

*Wynn* MACAU<sup>®</sup>

京花軒  
GOLDEN  
FLOWER



Cuisine	Sichuan, Shandong and Northern cuisine
Designer	Wynn Design and Development
Design features	<ul style="list-style-type: none"><li>➤ Inspired by the Asian dining room of a British shipping tycoon and the Oriental aesthetic of Venice, Golden Flower presents an intimate venue that reflects China's historic influence on the world.</li><li>➤ Two entrances – one direct from outside for resort guests, families and officials, and one via the gaming area</li></ul>
Awards	Two Michelin Stars, MICHELIN Guide Hong Kong Macau 2013-2021 One-Diamond Restaurant, Black Pearl Restaurant Guide 2018-2019 Forbes Travel Guide Five-Star Restaurant 2014-2021
Seating Capacity	83 Dining Room seats 63 Private Room seats 20
Dining Room Hours	Dinner: 6:00 pm to 10:30 pm, Thursday to Sunday. Closed from Monday to Wednesday.
Attire	Casual elegant; gentlemen are required to wear long pants, non-sleeveless shirt and closed shoes. Sport hats are not permitted.
Children Access	Children aged 10 and above are welcome.
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simply Pay electronic payment methods
Reservations	Required; reservations hotline: (853) 8986 3663
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## **Golden Flower**

### ***Celebrating the rich heritage of Chinese cuisine***

The Michelin two-starred Golden Flower at Wynn Macau presents the timeless flavors of classic and contemporary Sichuan, Shandong and Northern Chinese cuisines in an elegant and refined setting. Each one of these extraordinary cuisines, steeped in history and rich in cultural heritage, beautifully complement the ambience of Golden Flower. Honored with numerous accolades for offering an unparalleled dining experience, Golden Flower has garnered two Michelin stars for nine consecutive years and ranks as a Forbes Five Star Restaurant by the prestigious Forbes Travel Guide.

At the helm of Golden Flower is Executive Chef Henry Zhang – one of the hottest up and coming young chefs in the world of culinary. A true perfectionist, ingenuity is at the heart of every dish he creates. Behind all of the love that he pours into the preparation of each dish, is passion and persistence. Chef Zhang is a master at unleashing the potential of original ingredients, using innovative ways to unearth a myriad of flavors for guests to discover.

Pure, yet rich in flavor and multi-dimensional, each one of the dishes at Golden Flower resembles a masterfully crafted work of art. Well-versed in both ancient and modern cooking techniques, Chef Zhang presents the very best of traditional and contemporary Sichuan, Shandong and Northern Chinese dishes. Chef Zhang is also pleased to introduce his own degustation menu where regional delicacies take center stage. His specially crafted menu is designed to leave lasting memories of one's dining experience at Golden Flower and tells a story from the Prelude to the Welcome Tea, Caviar, Beginning, Heritage, Soup, Abundance, Umami, Seasonal Vegetables, Bloom and the Finale. Throughout one's culinary journey at Golden Flower, each guest will discover Chef Zhang's classic dishes of braised fish maw with superior chicken broth, sliced sea conch with Sichuan pepper oil, crisp codfish with balsamic vinegar, Sichuan noodles with chili oil and more.

Since ancient times, the art of making tea has been intrinsically linked with Chinese cuisine. Golden Flower was the first in Macau to provide personalized tea pairing services. One of the country's most prominent regions is Sichuan, the birthplace of the tea tree and the world's tea culture. Sichuan is also where the earliest written records on tea tree planting can be traced back to the Mengding Mountain. Blessed with a beautiful mountain range, abundant rain, and a misty and wet climate, Sichuan nurtures a variety of tea trees. Golden Flower's team of professional tea artisans has thoughtfully selected more than 50 types of tea from all over China, including many tea varieties from the Sichuan mountains to pair with Sichuan dishes and regional delicacies. The tea artisans also cleverly craft their own special teas to complement the restaurant ambience and the four seasons. To echo the design of Golden Flower, which is themed around a flower garden, the tea artisans have created their own "Golden Flower Signature Tea" blend with fresh, floral aromas. And, in harmony with the season's climate, guests may select from top-quality teas that are most beneficial for their health.



Designed by Wynn Design and Development, Golden Flower's interior mirrors the exquisite Chinese cuisine on offer. The restaurant reflects China's historic influence on the world, featuring a tea lounge and reception room that is inspired by a room from the home of British tycoon Frederick Leyland known as the "Peacock Room," now on permanent display at Washington D.C.'s Freer Gallery of Art. Other extravagant touches include a red-and-white cloisonné mosaic floor from Ravenna, Italy and Mariano Fortuny light fixtures that borrow from the aesthetic of Chinese silk lanterns. Complementing the opulent interior, is tableware by award-winning designer Alan Chan and staff uniforms by Rene Ozorio, the creative director of Jim Thompson, the Bangkok-based silk design house.