Wynn MACAU.







Cuisine Chinese and international

Designer Roger Thomas and Hirsh Bedner Associates

Design features

Café Encore is a twist on a classic European café, inspired

by Italian art

lt includes a magnificent painted tapestry of a lavish

Venetian dining scene and an original late 17th century

Italian Putto (Cherub)

Awards The Plate, MICHELIN Guide Hong Kong Macau 2015-2020

Seating Capacity 72 seats

Price Range Cost per person: \$250 – 400

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

and any applicable tax.

Dining Room Hours 6:30am – 12:00am daily

Attire Casual

Children Access Children are welcome

Credit Cards China UnionPay, American Express, JCB, MasterCard, and Visa

Reservations Available; reservation hotline (853) 8986 3663

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Location G/F, Wynn Encore, Rua Cidade de Sintra, NAPE, Macau

Phone Number (853) 8986 3616

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





Café Encore

Café Encore presents a distinguished menu of fresh and delicious Chinese dishes. The enticing Chinese cuisine includes fresh seafood, delicious rice and noodle dishes, and specialties from the wok, as well as savory dim sum and delectable desserts. As an exciting contrast to the Asian cuisine, Café Encore's European design is a twist on a classic Parisian café, which draws deeply on Italian art influences.

Beyond its delicious dishes, Café Encore is a feast for the eyes. Guests who dine in Café Encore are treated to a magnificent painting inspired by Venetian artist Paolo Caliari, whose famous paintings of feasts are among the most important in European art history and one of which hangs opposite the Mona Lisa at the Louvre. The tapestry at Café Encore is a magnificent banquet scene from the late 16th century showing Venetian grandees of the renaissance, beautifully dressed ladies loaded with jewels, bishops, priests and gods dining on the most spectacular food, all dressed as they would be in the late 16th century.

The art in Café Encore continues with an Italian putto, a late 17th century Venetian cherub. A mirrored sun over the putto gives a complete view of this rare antiquity. At the end of Café Encore, a silhouette of a 5th century Greek vase is filled with fruit, grapes and leaves, inspired by the Caravaggio painting, "Supper at Emmaus," currently in the National Gallery in London.

Signature dishes include:

- Coriander sautéed clams
- Salted codfish a Braz
- Pan-fried Macanese King prawns
- Macanese curry crab