



- MOVIES: 21 BRIDGES
- BOOKS: THE SECOND SLEEP, ALFRED A. KNOPF, BY ROBERT HARRIS
- MUSIC: COME ON UP TO THE HOUSE: WOMEN SING WAITS BY VARIOUS ARTISTS
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The Baroque Connection



The fifth edition of the Baroque Music Festival is titled 'Connecting Worlds,' to connect different cultures, peoples, and Macau's heritage with beautiful music, over four concerts

DRIVE IN

Jake Coyle, AP Film Writer

'21 BRIDGES' PUTS NEW YORK ON LOCKDOWN

How excited James Brown would have been for "21 Bridges." Take you to bridge? How about 21 of them?

But I suspect even the Godfather of Soul would give an easy pass to Brian Kirk's "21 Bridges," with Chadwick Boseman (who played Brown in the biopic "Get on Up"). It's a just-good-enough New York crime thriller, made with sufficient slinky shadows and leading-man charisma to do the trick. Even if its best trick is informing you, in case you ever wondered, how many bridges there are crossing into Manhattan.

The filmmakers, themselves, very nearly got it wrong. The movie's original title was "17 Bridges." Accounting errors are one thing, but misplacing the Queensboro Bridge plus three more doesn't exactly engender confidence in the entire enterprise.

The story is simple, even if the arithmetic isn't. A drug heist goes awry leaving seven cops dead. Andre Davis (Boseman) is put in charge of the investigation, largely because of his shoot-first reputation. The son of a slain officer, Davis has shot eight people in nine years. He's

known as "a trigger." And no in the force will mind if this case ends with bloodshed.

With the two suspects believed to be in Manhattan, thanks to an image of them running a light from an overhead camera, Davis orders the most audacious dragnet in the history of dragnets: He shuts down Manhattan for the night, stopping all trains and ferries, shuttering the tunnels and, yes, closing all 21 bridges.

Now, Manhattan isn't actually a medieval castle that protects itself by moat. Believe it not, there are holes in this plan. For starters, you can just about skip a stone across the Harlem River to the Bronx. Sealing off a sprawling metropolis like Manhattan would be such a mammoth undertaking that I wish "21 Bridges" dropped the plot and instead turned its focus to hysterical transit authority officials. It could have been one very entertaining traffic report. But if the movie's central conceit — putting Manhattan on lockdown — is laughably implausible, Kirk (who has largely worked in television) nevertheless invests his movie with some genre muscle and noirish atmosphere. The who-

AP PHOTO



From left, J.K. Simmons, Chadwick Boseman and Sienna Miller in a scene from "21 Bridges"

le film takes place at night, as Davis and the narcotics officer he's paired with (Sienna Miller) hunt their shooters.

The film tells it both from the detectives' perspective and the criminals (a pair of veterans played by Stephan James and Taylor Kitsch), who stumbled into 300 kilograms of uncut cocaine when expecting a more small-time heist. That police were casually on the scene at the time adds to the mystery that unfolds while Davis stea-

dily closes in.

With J.K. Simmons playing a suspicious NYPD captain, it's dispiritingly easy to see where "21 Bridges" is heading. But the quality of the actors — particularly James ("If Beale Street Could Talk") and a nearly unrecognizable Kitsch — gives "21 Bridges" a heft that its generic story doesn't deserve. Most of all, Boseman smoothly presides over the movie with poise and command, a fine movie star finally unencumbered

by both the dictates of Marvel and the pressures of the biopic. (Though "Avengers: Endgame" directors Joe and Anthony Russo are producers.)

The sanitizing of Manhattan hasn't been good for the New York crime movie. There are still pockets of scuzzy inspiration to be found (see: the Safdie brothers' "Good Time"). But, for better or worse, the New York of "The French Connection" may be long gone. "21 Bridges" briefly alludes to that,

but it's wholly unconnected — despite being a movie starring a gun-slinging police officer — to today's debates of excessive force. "21 Bridges" is well crafted enough to pass the time, but anything more than that is a bridge too far.

"21 Bridges," an STXfilms release, is rated R by the Motion Picture Association of America for violence and language throughout. Running time: 100 minutes. ★★★★★

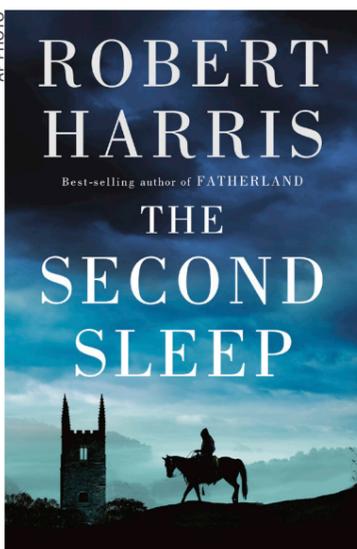
BOOK IT

YOUNG PRIEST CONFRONTS MYSTERIES OF PAST IN HARRIS' THRILLER

Christopher Fairfax is a newly ordained priest assigned by his bishop in 1468 to ride out to the isolated English village of Addicott St. George to handle the funeral of its longtime vicar, Thomas Lacy, who died suddenly in an accident. Well-meaning but inexperienced, Fairfax becomes ensnared in a situation where he must deal with inscrutable locals, hidden forces and strange artifacts dug up from the earth.

Fairfax quickly finds out things are different than they seem at first blush. The reader does, too, when Harris introduces a significant twist early in the story. If you want to avoid that spoiler, stop reading this review now.

Harris has built a steady career writing historical novels based on the rise and fall of Cicero, Neville Chamberlain's notorious "peace in our time" deal with Adolf Hitler and France's infamous Dreyfus affair. He has strayed into alternative histories, too, with "Fatherland: a Novel," set in 1964 where the Nazis won World War II. This book is also set in an imagi-



"The Second Sleep," Alfred A. Knopf by Robert Harris

ned reality, one that is hundreds of years in the future after a global cataclysm in our current time. The artifacts being collected in this post-technological time include plastic straws and an iPhone. What did 21st-century beings use these artifacts for? People in the book aren't quite sure. And the authorities — Fairfax's church foremost

among them — absolutely do not want people digging up and studying the distant past.

Lacy had ignored that injunction. Inevitably, Fairfax gets drawn in, too.

Harris is a fluid writer who expertly sets the scene and then turns the screw bit by bit to build tension. The book subtly explores themes of faith, the risks of technology and the power of the state to control knowledge. There are engaging characters like Nicholas Shadwell, the heretical, wheezy researcher of the forbidden past. Local mill owner Capt. John Hancock is an overbearing capitalist always in overdrive and always interesting. But as the main character, Fairfax can come off as too much of a milquetoast.

And the end of the book seems kind of abrupt after some 300 pages of patient, methodical buildup. The villain gives a monologue that ties up some loose ends and then the book seems to just stop suddenly.

It feels like a roller coaster ride that ends before that last big plunge.

Michael Hill, AP

TUNES

TOM WAITS' SONGS SHINE ON FEMALE-FOCUSED TRIBUTE



Various artists, "Come On Up to the House: Women Sing Waits" (Dualtone)

Hard-times troubadour Tom Waits gets the Great American Songbook-style treatment in "Come On Up to the House," a classy collection of covers performed by two generations of female singer-songwriters.

The album, produced by musician/writer Warren Zanes to mark Waits' 70th birthday, makes clear that he deserves it. Waits is a superlative American songwriter, whose snapshots of life in the streets and on the road have survived — even thrived on — interpretation by artists as varied as Rod Stewart and The Ramones.

Contributors on "Come On Up to the House" include Roseanne Cash and Patty Griffin, and many of the 12 tracks feature stripped-down arrangements that reveal the strong melodies and pungent imagery of Waits' songs, with their veins of hurt and flashes of hope.

At its best, the result is spine-tinglingly melancholy. An understated vocal against a plain piano backdrop is all that's needed for the title track to shine in a rendition by Portland, Oregon, trio Joseph.

Stripped of Waits' raspy growl, the mood of many songs becomes plaintive rather than gritty. Phoebe Bridgers' delivery of the tragic ballad "Georgia Lee" is a shade too delicate; the same could be said of indie-folk band The Wild Reeds' wispy take on "Tom Traubert's Blues."

Distinctive takes are provided by Iris Dement, who brings an old-timey country feel to "House Where Nobody Lives," and Kat Edmonson's swoony retro-pop stylings on "You Can Never Hold Back Spring."

At its best, this is an album on which fine singers and fine songs gel seamlessly, from Corinne Bailey Rae's languid swing on "Jersey Girl," to Aimee Mann's authoritative rendition of "Hold On."

Best of all, sisters Shelby Lynne and Allison Moorer bring a beautiful unhurried power to Waits' "Ol' 55" — another bittersweet tale of restless movement and "riding with lady luck." Even in the gutter, Waits' work reassures us, it's possible to look at the stars.

Jill Lawless, AP

MDT REVIEW

David Rouault*

Macao Baroque Music Festival V: Connecting Worlds

Baroque music is all too rare in Asia. Several years ago when the Alliance Française of Macao decided to create a baroque music festival, supported by the Macau Foundation, it was clear that it would hold particular meaning here given that our beautiful city has one of the richest western baroque heritages in Asia. The French word “baroque” comes from the Portuguese word “barroco”; here is our first connection to Portugal. In addition the word “barroco” means “a pearl of irregular shape”, and Macao is sitting on the delta of the Pearl River, our connection to China. Consequently, for its fifth edition the Baroque Music Festival is titled “Connecting Worlds”, to connect different cultures, people, and Macao’s heritage with beautiful music, over four concerts.

The opening concert of the BMF 2019 in the Cultural Centre small auditorium, was also a way for the Alliance Française to modestly celebrate the 70 year anniversary of the founding of the People’s Republic of China. Artists collaborated from different parts of China: the mainland, Hong Kong (including a French cellist from HK), two musicians from Macao Orchestra, and of course our local Macao-born star Kuokman Lio. Titled “The Four Seasons” it obviously refers to the well-known masterpiece by the Italian Baroque composer Antonio Vivaldi, more often heard as ring tones, hold music, or in a lift rather than live. The musicians also performed “The Four Seasons of Buenos Aires” by the Argentinian composer Astor Piazzolla, which connected us to the 20th century and to France where Piazzolla studied composition with Nadia Boulanger.

An ensemble of fourteen musicians, conducted from the harpsichord by Maestro Lio, performed in front of a packed hall. One season by Vivaldi then the corresponding by Piazzolla back to back, emphasised both their differences and common material. Each season was performed by a different violin soloist which brought extra excitement to the night; four stunning talents and different personalities for a wide variety of colour.

The associate concertmaster of Macao Orchestra, Melody Wang, began with “Spring”. Her blossoming dress and warm sound supported by a secure technique immediately blew a refreshing breeze over the audience. A pure and simple interpretation, with an especially emotional second

movement of the Piazzolla kept the audience alert and noiseless; compensated for with excited applause and cheering at the end. Our second violinist, the Korean international soloist Yoojin Jang, was perfectly suited to “Summer”. Her firing personality and bright red dress, combined with a blazing technique brought heat into the hall. Her palpable physical energy and flamboyant ending triggered a close-to-hysterical response from the audience.

To have Quan Yuan, violinist at the Metropolitan Opera of New York, perform “Autumn” felt also like a wise choice. Nietzsche said “Autumn is more the season of the soul than nature” and his maturity, solid technique and steadiness contributed both calm and excitement to the evening. Our last soloist was Amelia Chan, concertmaster of the City Chamber Orchestra of Hong Kong, to conclude this program with “Winter”. Reserved without being cold, her interpretation of this season was a fitting conclusion to this concert with an audience that kept asking for more.

The conductor and harpsichordist Kuokman Lio offered an encore of the last movement of “Summer” by Piazzolla. Even faster than earlier he left the air full of electricity. His conducting through the concert was discreet so as to give space to the soloists, while giving gestures and phrasing to the tutti parts, directing all the enthusiasm of the musicians together.

The second concert of the BMF was the following day in the Clube Militar. Much more intimate than the first, with the Macao String Quartet comprised of musicians from the Macao Orchestra, the venue and the music provided a more relaxed and peaceful environment. Titled “From Portugal to France” it was a way for the Alliance Française to connect to Macao’s Portuguese heritage and mark the 20th anniversary of its return to China. The program was a historical and geographical journey from the Portuguese Renaissance period, through the Spanish Pre-Baroque, to the French Baroque composer François Couperin with two pieces named “L’Espagnole” and “La Française”. The final two concerts were our connection to France with the French-Swiss organist Vincent Thévenaz. He offered two different yet complementary programs, performed on the French-built but German Baroque-style pipe organ of Saint Joseph church. Mr Thévenaz is also an accomplished musicologist and

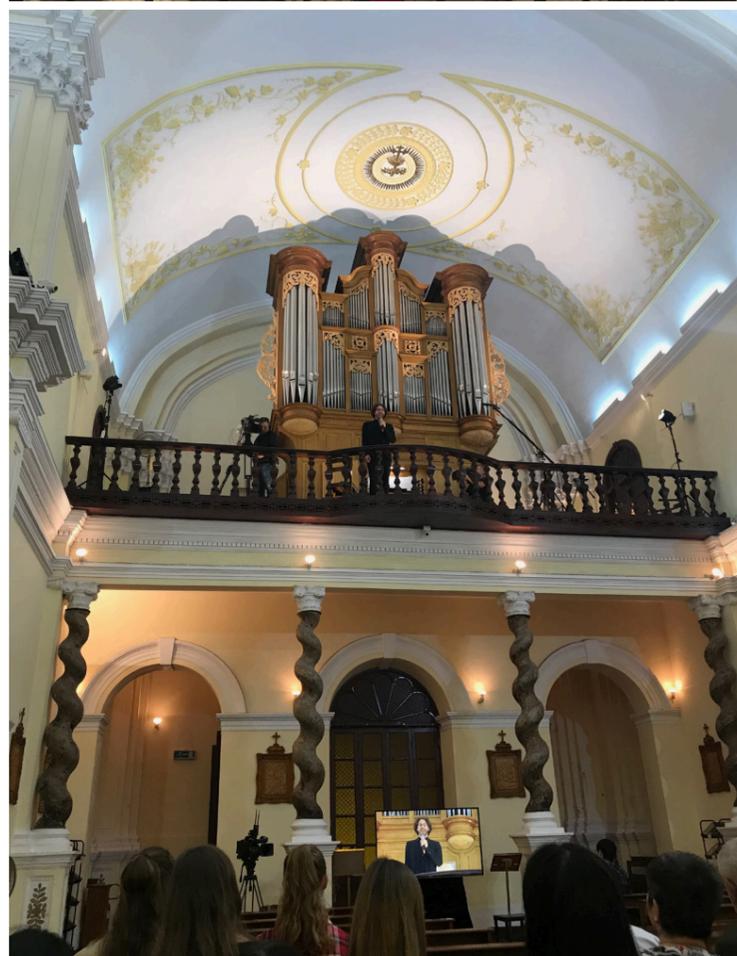
his explanations between each piece were quite as interesting as his playing. For example he mentioned that the origin of the word “organ” comes from the Greek “organon” which means “the instrument” or “the ultimate instrument”. As the programs demonstrated the organ can express almost everything: from flute or oboe to a trumpet, the human voice, a bird (a cuckoo), even a full orchestra or a battle.

The first recital named “A Musical Journey Around 1600” was a rediscovery of the origin of this music. Starting with the earliest surviving music ever written for organ “Codex Robertsbridge”, from 1360, the sonorities plunged us into some forgotten times. The following works evolved to the pre-baroque era and could have been called “The Reborn Renaissance”, as our soloist revived this music with intelligence and freshness.

Finally the last concert, titled “Les Goûts Réunis” (The United Tastes), was a program around baroque music with various composers and schools that have influenced each other. There was also one piece by Astor Piazzolla, a man greatly influenced by Bach, which brought us full circle to the first concert of the festival. One of the highlights of this recital was the very last piece, an improvised concerto in the German Baroque style which beautifully encapsulated the BMF 2019. The first movement used two French tunes: “Frère Jacques” (Are You Sleeping Brother John) which is believed to have been composed by Rameau, and “Les Feuilles Mortes” (Autumn Leaves), an old French song composed in 1945; a light and somewhat humorous start to this concerto. The slow movement was improvised on a Portuguese theme from the Fado song “Verdes Anos” (The Time of Youth), expressively played and with nostalgia. Finally the last movement on a Chinese theme “Me and My Motherland” an oft-performed tune of late, was a grandiose finish, showing the extensive palette of this magnificent instrument.

The beautiful venue of the Saint Joseph church was a continual reminder of our great baroque heritage in Macao, and served as the perfect place to conclude this festival.

* David Rouault is a professional classical musician, part time wine consultant and full time wine lover, he’s also a board member of the alliance Française of Macao and artistic director of the Macao Baroque Music Festival.



Do you have a kid in your life who loves a good baking session? Who really wants to use your chef's knife? Who is addicted to the TV show MasterChef Junior, and who uses words like "umami" in regular conversation? There are many terrific gifts to encourage the fledgling cooks in our lives.

COOKING KITS

An all-inclusive cooking kit (besides the ingredients) is often a great catalyst for getting kids into the kitchen. Handstand Kitchen makes a slew of them, including a Rainbows and Unicorns Ultimate Baking set, with cookies cutters, unicorn-shaped cupcake tray, spatula, frosting bag with three tips, and a recipe leaflet and sticker sheet. Other offerings here include the Out of This World space-themed baking kit; a 17-piece Intro to Baking kit; and several matching adult and child apron sets. Curious Chef's kits include a 17-piece prep set with bowls, measuring cups and spoons,

FROM KITCHEN TOOLS TO BOOKS, GIFTS FOR YOUNG CHEFS

and a timer. Made for Me has kits for particular foods, such as a Beginner's Pasta and Pizza Making Set for Kids, as well as a macaron set, sushi set and pancake party set.

SUBSCRIPTIONS

Here's a gift that leaves something to look forward to after the holidays are over. Options include: Raddish (think Rad Dish). Each month, a new kit arrives at your door filled with recipes, tools and activities that incorporate science, math, geography, language arts, nutrition and more. Comida Argentina and Family Date Night are two sample themes. The kits are designed by teachers and chefs for kids ages 4 to 14, and each includes three illustrated recipe guides, a cooking tool (such as a garlic mincer or kitchen timer), and other materials. Young Chef's Club . From the folks at America's Test Kitch-

en, these monthly kits are also thematic. Kids ages 5 and up receive a box filled with family-friendly recipes, hands-on activities, and extras ranging from board games to tortilla warmers to special sprinkles. Culinary Adventure Society . For kids who already know their way around a kitchen and are craving new ingredients and flavors to play with. Up to four times a year, Zingerman's specialty food store in Ann Arbor, Michigan, will send a big box of eight to 10 interesting and on-trend food surprises. A box might contain maffe, a peanut simmer sauce from West Africa; Lisbon lemon marmalade; or a tamarind date sauce inspired by Somali cuisine, for example. A collection of writing on the foods' history and culture is included.

EQUIPMENT

A new smart kitchen tool is exciting, even

empowering. Examples: Immersion blender. For a slightly older kid, it can be used to blend things like soups and sauces right in the pot. That save syou from having to transfer hot liquids into a regular blender or food processor, so it can be a safer way to puree things. Breville makes an All in One Immersion Blender that also transforms into a food processor, so kids can take on different levels of chopping as they get more skilled. Ice cream maker. Just plain fun. Cuisinart makes one in a variety of colors, with a 1 1/2-quart capacity and the ability to get to a frozen treat in less than half an hour. Get creative on flavors. Maybe enhance this gift with some sprinkles/jimmies. Indoor Garden: Kits include the Smart Garden , which allows you to grow herbs, tomatoes and salad greens. AeroGarden makes indoor gardens

as well, as does Back to the Roots , including a mushroom-growing kit. Cutting Boards. Giving kids their own cutting board makes them feel as though they've arrived. You can support Unicef.com by ordering one of many hand-carved boards, such as the teakwood Daily Grain from Guatemala, or the Beautiful Meal board from Thailand. Or memorialize a family recipe for a child on a cutting board: Carver's Ridge lets you send in a recipe, choose a font and board size, and have your recipe engraved into a fully functional work board.

INGREDIENT 'FLIGHTS'

It's fun to play around with a single ingredient in many forms. Salt: Jacobsen Salt Co. offers an eight-vial set with exotic-sounding offerings like Alaea Hawaiian Sea Salt, French Sel Gris Salt and Bolivian Rose Salt. Or try flavored salts, all featuring salt crystals from

Oregon, and seasoned with ingredients like lemon zest, black garlic and ghost chilis. Olive Oil and Vinegar: The worlds of olive oil and vinegar are both vast. For starters, you can make new and different salad dressings all week long. O-Med, a small company from Grenada, makes lots of varieties, including smoked olive oil, yuzu olive oil and olive oil from Arbequina olives. Encourage the kids to mix and match those with cabernet vinegar, rose vinegar and cava vinegar. Your family's vinaigrettes with never be the same. Honey: Bee Raw Honey has a beautiful nine-vial assortment of honeys ranging from floral and sweet to buttery to "barnyard." The honey comes from different flower sources across the country, and sales help support artisanal beekeepers.

KID-FRIENDLY KNIVES

One of the coolest things you can get a

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956-1110 Avenida da Amizade, 2/F
T: 8793 3821
11:00 - 15:00 / 18:00 - 22:00
(Close on Tuesday)

SHANGHAI MIN
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SHANGHAI

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Estrada da Vitoria
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AUX BEAUX ARTS
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6pm - 12midnight
Saturday - Sunday
11am - 12midnight
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Grande Praça, MGM MACAU

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法式餐廳

BRASSERIE
Level 3, The Parisian Macao
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Tel: +853 8111 9200

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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: 18:00 - 22:30



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T: 8805 8918
Mon - Sunday
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MORTON'S OF CHICAGO
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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



NORTH BY SQUARE EIGHT
11am - 1am
T: 8802 2388
Level 1, MGM MACAU

budding chef is a knife that's safe for little fingers and that they can call their own. My son had one during the under-10 years that made him feel like a pro.

Curious Chef makes nylon, serrated knives with ergonomic handles for small hands and a very blunt tip. Kuhn Rikon's Kinderkitchen Essential Set contains two knives, one serrated, one not, and a pair of scissors for cutting herbs and vegetables. Everything is child-friendly, designed in cute animal shapes, and made of stainless steel. Made for Me makes a beginner's knife designed like a traditional chef's knife, with hollow edge depressions and a sheath for storage.

BOOKS

Lots of kid-friendly cookbooks and food books out there, for all ages. A few to check out this holiday season: From America's Test Kitchen, "The Complete Cookbook for Young Chefs" and "The Complete Baking Book for

Young Chefs." All recipes are kid-tested. The little chef hat symbols let you know how much experience is needed for each recipe.

"Notes from a Young Black Chef" (Knopf, 2019): Award-winning, 29-year old executive chef Kwame Onwuachi was raised in New York City, Nigeria and Louisiana. He started cooking at a young age under his mother's direction, and tells an intense story of moving up through kitchens both gritty and elite. This memoir centers on the experience of being a minority in the culinary world, and finding a place in the sphere of fine dining. "The Best American Food Writing 2019" (Houghton Mifflin Harcourt, 2019): For more advanced readers, a collection of work from 25 writers, edited by cook, teacher and author Samin Nosrat ("Salt, Fat, Acid, Heat"). Topics range from the queer history of tapas, a day in the life of a restaurant inspector, and a deep dive into beans.

AP PHOTO



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Level 1, MGM MACAU

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next to swimming pool
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Casino Level1, Shop 1039,
The Venetian Macao
TEL: +853 8118 9950

FW RIO GRILL & SEAFOOD MARKET
Tel: (853) 8799 6338
Email: riogrill_and_seafoodmarket@fishermanswharf.com.mo
Location: Cape Town, Macau Fisherman's Wharf

JAPANESE
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Dinner 18:00 - 23:00
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Tuesday (Lunch and Dinner)
Wednesday (Lunch)

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

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T: 2871 4000
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9 Praia de Hac Sa, Coloane
T: 2888 2264
12:00 - 21:30

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956-1110 Avenida da Amizade, The Resort
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12:00 - 14:30 / 18:30 - 22:30
(Close on Mondays)

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Fri, Sat and Eve of public holiday:
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Level 1, The Countdown Hotel
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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
Macau Fisherman's Wharf
Edf. New Orleans III
Macau
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

WHAT'S ON



TODAY (NOV 22)
PARADE OF LARGE MECHANICAL INSTALLATION
"SPIRIT OF THE DRAGON-HORSE"

The Dragon-Horse was created in 2014, the year of the 50th anniversary of the establishment of China-France diplomatic relations. It was the Year of the Dragon when the diplomatic relations between China and France were established and the 50th anniversary of such relations was the Year of the Horse. In celebration of this commemorative year, over a hundred Chinese and French professionals spent a year to design and create the large mechanical installation combining a dragon head with a horse body, and it was named "Spirit of the Dragon-Horse". It has performed in Mainland China, Canada, France and other places, and attracted universal praise.

TIME: 5pm (November 22)
VENUE: The coach parking area in Estrada Governador Albano de Oliveira in Taipa (opposite the Macau Jockey Club)

TIME: 3pm (November 23)
VENUE: From the coach parking area in Estrada Governador Albano de Oliveira to Rua de Coimbra in Taipa (next to Taipa Central Park)

TIME: 5pm (November 24)
VENUE: From the open space next to Sands Cotai Central to Avenida da Prosperidade via Estrada do Istmo.

ADMISSION: Free
ENQUIRIES: (853) 28337676
www.iam.gov.mo



MR. SHI AND HIS LOVER

Musical drama "Mr. Shi and His Lover" is written by Wong Teng Chi and staged by local director Tam Chi Chun. It immerses the audience in a contemporary and minimalist show. The drama is set to music composed by Njo Kong Kie, and that was inspired by Chinese opera as well as Eastern and Western vintage pop. Mr. Shi and his Lover is performed in Mandarin with Chinese and English surtitles. It features local actor Jordan Cheng and Canadian Derek Kwan. The show won awards for Best New Musical; Best Actor; and Best Supporting Actor in a Musical, at the Toronto Theatre Critic Awards in 2018. The performance is co-produced by Macau Experimental Theatre and Toronto's Music Picnic. The show lasts for approximately one hour and 20 minutes and is only for those aged 6 and above.

TIME: 8pm (November 22 & 23)
3pm & 8pm (November 24)
VENUE: Small Auditorium, Macau Cultural Centre
ADMISSION: MOP180
ORGANIZER: Macau Cultural Centre
ENQUIRIES: (853) 2870 0699
www.ccm.gov.mo
KONG SENG TICKETING SERVICE: 2855 5555
www.macauticket.com



TOMORROW (NOV 23)
FUMIAMI MIURA VIOLIN RECITAL

Fumiaki Miura began to play the violin at the age of three. He was the 2009 First Prize Winner of the International Joseph Joachim Violin Competition in Hannover, Germany, when aged just 16. In the decade since, he has performed with some of the world's most prestigious orchestras, released his first recording of both Prokofiev Sonatas, featuring pianist Itamar Golan, and toured Japan with the Prague Philharmonia. The Japanese performer is bringing his violin to Macau this month for a performance suitable for those aged 6 and above.

TIME: 8pm
VENUE: Grand Hall, Macau Institute for Tourism Studies
ADMISSION: MOP120
ORGANIZER: Macau Strings Association
ENQUIRIES: (853) 2825 2963
FACEBOOK: macaustings
KONG SENG TICKETING SERVICE: 2855 5555
www.macauticket.com



SUNDAY (NOV 24)
MGM LION DANCE CHAMPIONSHIP – MACAU INTERNATIONAL INVITATIONAL 2019

The championship gathers the best lion dance teams from 14 countries and regions, including places elsewhere in Asia, Australia and the United States, making the competition truly international. The two-day event also features the "Female Traditional Lion Dance Championship" and "Junior Lion Dance Performance Competition".

TIME: 10am-5pm
VENUE: MGM Theater, MGM Cotai
ADMISSION: Free
ORGANIZERS: MGM China; Wushu General Association of Macau; Hong Wai Dragon & Lion Dance Association Macau
ENQUIRIES: (853) 8806 8888
www.mgm.mo



MONDAY (NOV 25)
DIFFERENT WORLD

"Different World", an exhibition of illustrations and multimedia works by local artist Gigi Lee, focuses on the topic of "difference" in the context of two stories. "White Raven" examines prejudice, difference and similarity through the eyes of a small white crow. In another story, "Nice to Meet You", the narrative explores the idea that jellyfish and mushrooms – while having some similarities in appearance – cannot communicate. The exhibition curator is Hao Yuanchun. A picture book has been launched to support the project.

TIME: 12pm-9pm
UNTIL: December 1, 2019
VENUE: Café Voyage, Rua do Padre António Roliz, Edf. Po Mei On 29-31
ADMISSION: Free
ENQUIRIES: (853) 6218 8623
ORGANIZER: Borderless Arts
FACEBOOK: BorderlessartsMO



TUESDAY (NOV 26)
AFA AUTUMN SALON 2019

Total 100 selected artworks includes oil painting, watercolor, drawing, sculpture, photography, printmaking, and installation will be displayed. All participants are now working and living in Macau with different backgrounds. This year not only the young and potential artists, but artists who are playing a central role in Macau contemporary art scene have participated in the exhibition. AFA Macau and Orient Foundation have always been working on creating platforms for local and overseas artists, providing opportunities for them to interact and learn from each others. By inviting the guests and buyers to visit the exhibition, it offers a chance to the young artists for showing their artworks to the audience, as well as, to encourage their art creations.

TIME: 10am-7pm (Closed on Monday)
UNTIL: December 1, 2019
VENUE: Orient Foundation, Praça Luis de Camões, No. 13, Macau
ADMISSION: Free
ORGANIZERS: Art For All Society (AFA) and Orient Foundation
ENQUIRIES: (853) 2836 6064
www.afamacau.com



WEDNESDAY (NOV 27)

FUSION - EXHIBITION OF ARTWORKS OF MACAU ARTISTS 2019

To celebrate the 20th anniversary of Macau's Handover to China and the 20th anniversary of the establishment of the Macau Museum of Art, the Macau Museum of Art and the National Art Museum of China (NAMOC) co-organized the exhibition Beauty in the New Era: Masterpieces from the Collection of the National Art Museum of China in May this year, followed by the exhibition Fusion: Exhibition of Artworks of Macau Artists 2019 in November at NAMOC in Beijing as a joint collaboration. A total of 220 entries were received from 148 applicants through open submission. After the rigorous selection by the jury, 3 Jury Awards, 7 Distinction Awards and 66 pieces (sets) of shortlisted works were selected.

TIME: Tuesdays to Sundays 10:00am to 7:00pm (no admittance after 6:30pm, closed on Mondays)

UNTIL: November 30, 2019

VENUE: Macau Museum of Art

ADMISSION: Free

ORGANIZER: Macau Museum of Art

ENQUIRIES: (853) 8791 9814

www.mam.gov.mo



THURSDAY (NOV 28)

THE WORLD AS WILL AND IDEA – COLLECTIVE EXHIBITION OF EMERGING ARTISTS FROM MAINLAND CHINA

The exhibition, curated by veteran professional Sun Feng, invited five young contemporary artists from Mainland China, namely Ouyang Sulong, Yuan Song, Liang Manqi, Hu Weiwei and Ying Xinxun, to showcase a total of 26 different types of large-scale artworks, including spatial drawing installations, interactive video installations, 3D printings, photographs, videos and sculptures. By combining different media materials, the artists create works in an innovative and distinctive styles, seeking to convey their unique views on daily life and social issues as well as probing into inner senses and philosophy, and reflecting the aesthetic features of contemporary arts in China. Through their artworks, the artists attempt to interpret spiritual images, taking the audience on a journey of perception and understanding by inspiring them to explore and reflect on themselves and the external world.

TIME: 10am-7pm (No admittance after 6:30pm, closed on Mondays)

UNTIL: February 23, 2020

VENUE: Macau Contemporary Art Centre - Navy Yard No.1, located at Rua de S. Tiago Da Barra

ADMISSION: Free

ORGANISER: Cultural Affairs Bureau

ENQUIRIES: (853) 8791 9814

www.icm.gov.mo

Sands WEEKEND



THE RETURN OF HAIRY CRAB

Daily
Sands Resorts Macao

Celebrate the long-awaited hairy crab season by savouring sumptuous dishes crafted with these heavenly crustaceans. Available now at our signature Chinese restaurants throughout Sands Resorts Macao; North at The Venetian Macao, La Chine and Lotus Palace at The Parisian Macao, Rice Empire and Dynasty 8 at Sands Cotai Central, and Golden Court at Sands Macao.

SandsResortsMacao.com/dining



BRUNCH EXTRAVAGANZA AT PORTOFINO

Every Saturday
Shop 1039, Level 1, The Venetian Macao

It's your weekend and you deserve to treat yourself and the whole family to a fun-filled SATURDAY. Join us at Portofino for an unforgettable BRUNCH extravaganza and indulge in amazing Italian and Mediterranean dishes with the best selection of fresh seafood, live cooking stations, and the famous Venetian entertainment.

Time: 11:30am - 3:30pm

Price: Adult from MOP538* | Child from MOP270*

Reservations: +853 8118 9950 or portofino.reservation@sands.com.mo

*Subject to 10% service charge.



ENJOY OUR SELECTION OF SICHUAN DELICACIES

Until 30 November
Shop 1015, Level 1, The Venetian Macao

Try our special Sichuanese menu at North and experience the delicious hot dishes of one of China's most famous regional cuisines. Signature dishes include Crispy beef with dried chilli, cumin and sesame seeds, and Clam and Chinese baby lobster in sesame chilli oil.

Reservations: +853 8118 9980 or north.reservation@sands.com.mo



PARISIAN PRIVÉ STYLING SUITE

Shop 310d, Level 3, Shoppes at Parisian

The Parisian Privé Styling Suite, a new and unique service exclusive to Shoppes at Parisian, is an intimate, bespoke space where you can enjoy personalised styling consultation with our Fashion Stylist for the latest looks, trends and fashion tips, as well as make-up and gift recommendations for special occasions. Whether you need a wardrobe update, plan a shopping spree or are just looking for a special gift, our Styling service is designed to meet the needs of each and every individual.

Time: 12pm to 8pm Daily (Closed on Tuesdays)

Reservations: +853 8111 2733 or info.stylingsuite@sands.com.mo



澳門金沙度假區

Sands
RESORTS MACAO



WORLD OF WONDER

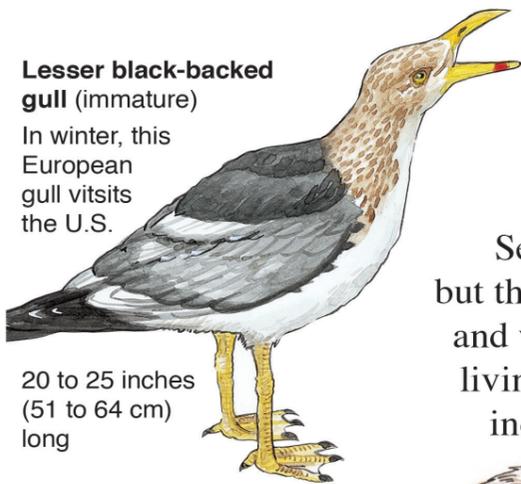
Exploring the realms of history, science, nature and technology

SEABIRDS

Seabirds come in a variety of shapes, sizes and colors, but they share some basic characteristics, such as webbed feet and waterproof feathers. These unique features are ideal for living on or near salt water. The most well-known seabirds include penguins, gulls, auks, pelicans and albatrosses.

Lesser black-backed gull (immature)

In winter, this European gull visits the U.S.



20 to 25 inches (51 to 64 cm) long

Blue-footed booby

35 inches (90 cm) long



Where they live

Seabirds exist near oceans and seas all over the world, from the emperor penguin in Antarctica to the brown booby in the tropics. Ninety-five percent of seabirds are colonial and usually nest on islands, cliffs or headlands, where the threat of land mammals is minimal.

Looking back

The first seabirds evolved in the **Cretaceous period**, and modern seabird families emerged in the Paleogene.

Seabirds have provided food to hunters, guided fishermen to fishing stocks and led sailors to land.

Differences

Seabirds tend to live longer, breed later and have fewer young than other birds. Most nest in colonies, which can vary in size from a few dozen birds to millions. Some seabirds undertake extraordinarily long migrations, traveling thousands of miles a year, crossing the equator and, in some cases, circling the globe.

Food for thought

Seabirds feed on marine life at the ocean's surface and below it. Fish, squid, crustaceans, krill and plankton are often on the menu. Some feed on other seabird species' eggs, chicks or nesting adults. Frigatebirds and gulls are notorious for scavenging or stealing food.

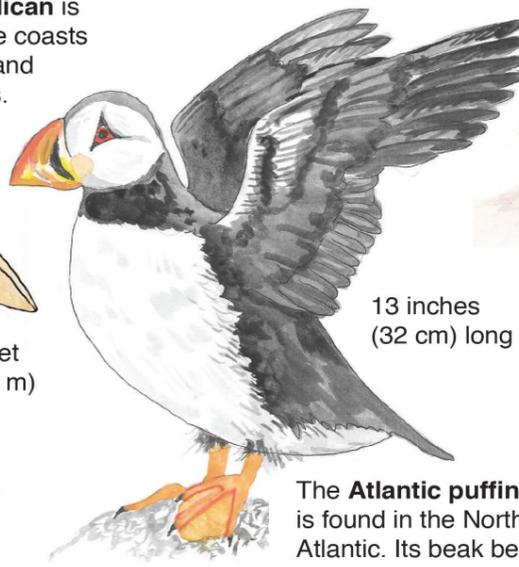
Bringing up baby

Many seabirds return to where they were born to breed and nest. Mated couples are almost always **monogamous** for at least one season, and some species form pair bonds that last for life. Many species mate every other year and have just one clutch, some with just one egg. Seabirds are excellent parents and will spend up to six months nurturing their chicks.



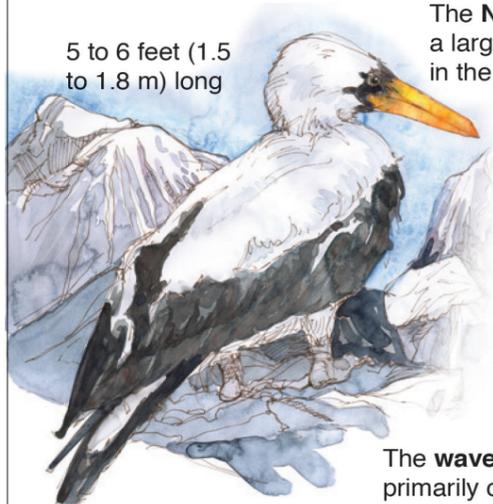
The **brown pelican** is found along the coasts of the Atlantic and Pacific Oceans.

3 to 5 feet (1 to 1.5 m) long



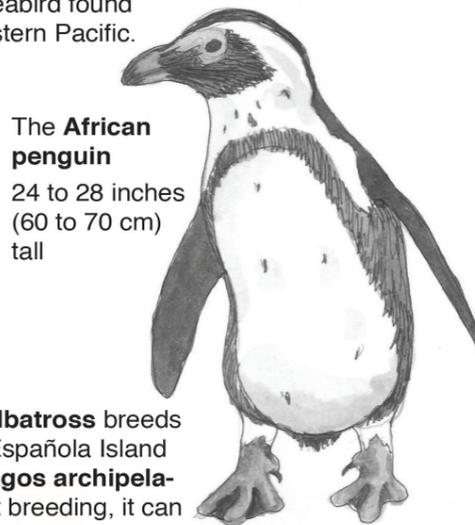
13 inches (32 cm) long

The **Atlantic puffin** is found in the North Atlantic. Its beak becomes more colorful in mating season.

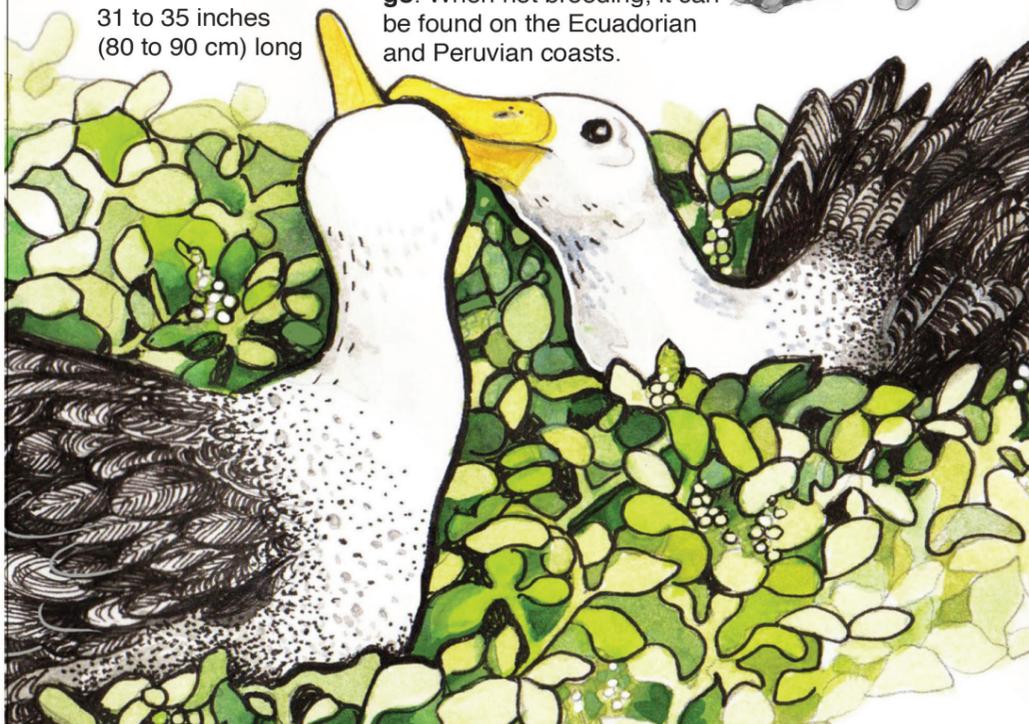


5 to 6 feet (1.5 to 1.8 m) long

The **Nazca booby** is a large seabird found in the eastern Pacific.



The **African penguin** 24 to 28 inches (60 to 70 cm) tall



31 to 35 inches (80 to 90 cm) long

The **waved albatross** breeds primarily on Española Island in the **Galápagos archipelago**. When not breeding, it can be found on the Ecuadorian and Peruvian coasts.

Did you know?

Seabirds have **salt glands** in their heads that filter the salt from the water and food they eat. The salt is then excreted through their nostrils.

Seabirds tend to live much longer than other birds (between 20 and 60 years).

The **Arctic tern** travels round trip from the Arctic to the Antarctic and back each year—a total distance of over 22,000 miles (35,400 km).

The **sooty tern's** migration length has never been measured because they have been known to stay in flight for years without touching ground.

Cormorants have been trained and used by humans for fishing in Asia for about 1,300 years.

The smallest seabird in the world is the **least storm petrel**, which weighs 1 ounce (31 gm) and is found in the Sea of Cortez.

Seabirds' eyes contain special droplets of red oil in the retinas, which protect them from the sun and glare.

Threats

The world's seabird populations have dropped dramatically in the last 60 years, and many species are near extinction.

Greatest threats:

- **Overhunting** by humans for feathers and eggs.
- Introduction of **predators** into previously safe nesting areas.
- **Habitat destruction**.
- Ecologically disruptive activities, such as **overfishing**.
- **Longline fishing**, which, when performed without safety streamers, hooks and drowns tens of thousands of albatrosses and other seabirds each year.

SOURCES: *World Book Encyclopedia*; www.birdlife.org; www.allaboutbirds.org; www.birds-of-north-america.net; www.fisheries.noaa.gov; https://www.audubon.org; https://www.birds.cornell.edu

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