

*Wynn* MACAU<sup>®</sup>

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Cuisine	Chinese
Designer	Wynn Design and Development
Design features	<ul style="list-style-type: none"><li>➤ Open kitchen at the center of the restaurant, with a wood-fired brick oven as the centerpiece</li><li>➤ Restaurant connected with an open view of the casino area</li></ul>
Seating Capacity	221 Dining Room seats 196 Bar seats 25
Price Range	Cost per person: \$100 – 200  <i>*All prices are in MOP and subject to 10% service charge and any applicable tax.</i>
Dining Room Hours	24 hours, daily Breakfast menu: 6:30 am – 11:30 am Beijing duck: 11:30 am – 11:00 pm A La Carte menu: 11:30 am – 6:30 am
Attire	Casual
Children Access	Guests must be aged 21 or over
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simply Pay electronic payment methods
Reservations	Not required
Press Contact	<a href="mailto:pr@wynnmacau.com">pr@wynnmacau.com</a>
Location	G/F, Wynn Macau, Rua Cidade de Sintra, NAPE, Macau
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## Red 8

### ***Skillful Chefs Spice Up the Dining Experience in a Fast-paced Show Kitchen***

Red 8, one of two casual dining eateries at Wynn Macau, features an exciting atmosphere where high-quality, fast-paced dishes are delivered to each guest. Skilled chefs present a visual feast from an impressive show kitchen, giving guests an opportunity to watch as a variety of dim sum dishes and specialty Cantonese and Northern Chinese dishes are being prepared.

Wynn Macau prides itself on finding the best chefs who are skilled at creating high quality dishes at a fast pace.

The Chef de Cuisine at Red 8 says: "Special care has been made to create a place where guests can enjoy an even greater selection of fine Chinese dishes, and feel the energy of all the action in the show kitchen. We've created a refreshingly exciting experience for our guests, who are continually pleased with the taste and speed of Red 8."

Guests are able to select from many menu items, including specialty noodles from the Northern region of China, Beijing-style dim sum, and authentically prepared Beijing duck. To surpass guests' expectations in bringing the menu to life, chefs from Beijing and Shanghai have joined the Red 8 kitchen team.

#### **Signature dishes include:**

- Classic Beijing duck from the wood fire oven with condiments
- Fresh crab congee
- Shrimp wontons with noodles
- Chilled marinated chicken with Huadiao wine
- Steamed Shanghainese dumplings with minced pork

The fine Chinese dining takes place in a casual elegant setting and serves treats around the clock every day. The open kitchen at the center of Red 8's design gives a more than 270 degree view, which allows guests to enjoy the spectacle as the skilled chefs practice their art. The centerpiece of the open kitchen is a wood-fired brick oven for cooking Beijing duck in the traditional way. The apple wood used for fuel is flown from California, and gives the Beijing duck a unique aroma.

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