





Cuisine	Pan-Asian
Executive Chef	Chen Wei Chan
Designer	Roger Thomas
Design features	A 27-foot, three-dimensional crystal dragon, comprised of 90,000 crystals and 2,400 flickering lights adorns the focal wall.
Seating Capacity	Main dining room seats 84
Price Range	Appetizers: \$8 - \$18 Entrees: \$19 - \$108 Sushi starting at \$9
Dining Room	Serving lunch and dinner
Attire	Resort Casual
Credit Cards	Visa, American Express, Master Card, Diner's Club
Reservations	Reservations Not Required
Press Contact	Public Relations (702) 770-2120 pr@wynnlasvegas.com
Location	Encore, 3131 Las Vegas Boulevard S., Las Vegas, NV, 89109
Phone Number	(702) 770-5388
Web site	www.wynnlasvegas.com



Press Contact:
Public Relations
702-770-2120
pr@wynnlasvegas.com

Wazuzu, a Modern Bistro at Encore Las Vegas, offers the Various Flavors of Asia

LAS VEGAS—Wazuzu at Encore features the various cuisines of Asia in a vibrant, modern bistro setting. Looking to Thailand, China, and Japan for inspiration, Executive Chef Chen Wei Chan has combined his innovative flair with the cuisines from these countries to create the menu.

Wazuzu's dim sum menu features a selection of small dishes such as shumai, barbecue pork buns and sticky rice in lotus leaf with chicken, Chinese sausage, shrimp, and duck egg. Sushi options include a crunch roll with panko crusted shrimp, masago aioli, avocado, cucumber, and Japanese rice cracker; butter-poached lobster roll with lobster salsa, cilantro aioli, and avocado; and baked king crab hand roll with sweet mayo, sushi rice and sesame soy paper. Entrees include a Cantonese assorted barbecue plate with roasted duck, barbecue pork and red spareribs; panang curry, a Thai coconut curry with Thai basil and seasonal vegetables; and baked miso black cod with sweet miso glaze and gai lan. For those craving noodles or rice, Wazuzu serves Pad Thai Kon Kaen, fried rice with roasted duck and pineapple and drunken noodles with shrimp, chicken or beef. To finish, dessert choices include Thai iced-tea ice cream or Ice Kachung, a shaved ice with red beans, coconut ice cream, tropical fruit and condensed milk.

Staying true to the restaurant's name, Wazuzu has created a cocktail menu inspired by the flavors of Asian cuisine. Sleeping Dragon, one of the restaurant's signature cocktails, is made with 10 Cane Rum, Grand Marnier Signature #2 Raspberry Peach, fresh lime juice, lemongrass syrup, and fresh raspberries. A selection of sakes are available that appeal to both novices and experts alike, such as Horin "Good Fortune" sake, with mild and clean flavors with a hint of licorice in the finish; or Dewazakura, with elegant and dry elements of white cherry and chamomile.

Wazuzu's name references a well-known 16th century painting of nine young dragons. In homage to the original work, Wynn's designer Roger Thomas has incorporated a 27-foot, three-dimensional crystal dragon into the décor, which is comprised of 90,000 crystals and 2,400 flickering lights. Thomas has also included vibrant orange silk draperies and distressed bleached wood wall panels into the décor, resulting in an overall effect that is modern and striking. Multiple seating levels offer both booths and sofas that look towards the casino floor.

The décor of Wazuzu consists of a dramatic, bold color scheme that includes lime, periwinkle, fuchsia and poppy red displayed on iridescent silk wall panels and a hand-tufted, large-scale

black carpet with colorful fans. Red and black lacquer elements are found throughout the restaurant, while vibrant, lantern-like chandeliers hang from the ceiling and antique Asian textiles from Hong Kong are displayed throughout.

#



WYNN LAS VEGAS™

**Chen Wei Chan
Executive Chef
Wazuzu**

Born in Taiwan, Wazuzu's executive chef Chen Wei Chan elevates the menu with techniques he has acquired during tenures around the world. Prior to being appointed Executive Chef at Wazuzu, Chan studied at American Culinary Federation. He started his culinary career at The Lalu Sun Moon Lake in Taiwan; from there is transitioned into Sous Chef at The Chedi Muscat in the Sultanate of Oman, where he acuminated his skill for classical Moroccan, Indian and Western Cuisine. Chan held the position of Chef de Cuisine at both The Bodyholiday's Tao Restaurant and Rosewood Little Dix Bay's Sugar Mill where he honed his skills in cooking contemporary pan-Asian and fusion dishes. In New York, he oversaw the daily kitchen operation at The Carlyle on Madison Avenue and was an integral part of the opening team of Tommy Bahama Restaurant and Bar. During Chan's tenure at Wazuzu he has made enhancements to the restaurant's menu including the Wazuzu dragon slider and the ramen program. In addition to his culinary education, Chan also trained in fine art and continues to paint in his leisure time; he approaches his dishes like he does a painting with special attention to details for every sense.

For more information on Chen Wei Chan or Encore, please contact:

Public Relations, 702-770-2120, pr@wynnlasvegas.com

#