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CHEF TAM'S
SEASONS



Cuisine	Reimagined Cantonese Cuisine
Executive Chef	Tam Kwok Fung
Designer	Rockwell Group and Wynn Design and Development
Design Features	<ul style="list-style-type: none">➤ A glass mosaic decorative wall embellished with patterns of flowers and butterflies set the luxurious tone of the restaurant, complete with a showcase of rare, compressed tea cakes.➤ The iconic chandelier hangs at the center of the main dining room. Over 700 Murano Glass butterflies from the light fixtures, combined with the artistry of arranged flower art, forms a picturesque ambience of the establishment.
Awards	Tatler Dining 20 List, <i>Tatler Dining Award 2024</i> One Michelin Star, <i>MICHELIN Guide Hong Kong & Macau 2024</i> Asia's 50 Best Restaurants & "Best Restaurant in Macau" 2024
Seating Capacity	106 Tea Bar: 8 Main Dining Room: 50 Private Dining Rooms: 6, seats 48 in total
Dining Room Hours	Lunch: 12:00 p.m. to 3:00 p.m. daily Dinner: 5:30 p.m. to 10:30 p.m. daily
Attire	Casual elegant. Please refrain from wearing caps, sleeveless shirts and open-toe footwear. Full-length trousers are required for gentlemen.
Child Access	Children aged 10 or above are welcome.
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	Reservations recommended: (853) 8889 3663
Press Contact	pr@wynnpalace.com
Location	North Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3684
Website	https://www.wynnresortsmacau.com/en/wynn-palace



Chef Tam's Seasons

Reimagined Cantonese Cuisine That Celebrates the Best of Each Season

Inspired by the 24 solar terms of Chinese traditional wisdom, renowned Cantonese master chef Tam Kwok Fung presents a new conceptual restaurant, Chef Tam's Seasons. Chef Tam revitalizes Cantonese cuisine by matching global ingredients with contemporary culinary techniques, complete with a food and nourishment philosophy that pays homage to seasonality. Chef Tam's Seasons is a proud recipient of one MICHELIN star. It is also listed on the *Asia's 50 Best Restaurants 2024* and is named "Best Restaurant in Macau", becoming the only restaurant in Macau to be ranked on this prestigious list.

Executive Chef Tam Kwok Fung is revered around the world for his award-winning Cantonese cuisine. After leading his restaurants to international honors such as Michelin stars and placement on *Asia's 50 Best Restaurants*, Chef Tam is Macau's first recipient of 'Chef of the Year' honor at the *Black Pearl Restaurant Guide* in 2023. Throughout his career, he has also served a host of dignitaries – from politicians to international royalties.

Adopting a theme that matches with Wynn Palace's all-season blooms, where the season's best flavors bloom through dishes created at Chef Tam's Seasons, the restaurant captures the joy of refined Cantonese gastronomy with premium seasonal ingredients. This new establishment invites food lovers from around the world to witness and experience Chef Tam's versatility in highlighting and elevating his prowess in the Cantonese kitchen, as the Chef and his experienced chef team design menus of courses that honor Chinese traditional wisdom of health and gastronomy. Inspired by the 24 solar terms that signifies the micro-changes of climate of each season, ingredient availability is highly seasonal, often fleeting, yet Chef Tam is adamant to the constant varying times that are iconic to Cantonese cuisine. Through introducing contemporary concepts and techniques, combined with playful creativity, Chef Tam is set to create a new form of Cantonese cuisine that showcase the rich heritage of Cantonese cuisine with innovative flair.

Sourced by way of seasonality, Chef Tam carefully curates ingredients based on micro-changes in regional climate, locally and internationally. Apart from seasonal gourmet, Chef Tam presents a 'Seasonal Nourishing Soup' on rotation according to each change of micro-season. Besides Chef Tam's 24 Solar Terms Degustation Menu, Chef Tam's Seasons is instrumental in offering bespoke menu design service for its guests, where dietary preferences are considered in a tailor-made menu to facilitate a personalized dining experience.

Tea art and the appreciation of fine wines and spirits are unequivocal support to an unforgettable dining experience, celebrating the rich Chinese history and culture. At Chef Tam's Seasons, guests can enjoy a unique tea pairing menu throughout the meal, as well as artisanal brews and tisanes at the tea lounge, where rare, compressed tea cakes are set on golden lotus display trays set against the floral glass mosaic decorative wall. To showcase the rich Chinese wine culture, the experienced sommelier team sources a vast collection of Chinese baijiu, displayed on a custom-built Baijiu trolley. Guests can enjoy a guided tasting flight accompanied by Chef Tam's signature bar snacks for a truly remarkable baijiu experience.

The bespoke design of a vast leather door panel leads all guests into its main dining space, where the expansive room encapsulates warming accents of beige and pale gold. The show-stopping chandelier features over 700 Murano Glass butterflies, fluttering midair to form a picturesque vibe with artistically arranged flower art. Chef Tam's Seasons features six private dining quarters for exclusive gatherings and events.



LAKEVIEW
PALACE
永翠宮



Cuisine	Contemporary Jiangnan Cuisine
Designer	Wynn Design and Development
Design Features	<ul style="list-style-type: none">➤ Lakeview Palace is a three-tier dining room with eight private rooms, four of which are located lakeside with private outdoor terraces.➤ The gold and jade-toned dining room features floor-to-ceiling windows, offering stunning views of the Performance Lake and glittering Cotai Skyline.
Seating Capacity	265 Dining Room seats 156 8 Private Rooms seat 109 in total
Dining Room Hours	Lunch: 12:00 p.m. to 3:00 p.m. daily Dinner: 5:30 p.m. to 11:00 p.m. daily
Attire	Casual; no bathrobes or hotel slippers. Gentlemen are refrain from wearing open-toe shoes.
Child Access	Children are welcome.
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	Reservations recommended: (853) 8889 3663
Press Contact	pr@wynnpalace.com
Location	West Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3638
Website	https://www.wynnresortsmacau.com/en/wynn-palace



Lakeview Palace

Showcasing classics with a modern touch

Wynn Palace is proud to present Lakeview Palace, the luxury resort's brand new dining Jiangnan cuisine establishment. The new restaurant encapsulates the essence of Jiangnan cuisine, infused with contemporary elements to reinvent classics to new heights. Signature dishes from Jiangsu and Zhejiang cuisine as the main highlight of the restaurant, supported by notable courses from Sichuan and Guangdong repertoires.

In Lakeview Palace, guests can anticipate on a new series of reinvented Jiangnan cuisine. "Cold Marinated Abalone with Pickled Chili" is a refreshing highlight of his menu. Fresh abalones from Dalian province are seasoned in a lightly-spiced soy marinade, paired with cucumber gelee shaped to resemble a painting. The marinated mollusk is paired with Sichuan light-pickled style French fennel bulb, served with a light anecdote to homemade chili sauce that exemplifies complexity in flavors. Classic Beggar's Chicken turns to "Fortune Chicken with Wild Mushroom Ragouts" takes a modern approach, as replaced the conventional mud-covered preparation with a Western execution of baking the mushroom-stuffed chicken in a Wellington pastry crust.

Lakeview Palace takes great pride with a full panoramic view of Wynn Palace's vast Performance Lake and transforms the beauty of Jiangnan into shades of emerald green, where natural sunlight embellishes the space with intricate, auspicious cloud pattern designs. Its design mirrors the scenic ambience of a feast by the lakeside, feeling the light breeze that inspires a journey of discovery on Jiangnan gastronomy. Eight private dining rooms, reminiscent of opera boxes, are available for added privacy; of these, four are located lakeside with private outdoor terraces.

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MIZUMI



Cuisine	Japanese
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	Two-Diamond Restaurant, <i>Black Pearl Restaurant Guide 2022-2023</i> One-Diamond Restaurant, <i>Black Pearl Restaurant Guide 2021</i> Forbes Travel Guide Five-Star Restaurant 2019-2024 Forbes Travel Guide Four-Star Restaurant 2018
Seating Capacity	138 Dining Room seats 76 3 Private Rooms seat 24 in total Sushi Counter seats 14 Teppanyaki seats 12 Tempura seats 12
Dining Room Hours	5:30 p.m. to 11:00 p.m. from Tuesday to Sunday Closed from Mondays
Attire	Casual elegant; gentlemen are required to wear trousers, non-sleeveless shirt and closed shoes. Sport hats are not permitted.
Child Access	Children aged 5 or above are welcome
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	Reservations recommended: (853) 8889 3663
Press Contact	pr@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 Japanese Master Chefs and using ingredients imported 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.



永利扒房



Cuisine	American Steak/Seafood
Executive Chef	Helder Sequeira Amaral
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	Tatler Dining 20 List, <i>Tatler Dining Award 2024</i> One-Diamond Restaurant, <i>Black Pearl Restaurant Guide 2022-2024</i> Forbes Travel Guide Five-Star Restaurant 2020-2024 Forbes Travel Guide Four-Star Restaurant 2018-2019
Seating Capacity	125 Dining Room seats 101 3 Private Rooms seat 24 in total
Dining Room / Bar Hours	Dinner: 5:30 p.m. to 11:00 p.m. from Wednesday to Monday Closed from Tuesdays
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	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	Reservations recommended: (853) 8889 3663
Press Contact	pr@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.

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.

FONTANA

咖啡苑



Cuisine	International Buffet
Designer	Wynn Design and Development
Design Features	<ul style="list-style-type: none">➤ The two-tier theatrical design of Fontana 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	152 Dining Room seats 116 One Private Room seats 36
Dining Room Hours	Breakfast: 7:00 a.m. to 11:00 a.m. daily Lunch: 12:00 p.m. to 3:00 p.m. daily Dinner: 6:00 p.m. to 10:30 p.m. daily
Attire	Casual.
Child Access	Children are welcome.
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	Reservations recommended: (853) 8889 3698
Press Contact	pr@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 new era in buffet dining

Offering all-day dining, Fontana Buffet reimagines the buffet experience. Inspired by the world's great food halls, the restaurant features Chinese and Western favorites in a dynamic market kitchen. Diners can feast on a range of specialties at ten distinct food stations, each curated by an expert purveyor to showcase the season's most spectacular ingredients. Even while relaxing in a casual setting, each guest is also treated to stunning views overlooking the Performance Lake, from which the restaurant gets its Italian name.

Focusing on quality rather than quantity, small bites are passed fresh directly from the kitchen, taking guests to the next level of buffet dining. Chefs can recommend the dishes of the day and select the ideal ingredients of the season, creating a curated tour of delectable flavors.

A perfect space to celebrate with family and friends, the restaurant is a two-tier theater, with spectacular views overlooking the fountains. Drawing inspiration from the porcelain, textiles, furnishings and architecture of the Ming dynasty – the interior décor is a masterful recreation of *Chinoiserie* design in the 21st century. The dazzling Viardot Dragon mirror collection by renowned *Chinoiserie* artist Gabriel-Frédéric Viardot takes center stage in the buffet area. Viardot spent five years traveling all across the globe to complete this remarkable collection, which illustrates the significant influence Chinese art has had on European and American design.

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	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	N/A
Press Contact	pr@wynnpalace.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
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	12:00 p.m. to 08:00 p.m. daily
Attire	Casual.
Child Access	Children are welcome.
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	N/A
Press Contact	pr@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	60 Dining Room seats 40 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	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	Reservations not required
Press Contact	pr@wynnpalace.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	Located on the Casino floor, guests must be 21 years of age or older.
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	Not required
Press Contact	pr@wynnpalace.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

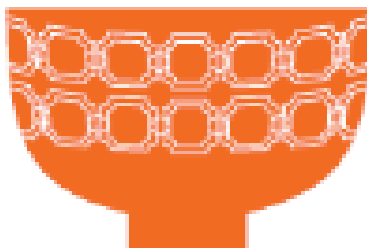
Around-the-clock Indulgence in Chinese Delicacies

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	92 seats
Dining Room Hours	11:00 p.m. to 02:00 a.m. daily
Attire	Casual.
Child Access	Located on the Casino floor, guests must be 21 years of age or older.
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	N/A
Press Contact	pr@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	24 Take-away with limited seating
Bar Hours	11:00 a.m. to 10:00 p.m. daily
Attire	Casual.
Child Access	Children are welcome.
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	N/A
Press Contact	pr@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	46 Dining Room seats 20 Outdoor seats 26
Bar Hours	8:00 a.m. to 9:00 p.m. daily.
Attire	Casual.
Child Access	Children are welcome.
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	N/A
Press Contact	pr@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. daily.
Attire	Casual.
Child Access	Children are welcome.
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	N/A
Press Contact	pr@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 offers the most authentic ramen experience in Macau, promising uncompromising quality paired with prompt service. It is the ideal spot to refuel and get back to the action.

Upholding the traditions of Japanese cuisine, Hanami Ramen presents several signature, heartwarming broths made with carefully hand-selected *tonkotsu* (pork bone), miso and *shoyu* (soy sauce). Guests also have a choice of premium toppings such as roasted pork or soy marinated egg to complement the hand-spun ramen noodles. A selection of Japanese teas and beers are also available for guests to enjoy with their ramen.

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. A magnolia tree and an *ombré* sunrise backdrop in red and orange hues have been painted on each cabinet door. The scenes depicted on each the cabinets are slightly different, and when viewed as a whole, create 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	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	N/A
Press Contact	pr@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. The bar's beautiful setting is ideal for a drink as the sun sets, or a nightcap to end the evening on a high note.

The bar is the stage for our experienced team of mixologists to blend modern twists on classic cocktails with fine ingredients, served in intricately hand-cut crystal glassware. The wide range of spirits and liqueurs on offer gives guests an opportunity to discover a selection of the world's most premium beverages.

Wing Lei Bar is entirely designed around an Italian chandelier, a glittering piece of art from the 18th century. Designed to emulate an antique mirrored jewelry box, the bar evokes glamor in every dazzling 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.