







Cuisine Contemporary Regional Chinese

Chef de Cuisine Shi Wei Dong

Designer Rockwell Group

Design Features > Andrea's is a dynamic, vibrant dining experience that features a

theatrical show kitchen and six private rooms.

A custom wall at the entrance features a parasol created from colorful glass mosaic tiles, while an intimate five-seat semi-circular marble and leather bar to the left of the entrance provides room to relax before

entering the restaurant.

Seating Capacity 142

Dining Room seats 88

6 Private Rooms seat 54 in total

Bar seats 5

Dining Room Hours Lunch: 11:30 a.m. to 3:00 p.m. on Saturday and Sunday.

Dinner: 5:30 p.m. to 10:30 p.m., Tuesday to Sunday.

Closed on Mondays.

Attire Refined; gentlemen are required to wear trousers, non-sleeveless shirt

and closed shoes. Sport hats are not permitted.

Child Access Children are welcome.

Credit Cards China Union Pay, JCB, Visa, Master Card, American Express

Reservations Reservations recommended: (853) 8889 3663

Press Contact Serena Chin, Assistant Director – Public Relations

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Location North Esplanade, G/F

Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau

Phone Number (853) 8889 3689





Andrea's

Regional Chinese flavors with contemporary interpretations

Authentic regional Chinese flavors with contemporary interpretations in a high-energy atmosphere at Andrea's, blending the best of Las Vegas with Macau's unique charm.

The restaurant is a visual journey as much as it is a culinary one. The team of celebrated culinary talent come from different provinces in China, to create dishes that showcase classic Chinese cuisine and cooking techniques in exciting, lively dishes using quality ingredients. Whether enjoying the bold and spicy Sichuan, and Hunan, sophisticated and elaborate Yunnan or delicate Huaiyang cuisines, all are displayed in stunning contemporary presentations.

Bringing an exciting twist to Chinese cuisine, dishes are complemented with a dazzling array of sensational Chinese teas prepared tableside by a team of expert tea sommeliers; the ideal opportunity for diners looking to capture the experience on camera. While the cuisine dazzles the palette, the theatrical show kitchen will delight the senses.

From the moment guests enter the restaurant through a set of leather and gold doors, every detail is worth admiring. Floor-to-ceiling gold latticework niches flank the entrance, three on each side, filled with flowers arranged in an ombré pattern. A custom wall at the entrance features a parasol created from colorful glass mosaic tiles. An intimate five-seat semi-circular marble and leather bar to the left of the entrance provides room to relax before entering the restaurant, where the main dining area presents a luxurious palette of materials including gold leaf, fabrics in neutral hues and marble flooring inset with a gold carpet in a custom parasol pattern.

A plush curved banquette beneath a gold leaf corniced ceiling divides the main dining area from the two sets of three private dining rooms. Guests desiring a more intimate experience will have the ideal spot to enjoy the scene from these elevated spaces, where gold latticework filled with richly textured materials, including metallic leather and mother of pearl capiz shell, define the exterior and back walls. Sumptuous, energetic and elegant, Andrea's offers a modern interpretation of a secret garden for guests to immerse themselves in, a dynamic dining experience that will be buzzing long into the night.









Cuisine Japanese

Executive Chef Min Kim

Designer Vincente Wolf Associates

Design Features

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 Top 20 restaurants in Macau, 100 Top Tables 2017 – A CEO's Dining

Guide

Seating Capacity 108

Dining Room seats 60

3 Private Rooms seat 24 in total

Teppanyaki seats 24

Dining Room Hours Lunch: 11:30 a.m. to 3:00 p.m. from Saturday and Sunday.

Dinner: 5:30 p.m. to 11:00 p.m. from Thursday to Tuesday.

Closed on Wednesdays

Attire Refined; gentlemen are required to wear trousers, non-sleeveless shirt

and closed shoes. Sport hats are not permitted.

Child Access Children are welcome.

Credit Cards China Union Pay, JCB, Visa, Master Card, American Express

Reservations Reservations recommended: (853) 8889 3663

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Phone Number (853) 8889 3688





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.

Led by a team of seven Japanese Master Chefs and using ingredients imported daily 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.









Cuisine Japanese

Executive Chef Min Kim

Designer Vincente Wolf Associates

Design Features Sushi Mizumi is an intimate and authentic sushi bar with seating for

just 14 guests.

It features a Japanese hinoki cypress sushi counter that sits under a

mobile of brilliant gold and silver origami cranes.

Seating Capacity 14

Dining Room Hours Lunch: 11:30 a.m. to 3:00 p.m. on Saturday and Sunday.

Dinner: 5:30 p.m. to 11:00 p.m. from Thursday to Tuesday.

Closed on Wednesdays.

Attire Refined; gentlemen are required to wear trousers, non-sleeveless shirt

and closed shoes. Sport hats are not permitted.

Child Access Children are welcome.

Credit Cards China Union Pay, JCB, Visa, Master Card, American Express

Reservations Reservations recommended: (853) 8889 3663

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Phone Number (853) 8889 3666





Sushi Mizumi

Intimate and personal Japanese dining experience

An intimate experience with only 14 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 a team of four 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.

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 daily 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 three 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.









Cuisine American Steak/Seafood

Executive Chef Burton Yi

Designer TAL Studio

Design Features > SW 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.

Seating Capacity 155

Dining Room seats 131

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 on Tuesdays.

Attire Refined; gentlemen are required to wear trousers, non-sleeveless shirt and

closed shoes. Sport hats are not permitted.

Child Access Children aged 5 and above are welcome.

Credit Cards China Union Pay, JCB, Visa, Master Card, American Express

Reservations Reservations recommended: (853) 8889 3663

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Location North Esplanade, G/F

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Phone Number (853) 8889 3628





SW

Theatre for exceptional Steak and Seafood

SW Steakhouse, Steve Wynn's signature namesake restaurant in Las Vegas, comes to Macau to offer guests Mr. Wynn's favorite 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.

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 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.









Cuisine Cantonese

Designer Wynn Design and Development

Design Features

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.

Seating Capacity 233

Dining Room seats 150

7 Private Rooms seat 83 in total

Dining Room Hours Lunch: 11:30 a.m. to 3:00 p.m. from Monday to Saturday.

10:30 a.m. to 3:30 p.m. on Sunday and Public Holiday.

Dinner: 5:30 p.m. to 10:30 p.m. from Monday to Sunday.

Attire Refined; gentlemen are required to wear trousers, non-sleeveless shirt

and closed shoes. Sport hats are not permitted.

Child Access Children are welcome.

Credit Cards China Union Pay, JCB, Visa, Master Card, American Express

Reservations Reservations recommended: (853) 8889 3663

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Phone Number (853) 8889 3638





Wing Lei Palace

Authentic Cantonese flavors in a palatial setting

Wing Lei Palace mesmerizes diners with an extraordinary experience of authentic Cantonese flavors in a lavish gold and jade-toned dining room. Diners can enjoy an array of hand-made dim sum, barbecued dishes and classic Cantonese food served daily while enjoying spectacular views across Wynn Palace's eight-acre Performance Lake.

Tea is the thread that ties the dining journey together, beginning with a Welcome Tea and ending with a Digestive Tea, appreciating the drink's central place in Chinese culture. An extensive array of 50 specialty teas, hand-selected by Wynn Palace's Master Tea Sommelier from across China to showcase the diversity of its flavors and blends, complements the exquisite signature dishes.

The spectacular décor provides a palatial setting, articulating a fascination with the architecture, porcelains, textiles and decorative arts of Imperial China and 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 alée 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 FINTHH BUFFET





Cuisine Chinese and Western

Chef de Cuisine Kim Young Min

Designer Wynn Design and Development

Design Features > 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

Chinoiserie design for the 21st-century.

Seating Capacity 252

Dining Room seats 180

2 Private Rooms seat 72 in total

Dining Room Hours 6:30 a.m. to 2:00 a.m. daily.

Breakfast: 6:30 a.m. to 11:00 a.m. daily. Lunch: 11:30 a.m. to 3:00 p.m. daily. Afternoon Tea: 3:30 p.m. to 5:30 p.m. daily. Dinner: 5:30 p.m. to 11:00 p.m. daily.

A la Carte Service: 3 p.m. to 5:30 p.m. and 11:00 p.m. to 2:00 a.m.

daily

Attire Casual.

Child Access Children are welcome.

Credit Cards China Union Pay, JCB, Visa, Master Card, American Express

Reservations Reservations recommended: (853) 8889 3698

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Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau

Phone Number (853) 8889 3698





Fontana Buffet

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.

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.









Cuisine Macaron

Executive Pastry Chef Christophe Devoille

Designer Wynn Design and Development

Design Features

Wynn Macaron offers an impressive collection of flavors of these

iconic French delicacies in a space inspired by Parisian *quartier*. The elegant Carrara marble display counter and white and gold

The elegant Carrara marble display counter and white and gold bullnose awning contrast with gold Chinese garden lanterns in a

blend of influences.

Seating Capacity N/A

Dining Room Hours 9:00 a.m. to 10:00 p.m. daily.

Attire Casual.

Child Access Children are welcome.

Credit Cards China Union Pay, JCB, Visa, Master Card, American Express

Reservations N/A

Press Contact Serena Chin, Assistant Director – Public Relations

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Location Fontana Buffet Entry, West Esplanade, G/F

Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau

Phone Number (853) 8889 3613





Wynn Macaron

Where haute couture meets haute cuisine

Wynn Macaron presents beautifully crafted, delicious treats at a dedicated counter next to Fontana Buffet. Delicate yet decadent to the taste buds, each a perfect bite of colorful art, Wynn Macaron's unique flavors will dazzle the most discerning palate.

Featuring a selection of 12 classic flavors and four rotating options inspired by the season, the team of pastry chefs has painstakingly created tiny treasures for guests to enjoy. Specially packaged in gorgeous, vibrantly colored souvenir boxes that are ideal for bringing a taste of Wynn Palace home.

The elegant Carrara marble display counter could have been taken from a Parisian *quartier*. Four pairs of gold Chinese garden lanterns adorn the counter and the space comes together with the fuchsia wall behind. Delicate gold shelves were especially designed to carry the unique souvenir boxes that hold the macarons, creating an explosion of colors that is completed with a white and gold bullnose awning hanging from a mirrored ceiling.









Cuisine Asian and Western café favorites

Executive Chef - Western Culinary Operations

Andrew Mckee

Designer TAL Studio

Design Features

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 70

Dining Room seats 32 Outdoor seats 32 Bar seats 6

Dining Room Hours 10:00 a.m. to 6:00 p.m. daily.

Attire Casual.

Child Access Children are welcome.

Credit Cards China Union Pay, JCB, Visa, Master Card, American Express

Reservations N/A

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Location 2/F

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Phone Number (853) 8889 3658





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.









Cuisine Southern Chinese

Designer Wynn Design and Development

Design Features

Red 8 is a fan-shaped dining room with an open view of the casino

area.

A butterfly tree sculpture at its center welcomes guests, with a color palette inspired by a carved lacquered cinnabar box surrounded by

summer flowers.

Seating Capacity 162

Dining Room Hours 24 hours, daily.

Attire Casual.

Child Access Located on the Casino floor, guests must be aged 21 or over.

Credit Cards China Union Pay, JCB, Visa, Master Card, American Express

Reservations N/A

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Location Main Casino Floor, G/F

Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau

Phone Number (853) 8889 3648





Red 8

All-day feast of Southern Chinese favorites

At Red 8 you will find the best Southern Chinese specialties, served in a dynamic setting. Open around the clock, the vibrant atmosphere of the restaurant pairs well with an enticing menu replete with Southern Chinese comfort food such as the signature thin-framed roast goose. Old favorites haven't been forgotten with an array of options including rice, noodles, dim sum and BBQ dishes.

The finest ingredients are sourced from around the world to ensure guests can savor the best of the best whenever they might feel like it, from Spanish pork shoulder to Taiwanese pork belly.

With a color palette inspired by a carved lacquered cinnabar box surrounded by summer flowers, the fan-shaped room features a butterfly tree at its center that brings joy to all who enter. The entire carved back wall has been mirrored in a classic cracked ice and plum blossom motif and angled to reflect the energy and excitement of the restaurant.









Cuisine Northern Chinese

Chef de Cuisine Chen Meng

Designer Vincente Wolf Associates

Design Features > 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 10:00 a.m. to 2:00 a.m. daily.

Attire Casual.

Child Access Located on the Casino floor, guests must be 21 years of age or

older.

Credit Cards China Union Pay, JCB, Visa, Master Card, American Express

Reservations N/A

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Location Main Casino Floor, G/F

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Phone Number (853) 8889 3678





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.









Cuisine Patisserie / Gelato

Executive Pastry Chef Christophe Devoille

Designer Rockwell Group

Design Features > Sweets is a creamery and candy 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

ombré glass mosaic tile wall in golden caramel shades.

Seating Capacity 22

Take-away with limited seating

Bar Hours 9:00 a.m. to 10:30 p.m. daily.

Attire Casual.

Child Access Children are welcome.

Credit Cards China Union Pay, JCB, Visa, Master Card, American Express

Reservations N/A

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Phone Number (853) 8889 3683





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 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, 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.









Cuisine Japanese Ramen

Executive Chef Min Kim

Designer Rockwell Group

Design Features

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 18

Bar Hours 11:00 a.m. to 12:00 midnight, daily.

Attire Casual.

Child Access Children are welcome.

Credit Cards China Union Pay, JCB, Visa, Master Card, American Express

Reservations N/A

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Phone Number (853) 8986 3686





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 craft 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



Nature Bar and Lounge

Designer Wynn Design and Development

Design Features

Wing Lei Bar is a jewel box that offers guests a decorative treasure

hunt to explore while indulging in a wide selection of fine malt

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 3:00 p.m. to 3:00 a.m. daily.

Attire Refined; 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.

Credit Cards China Union Pay, JCB, Visa, Master Card, American Express

Reservations N/A

Press Contact Serena Chin, Assistant Director – Public Relations

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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 malt 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. Wynn Palace's hand-picked collection of over 50 teas provides the inspiration for unique cocktail creations, paired with delicious homemade bar snacks. 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.