lynn MACAU.







Cuisine Italian

Chef de Cuisine Nicholas Olivas

Designer Wynn Design and Development

Design features > Open kitchen, ceiling-to-floor windows with amazing views of the

Performance Lake, 11 wraparound booths, two private rooms

with balcony areas, bar

Exclusive lifts

Awards Forbes Travel Guide Five-Star Restaurant 2015-2021

The Plate, MICHELIN Guide Hong Kong Macau 2016-2021

Seating Capacity 133 persons

Dining Room seats 77 Private Room seats 20

Balcony seats 24, Bar seats 12

Price Range Cost per person:

Dinner: \$800 – 1,200
Dinner (paired with wine): \$1,200 – 1,800

Private room minimum charge: \$5,000

*All prices are in MOP and subject to 10% service charge and applicable tax.

Dining Room / Bar Hours Dinner: 5:30 pm to 11:30 pm, Wednesday to Sunday. Closed from

Monday to Tuesday.

Attire Casual elegant; gentlemen are required to wear long pants, non-

sleeveless shirt and closed shoes. Sport hats are not permitted

Child Access Children aged 5 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

Press Contact Serena Chin, Director – Public Relations

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Location 1/F, Wynn Macau, Rua Cidade de Sintra, NAPE, Macau

Phone Number (853) 8986 3648

Website <u>www.wynnmacau.com</u>





Ristorante il Teatro

A theatrical setting for Italian classics in a modern style

Ristorante il Teatro – the Italian word for theater – mesmerizes you in an extraordinary evening of fine food and entertainment in a light and bright contemporary setting. Inside, our open kitchen is designed for guests to watch the chefs as they cook, while the spectacular lights, music, color and fire effects from the Performance Lake outside offer the perfect entertainment for an unforgettable dining experience. The Lake also provides inspiration for the restaurant's richly-decorated underwater-themed interior. il Teatro holds the distinguished honor of being awarded as a Five-Star restaurant by the Forbes Travel Guide.

The team of experienced chefs is led by Nicholas Olivas, Chef de Cuisine of Ristorante il Teatro, who is responsible for bringing the tradition of Italian cuisine to Macau.

Ristorante il Teatro prides itself on offering discerning guests genuine Italian cuisine made with the freshest ingredients imported from around the world, and prepared by a team of experienced chefs and customer service members who are passionate about the art of fine-dining.

il Teatro specializes in hand-crafted pastas, appetizers, salads, soups, Italian rice, seafood, authentic gourmet pizzas, home-made desserts, signature cocktails and a wide selection of beverages and fine wines. Menus are updated regularly to ensure optimal dining experiences for guests.

The restaurant has 11 wraparound booths, eight facing the lake and three on the upper floor facing the beautiful open kitchen. There are two private dining rooms for up to 12 people each, which feature amazing views of the Performance Lake, and private balcony areas.

Signature dishes include:

- Seafood Selection
- Grilled Sicilian octopus
- Four cheese ravioli
- La Bresse Coquelet
- Veal Milanese
- il Teatro tiramisu