

泓
MIZUMI



Cuisine	Japanese
Executive Chef	Hironori Maeda
Designer	Vincente Wolf Associates
Design Features	<ul style="list-style-type: none">➤ In a vibrant and contemporary setting, Mizumi features two teppanyaki stations, each complete with a dramatic orange lacquered hood, and three private rooms.➤ A gilded cherry tree sculpture, which cycles through the four seasons in a brilliant display of light and color, is the main focal point of the room.
Awards	Forbes Travel Guide Five-Star Restaurant 2019-2021 Forbes Travel Guide Four-Star Restaurant 2018 Top 20 restaurants in Macau, 100 Top Tables 2017 – A CEO's Dining Guide
Seating Capacity	104 Dining Room seats 56 3 Private Rooms seat 24 in total Teppanyaki seats 24
Dining Room Hours	Lunch: 12:00 p.m. to 3:00 p.m. from Thursday to Sunday Dinner: 6:00 p.m. to 10:00 p.m. from Thursday to Sunday Closed from Monday to Wednesday
Attire	Casual elegant; gentlemen are required to wear trousers, non-sleeveless shirt and closed shoes. Sport hats are not permitted.
Child Access	Children aged 10 or above are welcome
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	Reservations recommended: (853) 8889 3663
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnpalace.com
Location	North Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3688
Website	www.wynnpalace.com



Mizumi

A modern expression of authentic Japanese Culture & Cuisine

Mizumi at Wynn Palace is proud to present truly authentic Japanese gourmet flavors and time honored cooking techniques in a contemporary setting. The restaurant embodies the spirit of *Omotenashi*, the essence of Japanese hospitality that means “to entertain and serve diners with your whole heart”. This sense of selfless service, placing the guest first and anticipating their needs, is the perfect mirror to Wynn’s commitment to a personal experience. Mizumi is rated as a Five-Star restaurant by the prestigious Forbes Travel Guide.

Led by a team of five Japanese Master Chefs and using ingredients imported five times per week from Japan, diners can indulge in the delicious theatrics of sushi and teppanyaki, presented in one magnificent setting to take the essence of Japanese dining to new heights.

Connoisseurs will be delighted with an astonishing collection of Japanese beverages. Selected by the in-house Sake Sommelier with the assistance of the only Master of Wine in Japan recognized by The Institute of Masters of Wine, Mizumi’s collection of sakes includes an array of rare bottles, many unique in Macau and exclusive to Wynn Palace. A range of craft beers and handcrafted cocktails featuring small batch Japanese whiskies ensure there’s something for every taste.

This synthesis of traditional sensibilities and modern elements define the restaurant design, creating a clean, balanced atmosphere. Guests pass through a contemporary rock garden and enter a modern version of a Japanese courtyard, where a mix of natural, polished and lustrous materials, steel and glass, simultaneously reference age-old traditions and inspire new ones.

The main dining room’s focal point comes in the form of a gilded cherry tree sculpture that cycles through the four seasons in a brilliant display of light and color as guests dine around it. The two teppanyaki stations are each crowned with a dramatic orange lacquered hood.

The sanctuary of the three private dining rooms is brought to life with one wall stacked entirely from floor to ceiling with traditional *tansu* cabinets, with the remaining space enveloped in a distinct orange colored fabric. The elements come together to create not just a warm dining experience, but a memorable one.

川江月

SICHUAN MOON

BY ANDRÉ CHIANG

Cuisine	Sichuan
Culinary Director	André Chiang
Designer	Rockwell Group & Wynn Design & Development
Design Features	<ul style="list-style-type: none">➤ The wall behind the tea lounge is made entirely of glass mosaic featuring flowers and butterflies. A very rare tea also stands on display against a beautiful golden lotus tray. Every minute detail of the design is a feast for the senses.➤ Glistening above the center of the restaurant is an extraordinarily beautiful, custom-made chandelier of hundreds of Italian Murano blue and amber glass butterflies, a perfect match with the elegant floral décor.
Awards	Asia's 50 Best Restaurants 2020 Two Michelin Stars, MICHELIN Guide Hong Kong Macau 2020 Forbes Travel Guide Restaurant of the Year 2020 Forbes Travel Guide Five-Star Restaurant 2019-2021
Seating Capacity	104 Tea Lounge seats 8 Dining Room seats 48 6 Private VIP Rooms seat 48
Dining Room Hours	Sichuan Moon is currently closed until further notice
Attire	Casual elegant: gentlemen are required to wear trousers, non-sleeveless shirt and closed shoes.
Child Access	Children aged 10 and above are welcome.
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	Reservations recommended: (853) 8889 3663
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnpalace.com
Address	North Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3684
Website	www.wynnpalace.com

Sichuan Moon

Showcasing the very best of Sichuan cuisine

Sichuan Moon at Wynn Palace embodies the essence of Sichuan cuisine in a refined and artful way. The aim of Sichuan Moon is to elevate Sichuan cuisine to an entirely new level, by introducing creative new culinary techniques and pairing dishes with extraordinarily rare specialty teas from around the world. The Sichuan Moon interior, which features a breathtakingly beautiful Murano butterfly chandelier as a centerpiece, offers a visually stimulating and immersive dining experience that is a blend of East and West. Sichuan Moon has also garnered Michelin two-star honors from the Michelin Guide Hong Kong & Macau 2020 and “Restaurant of the Year” from Forbes Travel Guide 2020, and earned the “Highest New Entry Award” in its debut on the Asia’s 50 Best Restaurants List.

The only way to truly understand the history and culture of a destination is through its food. Sichuan Moon serves as the perfect bridge for sharing the rich and colorful stories of Sichuan cuisine. The professional chefs at Sichuan Moon gather the highest quality ingredients from around the world; put their creative minds together to design artfully presented dishes and cook each of their dishes with perfection to express the profound complexity of Sichuan cuisine. In honor of pickles – a Sichuan specialty – a Sichuan Pickle Master has been invited to ensure the essence and quality of pickles are properly preserved. Whether the flavors are bold and spicy or light and delicate, the chefs at Sichuan Moon are refining the cuisine to bring out the purest flavors and textures through local and international ingredients. A series of dishes that are native to Sichuan province – hot and sour soup, dan-dan noodles and “Yu-Xiang” eggplant– will each be presented on the degustation menu in a new way for guests to savor at Sichuan Moon.

The Chinese tea ceremony is a celebration of Chinese history and culture, and an indispensable part of Sichuan cuisine. Perfectly positioned at the end of the hall, the tea lounge at Sichuan Moon is a stage for showcasing the rarest of Chinese teas and for tea masters to perform their remarkable art form. The wall behind the tea lounge is made entirely of glass mosaic featuring flowers. A very rare tea also stands on display against a beautiful golden lotus tray. The Sichuan Moon tea lounge offers a collection of rare Sichuan teas as well as tea that has been specially aged in the Niepoort portpipas. All teas at Sichuan Moon are brewed in the finest way using olive pit charcoal and boiled with glacier water from Gongga mountains located in Sichuan. Tea is served from silver Sichuan teapots and bamboo tea cups that were handmade by the nation’s most respected craftsmen. Each element of the brewing process, from the water, charcoal, tea leaves to the tea ware, are all very carefully carried out by our tea masters who are on stage at the tea lounge to present the very best of Chinese tea.

A masterfully carved golden leather door leads guests into the magnificent Sichuan Moon dining room. Upon stepping into the dining room, one’s attention is immediately drawn to the centerpiece – a custom-made chandelier of hundreds of Italian Murano blue and amber glass butterflies. It is a perfect match with the beige-colored dining room and elegant floral décor. The restaurant also features 4 private rooms and 2 semi-private rooms designed for all kinds of occasions.

鮨
泓

SUSHI MIZUMI



Cuisine	Japanese
Executive Chef	Hironori Maeda
Designer	Vincente Wolf Associates
Design Features	<ul style="list-style-type: none">➤ Sushi Mizumi is an intimate and authentic sushi bar with seating for just 12 guests.➤ It features a Japanese <i>hinoki</i> cypress sushi counter that sits under a mobile of brilliant gold and silver origami cranes.
Awards	Forbes Travel Guide Five-Star Restaurant 2018-2021
Seating Capacity	12
Dining Room Hours	Lunch: 12:00 p.m. to 3:00 p.m. from Thursday to Sunday Dinner: 6:00 p.m. to 10:00 p.m. from Thursday to Sunday Closed from Monday to Wednesday
Attire	Casual elegant; gentlemen are required to wear trousers, non-sleeveless shirt and closed shoes. Sport hats are not permitted.
Child Access	Children aged 10 or above are welcome
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	Reservations recommended: (853) 8889 3663
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnpalace.com
Location	North Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3666
Website	www.wynnpalace.com



Sushi Mizumi

Intimate and personal Japanese dining experience

An intimate experience with only 12 seats, Sushi Mizumi is influenced by Tokyo's renowned sushi bars, offering a journey through the unique world of this Japanese culinary art. Guests at the counter are served face-to-face by Master Sushi Chefs trained by renowned Michelin two-star Master Tsutomu Shimamiya, who holds the title of "Contemporary Master Craftsman" – the highest honor of artisan expertise awarded by the Japanese Government. Sushi Mizumi holds the distinguished honor of being awarded as a Five-Star restaurant by the Forbes Travel Guide.

The menu is entirely driven by the seasons, perfectly reflecting the natural cycle of the year as ingredients carefully chosen by the chefs are flown-in five times per week from Japan. The *Omakase* experience means diners will be guided through an exploration of the finest sushi personally selected by the chefs based on the finest selection of the day. Diners are served at the counter by the chefs at any given time, offering unmatched personal attention to ensure each sushi portion is prepared precisely and enjoyed at the optimum moment.

To delight the most discerning palate, sushi can also be paired with specially-selected sake to provide a complete exploration of the flavors of these quintessential aspects of Japanese cuisine.

From the Japanese *hinoki* cypress sushi counter that sits under a mobile of brilliant gold & silver origami cranes, to the hand-cut Japanese crystal water glasses and handspun Japanese pottery, every single design detail in Sushi Mizumi is an expression of the country's proud heritage of artisanal craftsmanship.



永利扒房



Cuisine	American Steak/Seafood
Executive Chef	Burton Yi
Designer	TAL Studio
Design Features	<ul style="list-style-type: none">➤ SW Steakhouse is a reimagining of the classic American steakhouse in a masculine, contemporary space with three private rooms.➤ The dining room features a spectacular theatrical animation with 3D mapping vignettes, themed around a waking dream.
Awards	Forbes Travel Guide Five-Star Restaurant 2020-2021 Forbes Travel Guide Four-Star Restaurant 2018-2019
Seating Capacity	137 Dining Room seats 113 3 Private Rooms seat 24 in total
Dining Room / Bar Hours	Dinner: 5:30 p.m. to 11:00 p.m. from Thursday to Sunday Closed from Monday to Wednesday.
Attire	Casual elegant; gentlemen are required to wear trousers, non-sleeveless shirt and closed shoes. Sport hats are not permitted.
Child Access	Children aged 10 and above are welcome.
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	Reservations recommended: (853) 8889 3663
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnpalace.com
Location	North Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3628
Website	www.wynnpalace.com



SW Steakhouse

Theatre for exceptional Steak and Seafood

SW Steakhouse, the company's signature restaurant in Las Vegas, comes to Macau to offer guests classic American steakhouse fare and the finest seafood, paired with an unforgettable theatrical surprise. Reimagining the idea of the traditional dinner show, the lights darken, music fades and an aperture opens, amazing guests with a one-of-a-kind visual animation to delight the senses. SW Steakhouse is rated a Five-Star restaurant by the esteemed Forbes Travel Guide.

The mouthwatering selection of international beef includes American USDA prime steaks, certified Japanese Wagyu and exclusive Australian Rangers Valley Black Market beef. The team works with fishermen throughout South East Asia and the Pacific to provide the freshest seafood available, with fish packed and shipped to Macau within hours of being caught. A tableside lobster cart enables guests to pick their own selection from an eye-popping assortment of the world's most succulent crustaceans.

The restaurant is also home to a bar offering Macau's finest collection of brown spirits, including bourbon, brandy, Cognac and Armagnac. Some of America's most reputable and rare whiskies are featured, including rare cult distilleries such as Willet and Pappy Van Winkle. The expert bar staff can guide guests through the selection, or introduce a range of barrel-aged cocktails made in-house, rested in American Oak barrels for up to five weeks.

SW Steakhouse invites guests into a masculine, contemporary space resplendent in Etimoe wood and chrome. The entry façade introduces the guest to the contemporary lines of planes of wood balanced with velvet upholstered walls. The dining room is gently illuminated by hundreds of champagne-colored glass teardrops suspended over the private dining rooms and raised seating areas. A theatrical animation with 3D mapping vignettes, themed around a waking dream, is unlike any dining experience seen before. When the show is complete, guests can relax and observe the culinary team in action through the expansive show kitchen window.

永利宮

WING LEI PALACE



Cuisine	Cantonese
Executive Chef	Tam Kwok Fung
Designer	Wynn Design and Development
Design Features	<ul style="list-style-type: none">➤ Wing Lei Palace is a three-tier dining room with seven private rooms, three of which are located lakeside with private outdoor terraces.➤ The lavish gold and jade-toned dining room features floor-to-ceiling windows, offering stunning views of the Performance Lake and glittering Cotai Skyline.
Awards	One Michelin Star, MICHELIN Guide Hong Kong Macau 2021 Asia's 50 Best Restaurants 2019-2020 Two-Diamond Restaurant, Black Pearl Restaurant Guide 2019-2020 Forbes Travel Guide Five-Star Restaurant 2019-2021
Seating Capacity	188 Dining Room seats 104 7 Private Rooms seat 84 in total
Dining Room Hours	Lunch: 12:00 p.m. to 3:00 p.m. daily Dinner: 6:00 p.m. to 10:00 p.m. daily
Attire	Casual elegant; gentlemen are required to wear trousers, non-sleeveless shirt and closed shoes. Sport hats are not permitted.
Child Access	Children are welcome.
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	Reservations recommended: (853) 8889 3663
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnpalace.com
Location	West Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3638
Website	www.wynnpalace.com



Wing Lei Palace

Authentic Chinese flavors in a palatial setting

Executive Chef Tam Kwok Fung presents the most authentic of Chinese cuisine to guests of Wing Lei Palace, a palatial dining room of gold and jade-toned décor with stunning views overlooking an eight-acre Performance Lake where plumes of water dance delightfully to music. Chef Tam is a master at preparing dishes that are pure and natural and are in perfect harmony with the four seasons. He works with an experienced team of chefs at Wing Lei Palace to create exquisite works of art on a plate that are boldly innovative, yet preserve the essence of traditional Cantonese cooking. Guests are invited to an unforgettable dining experience, where the barbecued meats or “Siu Mei” are slow-roasted over lychee wood, the perfect way to bring out their sweet and succulent flavors. Also not to be missed, are the fresh, steamed dim sum delicacies that are lovingly prepared by hand each day. Wing Lei Palace is a proud recipient of Michelin star, the Forbes Travel Guide Five-Star award and at the same time, being listed in Asia’s 50 Best Restaurants for two years in a row.

Tea is the thread that ties the dining journey together, beginning with a Welcome Tea and ending with a Digestive Tea poured by our Master Tea Sommelier. All of this is done in appreciation of tea’s central place in Chinese culture. An extensive array of 40 specialty teas from all across China are hand-selected by our Tea Sommelier to showcase the diversity of flavors and blends of tea while also complementing each exquisite signature dish.

The spectacular décor at Wing Lei Palace provides an opulent setting, articulating a fascination with the architecture, porcelain, textiles and decorative arts of Imperial China, all transposed into a European Opera House. Gold and white provide a striking canvas for accents of rich emerald jade in the lavish three-tiered dining room, which boasts magnificent views of the Performance Lake from every seat. The combination of music, light and dancing plumes of water provide spellbinding entertainment to accompany the sumptuous delicacies on offer.

The entry is a work of theater in itself as guests pass through a stunning garden entrance featuring an allée of heroic scaled vases brimming with flowers and floating in beds of floral color, leading to the visual expanse of the dining room and the dance of the fountains beyond. Seven private dining rooms, reminiscent of European opera boxes, are available for added privacy; of these, three are located lakeside with private outdoor terraces.

咖啡苑

FONTANA
BUFFET



Cuisine	Regional Chinese Hot Pot
Designer	Wynn Design and Development
Design Features	<ul style="list-style-type: none">➤ The two-tier theatrical design of Fontana Buffet features stunning views overlooking the Performance Lake and a spacious private room.➤ Its décor is inspired by the architecture, porcelains, textiles and furnishings of the Ming dynasty, a magnificent reinvention of <i>Chinoiserie</i> design for the 21st-century.
Seating Capacity	120 Dining Room seats 92 One Private Room seats 28
Dining Room Hours	6:00 p.m. to 11 p.m. from Thursday to Sunday Closed from Monday to Wednesday
Attire	Casual.
Child Access	Children are welcome.
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	Reservations recommended: (853) 8889 3698
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnpalace.com
Location	West Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3698
Website	www.wynnpalace.com



Fontana

A multi-sensory hot pot experience

To create a hot pot experience that is truly authentic, the experienced chefs at Fontana go out of their way to gather the freshest and finest ingredients from all over the world and create their very own, signature hot pot broths. Fontana, with its panoramic views to the Performance Lake – courtesy of dramatic floor-to-ceiling windows – is the perfect setting to indulge in a hot pot bursting with flavor while watching plumes of water dance to music.

There is so much more to hot pot than meets the eye. It is an experience in itself, and contains the connotation of Chinese food culture. The chefs at Fontana have specially created 9 signature broths featuring traditional, herbal and regional flavors. These include *lobster with tomato broth*, a nourishing *chicken with Shaoxing Huadiao wine broth*, a *Chongqing pickled mustard greens broth* and more.

The quality of ingredients is paramount at Fontana. Guests may order from signature set menus or select whatever they wish from an a la carte menu featuring premium seafood, high-quality meat, organic vegetables, mushrooms and more. The homemade meat balls, fresh and tender shrimp mousseline, cuttlefish paste and homemade noodles and dumplings are all highly recommended for the perfect hot pot experience. As a refreshing complement to the hot pot, Fontana has also crafted its own specialty beverages that include an Osmanthus sour plum drink and herbal, flower-infused teas. The restaurant also serves 8 varieties of ice cream and sorbet for a sweet ending to the entire experience.

The restaurant is a two-tier theater, a space to celebrate with family and friends, offering views of the fountains. Its décor is inspired by the architecture, porcelains, textiles and furnishings of the Ming dynasty, a magnificent reinvention of *Chinoiserie* design for the 21st-century. Representing the timeless and enduring influence of the arts of China on European and American design, the dazzling Viaradot Dragon mirror collection by renowned *Chinoiserie* artist Gabriel-Frédéric Viaradot creates a centerpiece in the buffet area. It took five years of international travel to complete the collection.

palace
皇宮咖啡廷
• CAFÉ •



Cuisine	Classic local Café and authentic Thai
Designer	AvroKO New York
Design Features	<ul style="list-style-type: none">➤ Upon arrival into Palace Café, guests are greeted by warm and inviting wood décor complemented by accents of premium silk and yellow leather. Together, these interiors create a Pan-Asian setting that is both refreshing and elegant.➤ The eye-catching mosaic floor is a beautiful blend of traditional and modern patterns. The heart of the café features a dramatic brass and crystal chandelier on the ceiling above and two plush sofa seating areas to create a truly palatial setting.
Seating Capacity	76 Dining Room seats 76
Operating Hours	11:00 a.m. to 11:00 p.m. daily
Attire	Casual
Child Access	Located on the Casino floor, guests must be 21 years of age or older.
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	N/A
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnmacau.com
Location	Main Casino Floor, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3677
Website	www.wynnpalace.com



Palace Café

Explore the multicultural flavors of a local café and authentic Thai delights

Palace Café at Wynn Palace Cotai offers a casually elegant setting where guests encounter the unique, multicultural gastronomic traditions of classic Hong Kong and Macau-style cafés, and also explore authentic Thai dishes made with fragrant, in-house spice blends.

At Palace Café, guests can dine like a local and enjoy premium pork chop buns that have been prepared to perfection – crispy on the outside and tender on the inside. Other classic dishes include old Macanese and Portuguese favorites such as baked Macanese pork chop rice and golden-brown French toast paired with Palace Café's signature silky Hong Kong-style milk tea or a popular Hong Kong-style milk coffee and tea mixed. Guests can now embark on a gastronomic journey to experience the flavors of Macau's East and West – at just one dining destination.

Guests may also venture even further to discover the true flavors of Thailand. Each one of the Thai dishes on the Palace Café menu is specially crafted from the world's finest ingredients. The chefs use their own in-house spice blends to create the bold flavors of Tom Yum soup and to lend an added zest to Thai salads, bringing the authentic tastes of Thai cuisine and local café together on one plate.

The Palace Café interior is a beautiful blend of East and West. Upon arrival into the cafe, guests are greeted by a warm and inviting wood décor complemented by accents of premium silk and yellow leather. The heart of the café features a dramatic brass and crystal chandelier on the ceiling above and two plush sofa seating areas. The elegant décor and eye-catching mosaic floor patterns – both traditional and modern in design – combine to create a truly palatial setting.

池畔咖啡廳



JOO
CAFÉ



Cuisine	Asian and Western café favorites
Executive Chef	Jonathan Yap
Designer	TAL Studio
Design Features	<ul style="list-style-type: none">➤ Guests can enjoy al fresco dining at the Pool Café in the outdoor seating area, or relax at the full bar overlooking the swimming pool.➤ Floor-to-ceiling, panoramic windows offer views of the carefully manicured gardens surrounding the resort pool.
Seating Capacity	64 Dining Room seats 32 Outdoor seats 28 Bar seats 4
Dining Room Hours	Pool Café is currently closed until further notice
Attire	Casual.
Child Access	Children are welcome.
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	N/A
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnpalace.com
Location	2/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3658
Website	www.wynnpalace.com



Pool Café

Al fresco dining in a lush oasis

The Pool Café is the ideal place for guests to relax and unwind, a rejuvenating oasis amidst the inviting gardens of the resort pool. Showcasing lighter Asian and Western café favorites, it provides al fresco dining in an outdoor seating area and a full bar overlooking the Performance Lake.

Alternatively, enjoy time in the sun in one of the luxuriant cabanas, where guests can enjoy snacks, juices and tropical smoothies before ordering a massage to work away their cares.

The interior of the Pool Café captures the essence of a bright summer day by the water, featuring a mirror and stone mosaic floor tile, glossy white Kinon panel walls, horizontally striped yellow and white drapery topped with thick black trim, and playful illuminated pendants. The chairs and barstools are a turquoise metal finish and white vinyl upholstery paired with a white tulip table base and a cerulean resin top.

小意·大利
PRONTO



Cuisine	Italian
Designer	Vicente Wolf Associates, Inc.
Design Features	<ul style="list-style-type: none">➤ The restaurant's Roman barrel vaulted ceiling features lime-washed clay bricks, while the walls are a mixture of terracotta marble and stainless steel for a classic Italian feel and a touch of European modernity.➤ On the wall of the open kitchen hangs a sloping stainless steel panel, where guests can see their reflections and watch in amazement as the chefs prepare their pizzas <i>pronto</i>.➤ Guests are also welcome to dine al fresco, while enjoying the sun and fresh air reminiscent of Italy
Seating Capacity	63 Dining Room seats 43 Al Fresco Area seats 20
Dining Hours	11:00 a.m. to 10:00 p.m. daily
Attire	Casual
Child Access	Children are welcome.
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	Reservations not required
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnmacau.com
Location	North Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3669
Website	www.wynnpalace.com



Pronto

Authentic, fresh and fast-paced Italian gourmet fare

Pronto's casual and authentic Italian food is as fast-paced as its name! This bright Italian restaurant features fresh pizzas, pastas and salads made to order and delivered in just minutes, offering a truly Italian experience with an atmosphere reminiscent of Italy, where guests can enjoy dining indoors or al fresco.

At Pronto, freshly baked Napoli pizzas are served in just three minutes. Or, guests may try the crisp, fresh salads, truly Italian spaghetti, freshly squeezed juices and red wines on offer. The restaurant's simple, yet authentic gourmet fare exudes the real flavors of Italy. Dessert is also a must in Italy! Who can resist the temptation of Sweets right next door, where homemade tiramisu or ice cream awaits?

The restaurant interior blends textures, warm tones and soft lighting to create a classic Italian atmosphere with a modern European touch. As guests enter Pronto, they will discover a Roman barrel vaulted ceiling, sheathed in lime-washed brickwork. The arched ceiling is juxtaposed with randomly placed copper lights above, while the walls are a mixture of terracotta marble and stainless steel for a bright and comfortable setting. Nestled in the corner of the restaurant, guests will discover a wood-fire pizza oven. On the oven's furnace are intricately designed mosaics featuring flame motifs. One of the main highlights of the restaurant interior is a sloping stainless steel panel on the wall of the open kitchen, where guests can see their reflections and interact with chefs as they prepare their pizzas. Pronto also features a cozy al fresco terrace for leisurely dining outdoors on beautiful, sunny days.

red 紅 8 粥 麵



Cuisine	Southern Chinese
Chef de Cuisine	Leung Wai Mun
Designer	Wynn Design and Development
Design features	<ul style="list-style-type: none">➤ Open kitchen at the center of the restaurant, with a wood-fired brick oven as the centerpiece➤ Two entrances – one direct from south Esplanade for resort guests, families and officials, and one via the gaming area
Seating Capacity	192
Dining Room Hours	24 hours, daily (Soft Opening) Breakfast menu: 5:00 a.m. – 11:00 a.m. Steamed rice roll: 5 a.m. – 5 p.m. Beijing Duck: 11:30 a.m. – 11:00 p.m. BBQ & Appetizer menu: 11:30 a.m. – 6:30 a.m.
Attire	Casual
Children Access	Children welcome
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	Not required
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnmacau.com
Location	Main Casino Floor, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3648
Website	www.wynnpalace.com
Remarks:	Trial Operation



Red 8

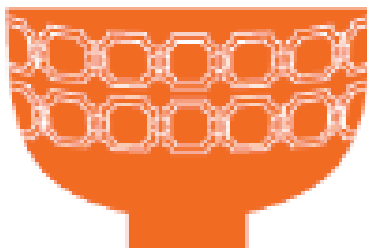
Around-the-clock Indulgence in Chinese Delicacies

Red 8 is a casual dining venue that serves a tantalizing selection of Chinese specialty cuisine day-and-night.

The spacious and vibrant design of the casual eatery features a 270-degree open kitchen at the center where guests can appreciate an up-close view of the chefs in action. Swift and timely service set the tone of this dynamic restaurant that offers an enticing array of quality Chinese delicacies. And to cater to the needs of different customers, in addition to the entrance connecting to the casino, guests can also access Red 8 from the South Esplanade.

The culinary team at Red 8 sources the finest ingredients from around the world to ensure a delicious and delightful dining experience for its guests. An amazing variety of menu items are available including the classic all-time-favorite dishes like steamed rice rolls, dim sum, stir-fired dishes, various kinds of BBQ meat, noodles and rice. One of the must-try signature items on the menu is the Beijing duck roasted with apple-wood flown in from California in the brick oven, the resulting meat is tender, juicy and flavorful. Another highlight would be the popular made-to-order crab congee, the silky-smooth texture of the congee and the creaminess of the crab roe will leave you craving for more.

99 NOODLES
變面





Cuisine	Northern Chinese
Designer	Vincente Wolf Associates
Design Features	<ul style="list-style-type: none">➤ 99 Noodles is a playful and colorful environment, connected with an open view of the casino area.➤ White open shelved bookcases surround guests with an illuminated display of rainbow colored resin bowls, serving as beacons of color as well as hints of the culinary treats offered within.
Seating Capacity	120 seats
Dining Room Hours	12 p.m. to 12:00 a.m. daily
Attire	Casual.
Child Access	Located on the Casino floor, guests must be 21 years of age or older.
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	N/A
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnpalace.com
Location	Main Casino Floor, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3678
Website	www.wynnpalace.com



99 Noodles

The finest flavors of Northern China

Led by chefs from Shaanxi and Shanxi, the birthplaces of noodles, 99 Noodles serves Northern noodle classics in a mix-and-match menu. In the noodle show kitchen, guests can see them being hand-pulled by the resident master chefs throughout the day. Diners can also appreciate a wide variety of northern Chinese appetizers and specialty dishes.

An interactive menu offers guests the opportunity to create their own combinations from a wide selection of nine noodles, nine broths and unlimited garnishes and sauces to sample the best this regional cuisine has to offer, all made fresh using the finest ingredients.

Anchoring the casino floor opposite Red 8, the restaurant's playful and colorful environment is set off by an envelope of glossy white. White open shelved bookcases surround guests with an illuminated display of rainbow colored resin bowls, serving as beacons of color as well as hints of the culinary treats offered within. Another Chinese traditional element, the lantern, forms the focal point of the room, with bright modern sculptures dangling from above as colorful mosaic inlays decorate the floor below. The space is further lifted by orange colored accents in the seating and table tops which bring an additional spark of color and excitement to the interior.



甜藝廊
sweets



Cuisine	Patisserie / Gelato
Executive Pastry Chef	Yoann Mathy
Designer	Rockwell Group
Design Features	<ul style="list-style-type: none">➤ Sweets is a creamery and pastry shop with five different sections along two marble counters, with décor inspired by childhood visions of classic desserts.➤ Glass tile pop art interpretations of iconic treats are set against an <i>ombré</i> glass mosaic tile wall in golden caramel shades.
Seating Capacity	22 Take-away with limited seating
Bar Hours	10:00 a.m. to 11:00 p.m. daily
Attire	Casual.
Child Access	Children are welcome.
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	N/A
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnpalace.com
Location	North Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3683
Website	www.wynnpalace.com



Sweets

Indulgent fun for all the family

Sweets is *the* best creamery in town, a playful twist on the grand European patisserie. The intoxicating aroma of fresh Hong Kong-style egg waffles and crepes draws guests into a world of enticing homemade delicacies that will delight anyone with a sweet tooth.

Diners can relax and savor a bounty of edible pop art, including, pastries, specialty cakes, ice creams, macarons, Hong Kong-style egg waffles, cakes and everything chocolate, from *bon-bons* to truffles to *bouchée*, presented in five different sections along two marble counters designed in a swirled pattern. To accompany these delights, guests can also enjoy them alongside milkshakes, fruit smoothies and the signature hot or frozen chocolate.

Conceived as a dreamy childhood fantasy of mosaics in ice-cream and dessert-inspired patterns, glass tile pop art interpretations of iconic treats are set against an *ombré* glass mosaic tile wall in golden caramel shades. Mosaic-covered globe light fixtures are suspended in soffits above each counter while the striking black and white marble floor is decorated with stripes of red mosaic tile to add flashes of excitement, making it the ideal stop for the whole family.

BUNS & BUBBLES
如珠如包



Cuisine	Chinese bakery
Master Baker	Timothe Jean Henry Buob
Designer	Roger Thomas
Design Features	<ul style="list-style-type: none">➤ A French sidewalk café experience➤ A wall decorated with shaped colorful mirrors and culinary tools-inspired art pieces, topped with an artful sculpture crafted by a renowned French artist
Seating Capacity	54 Dining Room seats 28 Outdoor seats 26
Bar Hours	8:00 a.m. to 9:00 p.m. daily.
Attire	Casual.
Child Access	Children are welcome.
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	N/A
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnpalace.com
Location	South Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3669
Website	www.wynnpalace.com



Buns & Bubbles

One-of-a-kind Contemporary Baked Delicacies and Tea Specialties

Buns & Bubbles is a premier bakery in Macau that features exquisite Chinese pastries, where guests can enjoy one-of-a-kind baked delicacies and tea specialties throughout the day.

Whether the customers are looking for a quick snack or a hearty meal, the daily freshly baked treats at Buns & Bubbles can deliver a satisfying gourmet experience that suits their needs. Every day, the in-house bakers prepare an enticing selection of Chinese buns, crispy pies and cookies, sandwiches, and egg tarts with fresh out-of-the-oven schedule, filling the bakery with an appetizing aroma and a mouthwatering appeal.

Beverage options at Buns & Bubbles is just as exciting. These include a signature milk tea featuring Wynn Palace specialty tea and premium Ceylon tea as tea base and pairing with the finest evaporated milk, freshly ground coffee, fresh juices and seasonal beverages.

Buns & Bubbles is a bright, playful and colorful space designed with a French sidewalk café in mind. Materials like sophisticated Zebrano wood, elegant Italian marble and sleek terrazzo flooring are used against a wall of shaped colorful mirrors and culinary tools-inspired art pieces. To top off the vibrant and lively ambiance is an artful sculpture crafted by a renowned French artist and an outdoor terrace for guests to relax with their families and friends under the warmth of the sun.

花悦
HANAMI
RAMEN





Cuisine	Japanese Ramen
Designer	Rockwell Group
Design Features	<ul style="list-style-type: none">➤ Hanami Ramen is an authentic ramen counter, the ideal spot to help guests refuel and get back to the action.➤ Inspired by the Japanese magnolia tree, a large magnolia branch sculpture is suspended above the oval marble ramen counter while the walls are lined with Asian-inspired cabinets.
Seating Capacity	20
Bar Hours	11:00 a.m. to 10:00 p.m. from Tuesday to Sunday Closed on Mondays.
Attire	Casual.
Child Access	Children are welcome.
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	N/A
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnpalace.com
Location	North Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8986 3686
Website	www.wynnpalace.com



Hanami Ramen

The most authentic ramen outside of Japan

Hanami Ramen provides the most authentic ramen experience in Macau, promising uncompromising quality paired with prompt service. It is the ideal spot to help guests refuel and get back to the action.

To uphold the traditions of Japanese cuisine, Hanami Ramen presents a signature, heartwarming broth made with carefully hand-selected pork and finished with secret recipe seasonings to lend a unique flavor to the dish. Guests will also have a choice of premium toppings such as roasted pork or soy marinated egg to complement the hand-spun ramen noodles. For fans, a collection of Japanese teas and beers are also available.

The design of the restaurant is inspired by the Japanese magnolia tree. A large magnolia branch sculpture is suspended above the oval marble ramen counter, featuring cast oiled bronze branches and delicate porcelain magnolia flowers.

The walls are lined with Asian-inspired cabinets, with the door of each painted with a magnolia tree and an *ombré* sunrise backdrop in red and orange hues. Each cabinet has a slightly different image, which when viewed as a whole maintain a continuous scene. Lanterns with patterns of gold, white, and neutral colors feature pops of orange and red, carefully positioned in between each cabinet.

WING LEI BAR

WING LEI BAR



Nature	Bar and Lounge
Designer	Wynn Design and Development
Design Features	<ul style="list-style-type: none">➤ Wing Lei Bar is a jewel box that offers guests a decorative treasure hunt to explore while indulging in a wide selection of fine gin, rare Japanese whiskeys, wines and Champagnes.➤ The space has been designed around a spectacular 18th-century antique Italian chandelier, a glittering piece of art that demanded an exquisite home to match.
Seating Capacity	29
Lounge Hours	5:00 p.m. to 1:00 a.m. daily.
Attire	Casual elegant; gentlemen are required to wear trousers, non-sleeveless shirt and closed shoes. Sport hats are not permitted.
Child Access	Guests must be 18 years of age or older.
Payment Methods	China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, MPay and MACAU Pass
Reservations	N/A
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnpalace.com
Location	West Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3668
Website	www.wynnpalace.com

WING LEI BAR



Wing Lei Bar *A jewel box in the heart of Cotai*

Wing Lei Bar is the perfect place to indulge in a wide selection of fine gin, rare Japanese whiskeys, wines and Champagnes. Its opulent setting makes it ideal for a drink as the sun goes down, or a nightcap to complete the perfect evening.

The bar is the stage for the expert team of mixologists to blend modern twists on classic cocktails with fine ingredients, served in hand-cut crystal glassware. A wide range of spirits and liqueurs means that all guests can enjoy discovering a selection of the world's most premium beverages.

It all started with an 18th-century Italian Chandelier, a glittering piece of art that demanded an exquisite home to match. Wing Lei Bar was the result, designed to emulate an antique mirrored jewelry box that evokes luxury and glamor in every glittering detail. Malachite, Lapis Lazuli, golden Tiger Eye and Rose Quartz adorn the walls and transform the space into a decorative treasure hunt for guests to explore.