

*Wynn* MACAU<sup>®</sup>

Encore  
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Cuisine	Local café classics
Designer	Wynn Design and Development and Hirsh Bedner Associates
Design features	<ul style="list-style-type: none"><li>➤ Café Encore is a twist on a classic European café, inspired by Italian art</li><li>➤ It includes a magnificent painted tapestry of a lavish Venetian dining scene and an original late 17th century Italian Putto (Cherub)</li></ul>
Awards	The Plate, MICHELIN Guide Hong Kong Macau 2015-2021
Seating Capacity	72 seats
Price Range	Cost per person: \$90 - 150  <i>*All prices are in MOP and subject to 10% service charge and any applicable tax.</i>
Dining Room Hours	7:00 am – 10:30 pm daily
Attire	Casual
Children Access	Children are welcome
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simply Pay electronic payment methods
Reservations	Available; reservation hotline (853) 8986 3663
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / <a href="mailto:serena.chin@wynnmacau.com">serena.chin@wynnmacau.com</a>
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## Café Encore

Café Encore showcases the iconic flavors of Hong Kong and Macau with classic dishes that take inspiration from local café. From Hong Kong and Macau café favorites to classic Macanese-Portuguese and East-West specialties, guests can experience the multicultural gastronomic traditions of Macau at Café Encore.

The Café Encore restaurant interior, with its European flair and Italian décor, is the perfect setting to enjoy the true flavors of Macau. Guests may savor an array of specialties in casually elegant surrounds such as baked Macanese pork chop rice; premium pork chop buns that are deliciously crispy on the outside and tender on the inside; oven-baked Portuguese egg tarts and much more. These wonderful local delights may be paired with the café's specialty blend of coffee and tea or a Red Bean Frappe. Café Encore also takes guests on a colorful culinary journey to experience uniquely Macanese and Portuguese dishes sprinkled with Asian accents such as stir-fried Portuguese clams and spicy African chicken – that are only found in Macau.

The art in Café Encore continues with an Italian putto, a late 16th century Venetian cherub. A mirrored sun over the putto gives a complete view of this rare art piece. 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 at the National Gallery in London.