



PRESS RELEASE

For Immediate Release

Autumn and Winter Feast at Wynn *Seasonal Delicacies to be savored with loved ones*

Macau, November 16, 2017 – Wynn Macau and Wynn Palace Cotai are venues of choice for gatherings of family and friends. To usher in the enchanting late Autumn season, Ristorante Il Teatro at Wynn Macau and SW Steakhouse at Wynn Palace will be offering Autumn- and Winter-harvested white truffle creations and Mizumi at Wynn Palace will showcase a selection of fresh seasonal seafood, through a variety of scrumptious limited-edition Autumn dishes available from now until November 30. Whether gourmards are looking for an exceptional Italian or American-style feast or wish to delve into the authentic Japanese food culture, Wynn Macau and Wynn Palace Cotai will be able to satiate all palates.

Wynn Macau

Having been awarded the coveted Five-Star recognition by *Forbes Travel Guide*, Ristorante il Teatro at Wynn Macau will be presenting guests with an enticing menu. Diners can enjoy the stage-like performance of the chefs while they prepare food at the open kitchen, and at the same time, indulge in the Performance Lake's spectacular water, music and light show. Nicholas Olivas, Chef de Cuisine at Ristorante il Teatro, has curated an array of gourmet delights with the use of seasonal white truffles from Alba. Highlighted dishes include Risotto Tartufi made with seasonal white Alba truffles, Arborio rice and finished with Fontina, Parmigiano and Pecorino Romano. Another highlight is **Filetto di Manzo**, an unforgettable dish using grain-fed Black Angus smoky beef handpicked by the Chef, garnished with truffle whipped potato and paired with aromatic blue-foot and girolle mushrooms.

Wynn Palace Cotai

SW Steakhouse's executive chef Burton Yi uses the white truffle, prized for its unique fragrance, as a key theme for his heavenly dishes, including a **USDA Prime Beef Carpaccio** that is made from top-grade Tenderloin. The thin pieces of carpaccio are skillfully sliced and embellished with Parmesan cheese cream, organic eggs, and intensely-aromatic white truffles, which promise a novel experience for the taste buds. Then there is the **Pan Roasted Dover Sole**, made from premium European sole that is paired with crème fraiche and black trumpet mushrooms, and topped with white truffles to enhance the dish's multi-layered flavors. Another not-to-be-missed item is the sweet, delicate and tender **Braised Wagyu Beef Cheeks**. This chef-recommended dish uses grade 7 Australian wagyu beef, and requires precise control over its cooking time and temperature. Sprinkled with flavor-enhancing white truffles on top, the wagyu beef cheek makes for a mouthwatering dish.

Meanwhile, Mizumi offers guests an authentic Japanese culinary experience by showcasing classic Japanese culinary techniques in a stylish and elegant environment. Executive chef Min Kim is not only a master of the seasonally-dependent and meticulously-refined Kaiseki cuisine — but he is also phenomenal at the helm of the Robatayaki and Teppanyaki kitchens at Mizumi. From now until November 30, the restaurant will offer a series of seasonal dishes, including the **Japanese Lobster Sashimi**. The deep-sea Japanese spiny lobster comes from Ise Island in Mie Prefecture, where cooler water temperatures result in firmer, fresher, sweeter and more delectable lobster flesh. Another innovative dish, the **Char-grilled Langoustine**, is made from rich, succulent and exquisite-tasting langoustines that are imported directly from north Hokkaido. The dish is charcoal-grilled, which — through expert maneuvering of cooking temperature — helps to extract the sweet essence of the langoustine meat.

For dining reservations at Wynn Macau, please contact (853) 8986 3663. For more information, please visit <https://www.wynnmacau.com/en/> or call (853) 2888 9966.

For dining reservations at Wynn Palace, please contact (853) 8889 3663. For additional details, please visit <https://www.wynnpalace.com/en> or call (853) 8889 8889.

ABOUT WYNN MACAU

Wynn Macau is a luxury hotel and casino resort in the Macau Special Administrative Region of the People's Republic of China with two iconic towers featuring a total of 1,008 spacious rooms and suites, approximately 281,000 square feet of casino space, over

59,000 square feet of retail space, eight casual and fine dining restaurants, two spas, a salon and a pool. The resort proudly boasts three distinct entertainment experiences, including Macau's only choreographed Performance Lake, blending lofty plumes of water, gracefully choreographed music from Broadway tunes to renowned Chinese songs, powerful LED lights and fire effects.

Wynn Macau is operated by international resort developer Wynn Resorts, recipient of more Forbes Travel Guide Five Star Awards than any other independent hotel company in the world. Wynn Macau is the only Resort in the world with 8 Forbes Five-Star Awards, garnering Five-Star awards for its hotel, restaurants and spas. Wynn Macau opened on September 6, 2006 and its second tower – Encore opened on April 21, 2010. For more information on Wynn Macau, visit <http://www.wynnmacaupressroom.com> .

ABOUT WYNN PALACE

Wynn Palace is the second luxury integrated resort from international resort developer Wynn Resorts in the Macau Special Administrative Region of the People's Republic of China, following the launch of Wynn Macau. Located in the Cotai area, it features a 28-storey hotel with 1,706 exquisitely furnished rooms, suites and villas, versatile meeting facilities, over 106,000 square feet of renowned luxury retail, 11 casual and fine dining restaurants, Macau's largest spa, a salon, a pool and approximately 420,000 square feet of casino space. The resort also features a variety of entertainment experiences, including the dazzling 8-acre Performance Lake that mesmerizes guests with a choreographed display of water, music and light, the unique SkyCab, spectacular, large-scale floral displays by renowned designer Preston Bailey and an extensive collection of art works by some of the world's leading artists.

Wynn Resorts is the recipient of more Forbes Travel Guide Five Star Awards than any other independent hotel company in the world. Wynn Palace opened on August 22, 2016. For more information on Wynn Palace, visit <http://www.wynnpalace.com> .

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