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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 Breakfast menu: 5:00 am – 11:00 am Steamed rice roll: 6:30 am – 11:30 am Beijing Duck: 11:30 am – 11:00 pm BBQ & Appetizer menu: 11:30 am – 6:30 am
Attire	Casual
Children Access	Children welcome
Payment Method	Cash, Credit Card, MacauPay, WePay and Alipay
Credit Cards	China UnionPay, American Express, JCB, MasterCard, and Visa
Reservations	Not required
Press Contact	Serena Chin, Assistant 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



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 flavorsome. 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.