





Cuisine	Asian Bistro featuring noodles, rice and other specialties
Executive Chef	Chen Wei Chan
Designer	Todd Avery Lenahan and Roger Thomas
Design features	Red "crocodile" wall treatments Private room Chinese plates and knives recessed into the ceiling
Seating Capacity	Indoor seats 86 Private room seats 6 Bar / Lounge seats 20
Price Range	Appetizers: \$6 - \$16 Main dishes: \$10 - \$28 Desserts: \$7
Dining Room	Serving dim sum, lunch and dinner.
Attire	Casual
Credit Cards	Visa, American Express, Master Card, Diner's Club
Reservations	Highly recommended
Press Contact	Public Relations (702) 770-2120 pr@wynnlasvegas.com
Location	Wynn Las Vegas, 3131 Las Vegas Boulevard South, Las Vegas
Phone Number	(702) 770-3463 (DINE)
Web site	www.wynnlasvegas.com



Red 8

Lucky diners experience the fine flavors of Southeast Asia at Wynn Las Vegas

LAS VEGAS—Red 8, so named because eight is a lucky number and red a lucky color in Asia, is a lively bistro-style eatery specializing in Southeast Asian flavors and Cantonese cuisine.

Red 8's diverse menu offers a range of dishes reflecting the cuisines of numerous Asian countries, including China, Thailand, Vietnam, and Korea. As a result, there is truly something for everyone at Red 8 where the exotic is offered alongside the familiar.

Some of the carefully devised dishes include the eternally classic Kung Pao chicken or shrimp, Mongolian beef and Ma Po tofu with spicy minced pork with soft bean curd. Seafood items include soft shell crab with rock salt and jalapeño peppers, and Chilean sea bass.

The inspiration for Todd Avery Lenahan's design of Red 8 evolved from the notion of an intimate early 20th-century European bistro. From there, he used varied and eclectic influences to lend the space a feeling that bridges past and present. The final result is a bold look for the restaurant within an intimate and inviting framework, and a mood and vibe that is decidedly energetic.

In the main dining room of Red 8, the palette incorporates lacquered black millwork and marble with mahogany and brass accents, red crocodile walls and railings, blue and white chinoiserie, white floors, and coved ceilings. These design elements establish an Asian sensibility and communicate the strength and good fortune symbolized in the restaurant's name. In the petite private room, a brass cage encompasses the exterior and is a dramatic and compelling treatment that provides for a striking and elegant presentation of the restaurant, which is located at a major intersection within the casino floor.

Guests who dine at Red 8 are sure to enjoy the dynamic, fast paced ambience, deliciously diverse menu and the unbeatable location.

For more information on Red 8 and Wynn Las Vegas, please contact:
Wynn Public Relations, 702-770-2120, pr@wynnlasvegas.com

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**Chen Wei Chan
Executive Chef
Red 8**

Born in Taiwan, Red 8's Executive Chef Chen Wei Chan elevates the menu with techniques he has acquired during tenures around the world. Prior to joining the team at Red 8, Chef Chan helmed the kitchen of Encore's Wazuzu. After studying at the American Culinary Federation, he started his culinary career at The Lalu Sun Moon Lake in Taiwan; from there he transitioned into the role of 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 made enhancements to the restaurant's menu including the popular 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 Wynn Las Vegas, please contact:
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