

good. eating

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Sea, food and fun
EASTERN PROMISE

say when



Restaurateur and chef Michael Franco with piri piri chicken at Mike's Chicken. Photos: Edmond So



Portuguese platter at Mike's Chicken



we thought of doing a sampling platter to taste a little bit of everything."

In Sai Kung, the seafront seafood restaurants are the usual draw for foodies but taking on the giants is Mike's Chicken Comida de Portugal, which serves dishes from Portugal and some former colonies. Restaurateur and chef Michael Franco offers food his grandmother used to make.

"A portion of the recipes on the menu are from our own home cooking, like our braised oxtail, Portuguese fried rice and slow-cooked pork loin. These are what my grandmother used to cook at home," says Franco, who became a restaurateur and chef after retiring from the marine industry.

"The rest of the menu is made up of recipes from former Portuguese colonies, like Mozambique and Brazil - the casserole, curry and some desserts are from Brazil."

A favourite is piri piri chicken, a dish from Mozambique named after the chilli that grows there which is also known as the African bird's eye chilli.

"There are five types of chillies in the recipe. We grind them down to powder form and mix with olive oil, garlic and seasoning, then we blend it into a sauce for basting the chicken," says Franco, who went to Mozambique as a gemologist, his first job after leaving school.

"We have two to three versions of hotness. Most Europeans who eat this chicken require it to be the hottest or five-chillies hot, but most would go for medium at three-