIAN PACIFIC



GOLDEN PEACOCK
Casino Level1, Shop 1037,
The Venetian Macao
TEL: +853 8118 9696
Monday - Sunday:
11:00 - 23:00

PORTUGUESE

CLUBE MILITAR
975 Avenida da Praia Grande
T: 2871 4000
12:30 – 15:00 / 19:00 – 23:00

FERNANDO'S
9 Praia de Hac Sa, Coloane
T: 2888 2264
12:00 – 21:30

THAI



NAAM
Grand Lapa, Macau
956-1110 Avenida da Amizade, The Resort
T: 8793 4818
12:00 – 14:30 / 18:30 – 22:30
(Close on Mondays)

BARS & PUBS



38 LOUNGE
Altrira Macau,
Avenida de Kwong Tung, 38/F Taipa
Sun-Thu: 13:00 – 02:00
Fri, Sat and Eve of public holiday:
15:00 – 03:00

R BAR
Level 1, Hard Rock Hotel
Opening Hours
Sun to Thu:
11:00 – 23:00
Fri & Sat:
11:00 – 24:00

THE ST. REGIS BAR
Level One, The St. Regis Macao
Cuisine: Light Fare
Atmosphere: Multi-Concept Bar
Setting: Refined, Inviting
Serving Style: Bar Menu
Dress Code: Casual
Hours: 12:00 PM - 1:00 AM; Afternoon Tea:
2:00PM - 5:30 PM
Phone: +853 8113 3700
Email: stregisbar.macao@stregis.com



D2
Macao Fisherman's Wharf
Edf. New Orleans III
Macao

VIDA RICA BAR
2/F, Avenida Dr. Sun Yat Sen, NAPE
T: 8805 8928
Monday to Thursday: 12:00 – 00:00
Friday: 12:00 – 01:00
Saturday: 14:00 – 01:00
Sunday: 14:00 – 00:00

VASCO
Grand Lapa, Macau
956-1110 Avenida da Amizade, 2/F
T: 8793 3831
Monday to Thursday: 18:30 – 12:00
Friday to Saturday: 18:00 – 02:00
Sunday: 18:00 – 24:00

KITCHENWISE

Sara Moulton, Celebrity Chef

KOREAN GRAIN BOWL IS BUILT ON HEALTHY, FILLING INGREDIENTS

Every New Year, lots of us resolve to lose weight. And every year, lots of us fail. The problem? We go from eating too much food, much of it unhealthy, to eating very little of anything. But after starving ourselves for a while, many of us return to our old habits and regain the weight. This recipe for a

Korean Grain Bowl is built on healthy, filling ingredients — whole grains and vegetable protein — and some good fat. It’s a middle ground between empty calories and self-starvation. In Korea, this traditional rice dish is called bibimbap. Usually it consists of white rice topped with meat, vegetables, a

raw or cooked egg, a soy-based sauce and some chili paste — all of it tossed together right before eating. My version swaps in a few healthier ingredients and increases the amount of veggies. Instead of white rice, use your favorite whole grain, such as brown rice, wheat berries or quinoa.

Instead of meat, use tofu, a protein-rich bean curd that can be prepared to feature a satisfyingly “meaty” texture. Start with firm tofu, cut it into planks 1/3-inch thick, and weigh it down between paper towels for 20 minutes to remove excess moisture. Miso sesame sauce, an all-purpose sauce

for many items like sauteed fish and raw vegetables, makes this dish even more substantial. I encourage you to prepare your own, but if you don’t have time, just drizzle your bowl with low-sodium soy sauce. The vegetables specified here — carrots, shiitakes and spinach — could

be replaced with vegetables of your choice. Just be sure to pick from different-colored vegetable groups, which will deliver both nutritional and visual benefits. But whatever else you might swap out or lose, don’t abandon the lightly fried egg. Breaking the yolk and tossing it with the other ingredients adds a creamy coating to the grains. It’s the perfect finishing touch.

RECIPE

START TO FINISH:

Start to finish: 80 minutes (45 active), servings: 4

For the miso sesame sauce:

3 tablespoons vegetable oil
2 tablespoons rice vinegar
2 tablespoons white or red miso
2 tablespoons grated fresh ginger
1 1/2 tablespoons well-stirred tahini
1 teaspoon sugar

For the grain bowl:

1 cup brown rice, wheat berries or whole grain of your choice (you’ll need 3 cups cooked)
8 ounces firm tofu
1/4 cup vegetable oil
2 cups coarsely grated carrots
Kosher salt
Black pepper
4 ounces shiitake mushrooms, stems discarded and caps cut into 1-inch pieces
5 ounces baby spinach
4 large eggs
1/2 cup thinly sliced scallions
1 tablespoon toasted sesame seeds
Korean chili sauce (Gochujang), Sriracha or the hot sauce of your choice
Kimchi for garnish (optional)

HOW TO COOK IT:

Make the sauce: In a blender combine all of the ingredients with 1 tablespoon water and blend until smooth. Set aside.

Prepare the grain bowl: Cook the rice, wheat berries or whole grain of your choice such as quinoa following the package directions (you should have about 3 cups); keep warm. Slice the tofu into planks 1/3-inch thick. Place the planks between paper towels on a plate, top the plate with another plate and a weight, such as several cans of tomatoes, and set aside for 20 minutes.

Preheat the oven to 300 degrees F. In a large nonstick skillet heat 1 tablespoon of the oil over medium heat. Add the carrots, season them with salt and pepper to taste, and cook, stirring, until they are crisp-tender, about 2 minutes. Transfer them to a rimmed baking sheet.

Add another 1 1/2 tablespoons oil to the skillet. Add the mushrooms and a pinch of salt and cook, stirring occasionally, just until tender, about 4 minutes. Add the spinach and another pinch of salt to the mushrooms and cook, stirring, just until wilted, about 3 minutes. Transfer the mixture to the baking sheet with the carrots.

Cut the tofu planks in half and pat the pieces dry. Heat another 1/2 tablespoon of oil in the skillet over medium-high heat; add the tofu. Cook until golden brown, about 3 minutes a side. Transfer the tofu to the baking sheet and put the baking sheet of ingredients in the oven to keep warm while you fry the eggs.

Heat the remaining tablespoon of oil in the skillet over medium heat, add the eggs and fry until cooked to the desired degree of doneness.

TO SERVE: Mound 3/4 cup of hot grain into the center of each of 4 shallow bowls. Arrange one-fourth of the tofu on top along with one egg and one-fourth of the carrots and the spinach mixture. Sprinkle the scallions and sesame seeds over the top and drizzle with the miso sesame sauce and hot sauce. Serve with the kimchi on the side.

Nutrition information per serving: 617 calories; 333 calories from fat; 38 g fat (5 g saturated; 0 g trans fats); 215 mg cholesterol; 508 mg sodium; 50 g carbohydrate; 6 g fiber; 4 g sugar; 20 g protein.

AP PHOTO



WHAT'S ON



TODAY (DEC 29)
A LITTLE LAMP, PEA AND FEATHER

Our littlest friends will be thrilled to wander around the magical world of A Little Lamp, Pea and Feather, an amazingly gentle performance that will lull toddlers into an enchanting story inspired by Hans Christian Andersen's tale The Princess and the Pea. Imagined by Slovenia's Ljubljana Puppet Theatre, the performance welcomes kids one to four years old into a bright, colourful setting, immersing them into a sensory experience of visual and sound effects. The little audience will be mesmerized by the tolling of little bells, harp playing and the repetition of simple sounds, syllables and words, as they are immersed in a story about a young prince searching for his dream princess.

TIME: 7:30pm (Dec 29)
11am, 3pm & 5pm (Dec 30-31)
3pm & 5pm (Jan 1)

ADMISSION: MOP180
VENUE: Macau Cultural Centre, Avenida Xian Xing Hai, NAPE
ORGANIZER: Macau Cultural Centre
ENQUIRIES: (853) 2870 0699
www.ccm.gov.mo
TICKETING: (853) 2855 5555
www.macauticket.com



MACAU NEW GENERATION MUSICIAN CONCERT 2017

Conducted by Stephen Lam, a Master Conductor of the University of Music and Performing Arts Vienna Austria, the Concert features performances of violin, viola, cello, flute, oboe, clarinet, horn and piano by students from local high schools and higher education institutions in Macau.

TIME: 8pm
VENUE: Macau Cultural Centre, Avenida Xian Xing Hai, NAPE
ADMISSION: MOP80
ORGANIZER: Macau Youth Symphony Orchestra
ENQUIRIES: (853) 2825 2899
www.macauyso.org.mo
TICKETING: (853) 2855 5555
www.macauticket.com



TOMORROW (DEC 30)
STARRY VIENNA – NEW YEAR CONCERT

To present a Viennese feast of music from the Strauss family has become a New Year tradition for the world. This year, the Macau Orchestra will join under the baton of the famous German conductor Johannes Fritzsch, bringing to the audience the rich and colorful sound of Vienna! In addition to traditional Viennese New Year music, the orchestra will play opera excerpts by Russian composer Tchaikovsky and German composer Emmerich Kálmán, in a hope to diversify this musical feast with a flavor of exoticism. We look forward to seeing you in this New Year music gala!

TIME: 8pm
ADMISSION: MOP150, MOP250, MOP350, MOP400
ORGANIZER: Macau Orchestra
ENQUIRIES: (853) 2853 0782
www.macauticket.com
TICKETING: (853) 2855 5555
www.om-macau.org



SUNDAY (DEC 31)
FIREWORKS DISPLAY

On New Year's Eve both locals and visitors can enjoy fascinating fireworks displays lighting up the night skies with spectacular pyrotechnics - whilst enjoying the festive vibes on the Macau Tower shorefront.

TIME: 12am
ADMISSION: Free
ORGANIZER: Macau Government Tourism Office
ENQUIRIES: (853) 2833 3000
www.macaotourism.gov.mo



MONDAY (JAN 1)
TEAMLAB FUTURE PARK

In collaboration with the renowned creative minds behind teamLab, MGM Macau invites you and your family to immerse yourselves in the virtual world of the future. Explore four interactive spaces including 'Graffiti Nature - Mountains and Valleys', 'Sketch Christmas/Sketch Town', 'Sketch Town Papercraft' and 'Light Ball Orchestra' that allow you to create and engage with . . . anything you can imagine!

TIME: 1:30pm-10pm (Mondays to Fridays)
10:30am-10pm (Saturdays, Sundays and public holidays; 90 minutes per session, maximum capacity is 150 people at one time)
VENUE: MGM Art Space
ADMISSION: MOP150 (MOP120 for Macau residents; free admission for children aged 2 or under)
TICKETING: Tickets available for sale at MGM Macau's Grande Praça teamLab Ticketing Counter and online at tickets.mgm.mo
ORGANIZER: MGM Macau
ENQUIRIES: (853) 8802 3833
www.mgm.mo



TUESDAY (JAN 2)
THE GOLDEN PARADE – IMPERIAL WEAPONRY FROM THE PALACE MUSEUM

The exhibits, ranging from imperial armaments to court paintings of the Qing dynasty, allow viewers to get a sense of the political and military aspects of this dynastic period, the life of emperors in the Imperial Palace and the Qing court's emphasis on military prowess. They reveal the grand review of troops by the emperors, the imperial hunt of the Qing dynasty, military drills and the military system itself. The exhibits include imperially made implements, equipment and devices produced by official workshops, tributes from different regions of China and gifts presented to the Qing court by different countries. They bring to light the diverse sources and varieties of imperial weaponry and their well-established systems, which are the prominent features of Qing's military power.

TIME: 10am-7pm, last admission at 6:30pm (Closed on Mondays, open on public holidays)
UNTIL: March 11, 2018
VENUE: Macau Museum of Art, Av. Xian Xing Hai, NAPE
ADMISSION: Free
ORGANIZER: Macau Museum of Art
ENQUIRIES: (853) 8791 9814
www.mam.gov.mo



WEDNESDAY (JAN 3)

FICTION AND DRIFT - PAINTINGS BY JORGE MARTINS

Jorge Martins is a renowned Portuguese contemporary painter dedicated to artistic creation for some decades. This exhibition features 23 significant oils on canvas paintings created throughout the painter's artistic career, which are an anthological representation of his reinvention of spaces, objects, times and of its illusory effects, which the painter fictionalizes through his art and stems in our lives. These elements show that Jorge Martins always maintains a dramatic creative concept influenced by cinema, which allows the audience to understand the creative context of the artist.

TIME: 10am-9pm (Closed on Mondays and mandatory holidays)
UNTIL: March 4, 2018
VENUE: Tap Seac Gallery, No. 95, Avenida do Conselheiro Ferreira de Almeida
ADMISSION: Free
ORGANIZERS: Cultural Affairs Bureau & Galeria Arte Periférica in Portugal
ENQUIRIES: (853) 8988 4000
www.icm.gov.mo



THURSDAY (JAN 4)

A CONTRIBUTION TO THE HISTORY OF MACAU EXHIBITION

Founded in 1917, Macau Postal Savings (CEP) celebrated its centenary on 21st September this year. On this special occasion, CTT published the photo album 'A Contribution to the History of Macau', featuring previously unpublished images of buildings acquired by CEP during the 1930s and 1940s. In addition, an exhibition entitled A Contribution to the History of Macau is running at the Gallery of Carmo Post Office in Taipa.

TIME: 10:30am-5:30pm (Closed on Mondays)
Until: March 31, 2018
VENUE: Carmo Post Office in Taipa, Avenida de Carlos da Maia
ADMISSION: Free
ORGANIZER: Macau Post and Telecommunications Bureau
ENQUIRIES: (853) 2837 8138
www.macaucep.gov.mo

Sands WEEKEND



THE SOUND OF MUSIC

20 December 2017 - 7 January 2018
The Venetian Theatre, The Venetian Macao

With its unforgettable score The Sound of Music touches the hearts of all ages and brims over with some of the most memorable songs ever performed on the musical stage including My Favourite Things, Do-Re-Mi, Climb Ev'ry Mountain, The Lonely Goatherd, Sixteen Going on Seventeen, and of course the glorious title song The Sound of Music. It's the perfect family treat.

Times: Monday, Wednesday - Sunday 2pm / 7:30pm (No shows on Tuesdays)
Tickets: From MOP/HKD288, call reservations +853 2882 8818
cotaiticketing.com



FRENCH FESTIVE FARE AT BRASSERIE

Shop 3312, Level 3, The Parisian Macao

For an authentic taste of France this season, head to Brasserie. Festive menus feature foie gras on roasted pumpkin with black truffle sauce, mixed seafood thermidor, US prime beef sirloin steak, fine de claire oysters, Hokkaido scallop tartare and much more. A children's menu is also available.

Christmas Day & New Year's Day Set Lunch at MOP388 per person
Christmas Eve, Christmas Day & New Year's Eve Set Dinner at MOP588 per person
Opening Hours: 11am - 11pm
Reservation: +853 8118 9200, Email: brasserie.reservation@sands.com.mo

*Just add MOP200 for wine pairing



NEW YEAR'S EVE COUNTDOWN TO 2018

31 December 2017 - 1 January 2018

Sands Resorts Macao welcomes guests and visitors to celebrate the New Year in style with a free outdoor Countdown celebration at The Venetian Macao Lagoon and The Parisian Macao Eiffel Tower with a line-up of live music entertainment featuring Kolor & Candy Lo, Andy Frasco & the U.N., Blue Note and a dazzling 3-D light and sound spectacular at midnight.

Time: 8:30pm - 1am
Venue: Outdoor Lagoon Area The Venetian Macao
The forecourt of The Parisian Macao
Admission Free



FESTIVE SHOPPING REWARDS

Until 31 December (11am-11pm)
Information counter at Sands Shoppes

Enjoy a perfect Fall-Winter holiday with endless shopping possibilities at Sands Shoppes!

Sands Shoppes strives to bring you the most satisfying shopping experiences with incredible rewards that are truly beyond your expectations! Simply spend at Shoppes at Venetian, Shoppes at Four Seasons, Shoppes at Cotai Central and Shoppes at Parisian to earn up to MOP2,500 worth of Rewards Dollar Vouchers to be used in over 500 participating outlets throughout Sands Shoppes. You can even choose to redeem Parisian's Rewards Dollar Vouchers to earn up to extra 70% rewards! APEX, Sands Rewards Diamond or Ruby members can even earn up to MOP4,800 Parisian's Rewards Dollar Vouchers!

*Terms and Conditions apply.



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THE PARISIAN
澳門巴黎人

Holiday Inn
HOLIDAY INN
澳門新濠新濠中心酒店

CONRAD
MACAO, COTAI CENTRAL
澳門新濠新濠中心康萊德酒店

Sheraton Grand
MACAO HOTEL
COTAI CENTRAL
澳門新濠新濠中心大酒店

WORLD OF WONDER

Exploring the realms of history, science, nature and technology

By Laurie Triefeldt

A celebration of light

Winter holidays from many cultures share smiles and good wishes

Since ancient times, people around the world have looked for ways to brighten the darkest days of winter. Many December holidays share common themes of warmth, color and light. These winter feasts and festivals are a perfect time to share cultural ideas, food, friendship and family. Just look and see how much we have in common and, at the same time, celebrate our differences.

Winter solstice

December 21 is the **winter solstice**, the shortest day of the year and the first day of winter. Ancient people celebrated this time and performed rites intended to ensure that spring would return. The solstice is still celebrated by many cultures. Many traditional Christian Christmas customs were borrowed from these early pagan solstice festivals.



Junkanoo

This festival takes place in the Bahamas at the end of December. Back in the time of slavery, these days were the only ones in the year that slaves did not have to work. The **Junkanoo** festival is celebrated with food, costumes, dance and music.

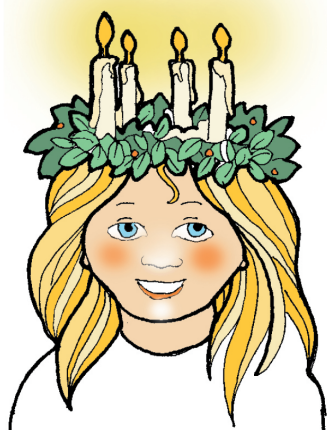
Birth of the sun goddess

Near the winter solstice, Japanese Shintoists celebrate the birth of the sun goddess, **Amaterasu**. According to legend, the sun goddess sits in the sky with her back to her brother, the moon. This creates night and day.



St. Lucia's Day

December 13 is usually one of the darkest days in **Sweden**, so the people celebrate a festival of light called **St. Lucia's Day**. Young girls dressed in white and wearing headaddresses of pine branches topped with candles bring a symbolic light into the family home.



Christmas trees

Christmas trees originated in medieval Germany, where evergreen trees were decorated with apples. German settlers brought the custom of Christmas trees to the U.S. The tradition of decorating the tree became popular in the mid-1800s and continues today. The Christmas tree is often topped with a star that symbolizes the star of Bethlehem in the Christmas story.

Sada

On or near December 12, the Zoroastrian festival of **Sada** is celebrated in Iran. A huge bonfire is built near a lake or river. The fire is lighted as the sun sets and is symbolic of light conquering darkness and good defeating evil.

Hopi winter rites

The **Hopi** people of the Southwestern United States have a monthlong celebration that begins a few days before the winter solstice. The ceremonies focus on creation and rebirth, with rites that symbolize the sun's return and victory over winter and darkness.

Christmas

On December 25, Christians celebrate the birth of **Jesus Christ**, the son of God. The Christmas story tells of the birth of Jesus to Mary and Joseph in Bethlehem. Christmas is celebrated with special religious services, the exchange of gifts, holiday trimmings, a Christmas tree and feasting. A variety of unique Christmas traditions have evolved in different parts of the world.



St. Nicholas

The original Nicholas was a fourth-century bishop in Turkey who, according to legend, saved three little girls from being sold into slavery by giving their father money.

By 1100, **St. Nicholas**, the patron saint of children, was remembered in many countries with the custom of giving gifts to children. He is known as **Father Christmas** in the British Isles and **Père Noël** in France. St. Nick became **Santa Claus** through a Dutch abbreviation, **Sinterklaas**.



Hanukkah

Hanukkah, the Jewish **Festival of Lights**, is a celebration of joy and thanksgiving that takes place in November or December and lasts for eight days. Hanukkah means "dedication" in the Hebrew language. The holiday celebrates the rededication of the Temple in Jerusalem after its destruction by the Seleucids in 165 B.C. The legend that has been passed down tells how, after the Jews expelled the Seleucids from their temple, they found there was only enough oil for one day in the temple lamp. Miraculously, the lamp burned for eight days. This is why Jewish families observe Hanukkah by lighting a candle on each night of the holiday. The holiday is also celebrated with family gatherings and gift-giving.



A **hanukkiya**, or **menorah**, holds nine candles, four on each side for the eight nights of Hanukkah, and one in the middle, called the **shamash**, that is used to light the others. The candles are lit one by one on each night of the holiday. Hanukkiyahs are placed in windows, where they can be enjoyed by people passing by.

A **dreidel** is a kind of spinning top that Jewish children often play with during Hanukkah.



Kwanzaa

This African-American holiday celebrates black people, their culture and their history. The name **Kwanzaa** is from the Swahili language, and it means "first fruits of the harvest." From December 26 to January 1, families gather together to light candles and talk about the **seven principles** of Kwanzaa.

Seven principles

The first day of Kwanzaa celebrates **unity** (umoya). On this day, the center black candle is lighted.

The principle of the second day is **self-determination** (kujichagulia). The red candle nearest the center is lighted.

On the third day, the green candle nearest the center is lighted, and the principle of **collective responsibility** (ujima) is discussed.

The principle of **cooperative economics** (ujamaa) is celebrated on the fourth day, and the second red candle is lighted.

Purpose (nia) is the fifth principle, a time to reflect on dreams for the future. The second green candle is lighted.

On the sixth day, **creativity** (kuumba) is celebrated, and the last red candle is lighted.

On the last day of Kwanzaa, the final green candle is lighted. **Faith** (imani) is the principle of the day, and a great feast is enjoyed, often followed by music and dancing.

MAY YOUR HOLIDAY SEASON BE FULL OF LAUGHTER AND LOVE

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