



Press Release

For Immediate Release

Tung Sin Tong Students Are Pastry Chefs for a Day at Wynn

Children Make Delicious Chocolate Eggs Alongside the Masters

Macau, March 23, 2016 – Wynn Macau is proud of its long term collaboration with local charitable association Tung Sin Tong. This time, Primary Four school students from Tung Sin Tong Middle School were invited to the property to learn how to make delicious chocolate eggs from our award winning chefs, who were more than willing to pass down their knowledge and inspire the children. The initiative was brought to life by Wynn's Volunteer Team, who guided the young children throughout the day, helping them into their new-found aprons and chef hats.

Two groups, totaling nearly 60 excited youngsters, got to be junior master chefs for a day at Wynn Macau's F&B academy. The space is dedicated to the teaching of the culinary arts and skills and is located inside the hotel, the first of its kind in the city to help further cultivate local talents. The talented and skillful junior chefs created not only delicious but also beautifully decorated chocolate eggs, with the help of their senior hosts.

The event, led by Chef Yoann Mathy - Executive Pastry Chef of Wynn Macau, Christophe Devoille - Executive Pastry Chef of Wynn Palace and Chef Kwan Kai Leong - Pastry Chef of Wynn Palace, was a success. Lei Fu Veng, who grew up in the city, is the Pastry Chef of Wynn Macau and was one of the hosts. He was happy to share his expertise with the young ones, passing his knowledge to the next generation of Macau residents, who were all eager listeners. The Chef has participated in numerous international competitions and has become a true "Chocolate Master". He noted, "When I was young, we seldom had these opportunities in Macau. I had to go abroad and study in France. I am very proud to share my skills and art with local children in the hope of making it easier for them to develop their passions in the future."

By the end of the two sessions, the skillfully decorated chocolate eggs could be seen in the hands of their proud owners, who gained a whole new appreciation for the precise art of chocolate making.



Photo captions:



A group of excited youngsters gets to be junior master chefs for a day at Wynn Macau's F&B academy



Tung Sing Tong primary students pose for a group picture, proud of a job well done



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>.

ABOUT WYNN PALACE

Wynn Resorts is currently constructing [Wynn Palace](#), a fully integrated resort containing a 1,700-room hotel, performance lake, meeting space, casino, spa, retail offerings and food and beverage outlets in the Cotai area of Macau. The US\$4.1 billion project is expected to open in mid-2016.

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