

*Wynn* MACAU<sup>®</sup>

永利軒

W I N G L E I



Cuisine	Cantonese
Executive Chef	Chan Tak Kwong
Designer	Wynn Design and Development
Design features	<ul style="list-style-type: none"><li>➤ Dramatic crystal dragon in main dining room, five private rooms</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, <i>MICHELIN Guide Hong Kong Macau 2020-2023</i> One Michelin Star, <i>MICHELIN Guide Hong Kong Macau 2010-2019</i> Forbes Travel Guide Five-Star Restaurant 2014-2023
Seating Capacity	184 Dining Room seats 106 Private Room seats 78
Price Range	Cost per person: <ul style="list-style-type: none"><li>▪ Lunch: \$200 – 350</li><li>▪ Dinner: \$600 – 1,000</li><li>▪ Dinner (paired with wine): \$1,000 – 1,500</li></ul> Private room minimum charge: \$2,500 for lunch and \$5,000 for dinner  <i>*All prices are in MOP and subject to 10% service charge and any applicable tax.</i>
Dining Room Hours	Lunch: 11:30 am to 3:00 pm from Monday to Saturday 10:30 am to 3:30 pm on Sunday and Public Holiday Dinner: 6:00 pm to 11:00 pm nightly
Attire	Casual elegant; gentlemen are required to wear long pants, non-sleeveless shirt and closed shoes. Sport hats are not permitted
Children Access	Children welcome
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	Required; reservations hotline: (853) 8986 3663
Press Contact	<a href="mailto:pr@wynnmacau.com">pr@wynnmacau.com</a>
Location	G/F, Wynn Macau, Rua Cidade de Sintra, NAPE, Macau
Phone Number	(853) 8986 3688
Website	<a href="http://www.wynnmacau.com">www.wynnmacau.com</a>



## Wing Lei

***Michelin-star restaurant presents classic Cantonese cuisine  
with a modern flair***

Wing Lei is Wynn Macau's signature Chinese restaurant, and proud recipient of two Michelin stars and the Forbes Travel Guide Five-Star restaurant award. Wing Lei has received the coveted Michelin honors for fourteen consecutive years.

Cantonese cuisine is one of the eight great cuisines of China with deep historical roots tied to China's south. Strategically located at the southernmost tip of China, Macau is the perfect destination to showcase the best of Cantonese cuisine. Wing Lei prides itself on masterfully preparing Cantonese classics and highlighting their cultural characteristics to guests from around the world. The experienced chefs at Wing Lei source the freshest ingredients of the season and use meticulous cooking techniques to create dim sum, barbecued dishes, soup, abalone, and an array of main courses in an innovative way to present the very essence of Cantonese cuisine to each guest on a plate.

Wing Lei's décor is an evocative blend of traditional and modern Chinese design characteristics, influenced by the West through a palette inspired by Vincent Van Gogh's *Sunflowers* painting. Yellow with touches of flame coral in a sea of creamy textures, the room exudes masculinity with elements of sparkle, glowing in color and light. The iconic Moon Gate welcomes guests, while heroic-scaled Cloisonné horses add a touch of drama.

Immediately visible upon entering the main dining room, the centerpiece of the restaurant is an iconic flying dragon composed of 90,000 Swarovski crystals and individual blown glass elements. The dragon symbolizes happiness, luck and a buzz of activity, main themes that are carried throughout the entire Wynn Macau resort. Hundreds of tiny lights illuminate the sculpture, bringing life to the undulating creature. The flooring is based on a fret design from a Ming dynasty screen, while the polished chrome of the wall lights and mirrored surfaces enhance the texture and beauty of the space.

The main dining area can seat 106 people. There are seven private dining rooms which can accommodate 5 to 10 people each. All private rooms have floor-to-ceiling windows looking onto the garden and Nam Van Lake beyond. Most are equipped with flat screen TVs and private washrooms.



**Signature dim sum, served during lunch time, includes:**

- Steamed layered bean curd skin with fish paste in soy bean soup
- Baked barbecued pork buns with sweetened crust

**Signature dishes include:**

- Tea smoked crispy chicken
- Barbecued Iberico Pata Negra pork with maple syrup

Apart from Wing Lei signature dishes, not to be missed are the Wing Lei Signature Tea and the XO sauce. The Wing Lei Signature Tea is a unique blend available exclusively at Wing Lei. It combines a mixture of flowers, fruits and different types of tea leaves. The XO sauce for each table is a house-blend of high-quality ingredients.