



News Release

For Immediate Release

MICHELIN GUIDE SHINES LIGHT ON WYNN MACAU'S CULINARY OFFERINGS

Mizumi joins Golden Flower with two Michelin Stars

Wing Lei awarded one Michelin Star for eighth consecutive year

Macau, November 9, 2016 — Wynn Macau continues to go from strength to strength in its outstanding reputation for culinary excellence, adding a fifth Michelin Star across three of its restaurants.

Mizumi, its Japanese restaurant, continues to gain recognition for its outstanding quality with two Michelin Stars, only a year after it received its first Michelin Star in 2015. Chinese restaurant Golden Flower also maintains its legendary reputation with two Michelin Stars for its fifth year, meaning two of only five restaurants in Macau to receive the recognition are based at Wynn Macau, while the renowned Wing Lei is awarded a Michelin Star for its eighth year running. The Michelin Guide Hong Kong Macau 2017 celebrates the finest restaurants in the region.

“We are delighted that the Michelin Guide Hong Kong Macau 2017 has once again recognized that our fine dining experiences are world-class. All credit must go to our talented chefs who bring their exceptional skills to the table every day. We are proud to deliver a premiere culinary dining experience for our guests and are humbled by these awards,” said Olivier Bonard, Vice President of Food & Beverage, Wynn Macau.

Mizumi offers a truly authentic Japanese dining experience, in collaboration with three Michelin-starred chefs, each steeped in the Japanese culinary traditions of sushi, tempura and teppanyaki. Their combined skills offer truly authentic Japanese cuisine, guaranteed to satisfy the most discerning of palates.

Golden Flower, one of Macau's only two Michelin Star restaurants, gives guests the opportunity to experience authentic Tan dishes, an exclusive culinary tradition from the Qing period. Guests can dine in an intimate venue with a garden setting that reflects China's historic influence and experience tongue-tingling signature dishes.



Wing Lei upholds the finest traditions of Cantonese cooking, offering contemporary dishes prepared with the freshest of ingredients. Each dish is consistently presented with exceptional flair and innovation, staying true to Cantonese form. Serving classic Cantonese cuisine and exquisitely hand-crafted dim sum, guests dine under the sparkling eyes of Wing Lei's iconic crystal flying dragon.

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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 280,000 square feet of casino space, over 54,000 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 7 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>.

For media enquiries, please contact:

Barry Cheong, Assistant Director – Public Relations

Tel: 853-8889 3909

Email: barry.cheong@wynnmacau.com

Serena Chin, Manager – Public Relations

Tel: 853-8986 5525

Email: serena.chin@wynnmacau.com