



News Release

For Immediate Release

Asia's 50 Best Restaurants Awards 2019 Selects Macau as Host Destination for Second Consecutive Year

***Wynn Macau and Wynn Palace Cotai are pleased to partner with
Asia's 50 Best Restaurants again for a star-studded line-up of world-renowned chefs***

Macau, March 6, 2019 – Macau is once again the host destination for the *Asia's 50 Best Restaurants Awards*, solidifying the city's reputation as Asia's leading dining destination. Wynn Macau and Wynn Palace Cotai, renowned for providing exceptional dining and outstanding service, has also once again been chosen as the official venue partner by *Asia's 50 Best Restaurants* in this highly anticipated event for the Asian culinary industry.

The organizers of *Asia's 50 Best Restaurants* will continue to host the **#50BestTalks** gastronomy forum, **The Chefs' Feast** and the **Awards Ceremony**, giving world-renowned chefs and epicureans an opportunity to exchange ideas and to share Macau's rapid rise to success in the culinary industry on a global level. In recognition of Macau's remarkable achievements in gastronomy, it has also been included in the UNESCO Creative Cities Network (UCCN), further testament to how the city has evolved into a more diversified and sustainable international tourism destination.

Maria Helena de Senna Fernandes, Director of the Macao Government Tourism Office, said: "The gathering in Macau for the second consecutive year of so many top chefs for the unveiling of the most influential restaurants in Asia will offer a remarkable opportunity for our city to connect and be inspired by their innovative spirit and level of excellence achieved, in a valuable contribution to our endeavors in developing Macau as a UNESCO Creative City of Gastronomy."

"With the 20th anniversary of the establishment of the Macau Special Administrative Region celebrated this year, *Asia's 50 Best Restaurants* awards ceremony and related events will also be high time to showcase how the city is paving the way to transform itself into a world centre of tourism and leisure, with a vibrant restaurant scene ranking among our greatest assets," she added.

Kristoffer Luczak, Executive Vice President of Food and Beverage for Wynn Macau, Limited said: "We are very pleased that *Asia's 50 Best Restaurants* has chosen to return to Wynn once again to host their event. We are also proud to continue supporting Macau as a UNESCO Creative City of Gastronomy, where we can truly demonstrate the quality of Macau's diverse dining experiences, while also enriching the exchange of ideas among epicureans from around the world."



The **#50BestTalks** forum will be held on March 25 at Wynn Macau, where a number of influential chefs and industry experts will share their insights around the theme – Vital Ingredients. The highly anticipated **Awards Ceremony** will take place at Wynn Palace on March 26, where Asia’s most influential restaurant winners will be revealed.

From March 23 – 29, Wynn will also be hosting its very own “Wynn Chefs Dining Series”, where the team of experienced Wynn chefs will be on stage for seven consecutive days. Wynn will once again play host to the “Wynn Guest Chef Dining Series” and “Wynn Guest Mixologist” events, featuring an impressive line-up of famous chefs and mixologists from all over the world who will showcase the best of Asia’s culinary scene and further the exchange between Macau and the international culinary industry. In a tribute to Macau’s rich culinary heritage, three talented Macanese chefs – Anthony Sousa Tam of ROOT; Florita Alves of La Famiglia and Raymond Vong of Henri’s Galley – will partner to present an extraordinary feast featuring local Macau delicacies paired with wine selected by Master of Wine, Jennifer Docherty. Together, they hope to present the true traditions and flavors of Macanese cuisine to the world.

*The **Wynn Guest Chef Dining Series** and **Wynn Chef Dining Series** events are as follows:*

Wynn Guest Chef Dining Series – Simon Rogan and Vicky Lau

Britain’s award-winning restaurateur and chef Simon Rogan who owns a number of Michelin-starred restaurants, is incredibly gifted at using creative cooking techniques to bring out the fresh and natural flavors of his ingredients. He will partner with Hong Kong’s Vicky Lau, recipient of the very first *Asia’s Best Female Chef* award in 2015 to present a spectacular banquet.

Date & Time: March 23 (Saturday) at 7:00 p.m.
Venue: SW Steakhouse, Wynn Palace

Wynn Guest Chef Dining Series – Shinobu Namae and Wynn Celebrity Chef Tam Kwok Fung

L’Effervescence of Tokyo which is ranked 20th on the *Asia’s 50 Best Restaurants* list and is the first winner to receive the Sustainable Restaurant Award in 2018, will soon be at Wynn Palace. Chef Shinobu Namae, who is renowned for his ability to take fresh Japanese ingredients and cook them with French techniques, will join hands with Tam Kwok Fung, Executive Chef of Wing Lei Palace to present an exceptional dining experience.

Date & Time: March 24 (Sunday) at 7:00 p.m.
Venue: Wing Lei Palace, Wynn Palace



Wynn Guest Chef Dining Series – Fran Agudo

Tickets, a colorful tapas bar in Barcelona was founded by innovative chef and restaurateur Albert Adrià, and it has remained on the *World's 50 Best Restaurant* List for four consecutive years. The Executive Chef of Tickets, Fran Agudo, is extremely talented and versatile at taking traditional Spanish tapas and transforming them into entirely new creations.

Date & Time: March 25 (Monday) at 7:00 p.m.

Venue: il Teatro, Wynn Macau

Wynn Guest Chef Dining Series – Oliver Peña

Barcelona's Enigma, founded by Albert Adrià, was listed on the *World's Best 50 Restaurants* list and awarded one Michelin star in the first year of its opening. In Spanish, Enigma means "mysterious". Executive Chef Oliver Peña will bring the mystery and mystique of Enigma to Macau, where he will stimulate the imagination and heighten the senses of guests as they dine on his creative masterpieces.

Date & Time: March 25 (Monday) at 7:00 p.m.

Venue: SW Steakhouse, Wynn Palace

Wynn Chef Dining Series – André Chiang, Tam Kwok Fung, Liu Guo Zhu

Three of Wynn's leading chefs – Culinary Director of Sichuan Moon, André Chiang; Executive Chef Tam Kwok Fung of Wing Lei Palace and Executive Chef Liu Guo Zhu of Golden Flower – put their creative culinary minds and exceptional cooking skills together to present a truly extraordinary dining experience for guests.

Date & Time: March 26 (Tuesday) at 12:00 p.m.

Venue: Sichuan Moon, Wynn Palace

Wynn Guest Chef Dining Series – Zaiyu Hasegawa, Hiroyasu Kawate, Yusuke Takada, Takeshi Fukuyama

Four of Asia's 50 Best Chefs are partnering together at Wynn Palace. The four chefs from *Asia's 50 Best Restaurants 2018* include – Chef Zaiyu Hasegawa of Tokyo's Den restaurant (Ranked 2nd); Chef Hiroyasu Kawate of Tokyo's Florilège (Ranked 3rd); Chef Yusuke Takada of La Cime (Ranked 17th) and Chef-owner Takeshi Fukuyama of Fukuoka's La Maison de La Nature Goh (Ranked 48th). These award-winning chefs will combine their masterful minds and eight dexterous hands to present an array of innovative French-Japanese dishes.

Date & Time: March 26 (Tuesday) at 12:00 p.m.

Venue: Mizumi, Wynn Palace



Wynn Guest Chef Dining Series – Three Macanese Chefs Collaboration

Macanese cuisine is upheld as “Macau’s Intangible Heritage” by the Macau government, as it blends the flavors of Portugal, which are deeply rooted in the city’s culture, along with the colorful spices and ingredients from all across Asia. Three of Macau’s prominent Macanese chefs – Anthony Sousa Tam of ROOT; Florita Alves of La Famiglia and Raymond Vong of Maxim’s Henri’s Galley – will join hands to present a very special dining experience featuring local Macau delicacies paired with wine selected by renowned Master of Wine Jennifer Docherty from Hong Kong. Together, their goal is to share the dynamic culture of Macau with each dish they present.

Date & Time: March 27 (Wednesday) at 12:00 p.m.

Venue: il Teatro, Wynn Macau

Wynn Guest Chef Dining Series – Simon Rogan

British celebrity chef Simon Rogan brings the best of his Michelin two-starred L’Enclume to Wynn, where he recreates the best of nature on a plate for guests to savor entirely natural ingredients from his own farm.

Date & Time: March 27 (Wednesday) at 7:00 p.m.

Location: Mizumi, Wynn Macau

Wynn Guest Chef Dining Series – Rodolfo Guzmán

Boragó of Santiago, Chile is ranked 27th on the *World’s 50 Best Restaurants* 2018 list, and its owner, Executive Chef Rodolfo Guzmán will use his creativity and passion for cooking to create intensely flavorful and unique works of art on the plate with the freshest of local ingredients.

Date & Time: March 27 (Wednesday) at 7:00 p.m.

Venue: Mizumi, Wynn Palace

Wynn Guest Chef Dining Series – Takagi Kazuo

Japan’s award-winning celebrity chef, Takagi Kazuo is owner of Kyoto Cuisine Takagi, which has maintained its Michelin two-star status since 2010. Chef Kazuo will bring the freshest ingredients of the season to Mizumi and masterfully prepare them using the long-standing traditions of Kyoto to illustrate the rich culture of Japan.

Date & Time: March 28 and 29 (Thursday and Friday) at 7:00 p.m.

Venue: Mizumi, Wynn Macau



The **Wynn Guest Mixologist** events are as follows:

Wynn Guest Mixologist – Emil Åreng

Emil Åreng is one of the hottest mixologists in Sweden who has received numerous honors, including the Best Bartender in Sweden by the Bartenders' Choice Awards. While at Wynn, Åreng will demonstrate his mixology skills and create some amazing cocktail concoctions.

Date & Time: March 24 and 25 (Sunday and Monday) from 9:00 p.m. to 11:30 p.m.

Venue: Cinnebar, Wynn Macau

Wynn Guest Mixologist – Marc Alvarez

Mixologist Marc Alvarez used to oversee all of the bars in Albert Adrià's elBarri restaurant group in Spain. Álvarez will be on stage for two evenings at Wing Lei Bar in Wynn Palace, where he will astound guests with his incredibly innovative cocktail creations and show off the colorful culture of Spain.

Date & Time: March 24 (Sunday) 10:00 p.m. – 1:00 a.m.

March 25 (Monday) 8:00 p.m. – 12:00 midnight

Venue: Wing Lei Bar, Wynn Palace

Wynn Guest Mixologist – Valeria Margherita Mosca and Stefano Tosoni

Valeria Margherita Mosca is the creator of Wooding Bar in Milan, a recent offshoot of her Wooding Lab, where wild herbs, fruits and roots are used as ingredients in drinks and in dishes. In an effort to promote sustainability, Mosca and mixologist Stefano Tosoni will cleverly blend ingredients gathered from forests into drinks and bar snacks to share with guests.

Date & Time: March 25 (Monday) from 8:00 p.m. to 11:00 p.m.

Venue: SW Steakhouse, Wynn Palace

Wynn Guest Mixologist – Maroš Dzurus

Norway's HIMKOK is ranked 19th on the *World's 50 Best Bars* list and was awarded the Ketel One Sustainable Bar Award in 2018 for its commitment toward green initiatives. HIMKOK is not only known for serving drinks, but for also having its own small distillery at the bar which produces spirits. Head mixologist Maroš Dzurus will present an innovative selection of Nordic-inspired cocktails at Wing Lei Bar in Wynn Palace.

Date & Time: March 26 (Tuesday) at 10:30 p.m.

Venue: Wing Lei Bar, Wynn Palace



ABOUT WYNN MACAU

[Wynn Macau](#) is a luxury hotel and casino resort in the Macau Special Administrative Region of the People's Republic of China with two iconic towers featuring a total of 1,008 spacious rooms and suites, approximately 273,000 square feet of casino space, over 59,000 square feet of [retail space](#), eight casual and fine dining [restaurants](#), two [spas](#), a [salon](#) and a pool. The resort proudly boasts three distinct [entertainment](#) experiences, including Macau's only choreographed [Performance Lake](#), blending lofty plumes of water, gracefully choreographed music from Broadway tunes to renowned Chinese songs, powerful LED lights and fire effects.

Wynn Macau is operated by international resort developer [Wynn Resorts](#), recipient of more [Forbes Travel Guide Five Star Awards](#) than any other independent hotel company in the world. Wynn Macau continues to hold the distinct honor of being the only resort in the world with 8 Forbes Five-Star Awards for two consecutive years. Wynn Macau opened on September 6, 2006 and its second tower – Encore opened on April 21, 2010. For more information on Wynn Macau, visit <http://www.wynnmacaupressroom.com>.

ABOUT WYNN PALACE

Wynn Palace is the second luxury integrated resort from international resort developer Wynn Resorts in the Macau Special Administrative Region of the People's Republic of China, following the launch of Wynn Macau. Located in the Cotai area, it features a 28-storey hotel with 1,706 exquisitely furnished rooms, suites and villas, versatile meeting facilities, over 106,000 square feet of renowned luxury retail, 11 casual and fine dining restaurants, Macau's largest spa, a salon, a pool and approximately 424,000 square feet of casino space. The resort also features a variety of entertainment experiences, including the dazzling 8-acre Performance Lake that mesmerizes guests with a choreographed display of water, music and light, the unique SkyCab, spectacular, large-scale floral displays by renowned designer Preston Bailey and an extensive collection of art works by some of the world's leading artists.

Wynn Resorts is the recipient of more Forbes Travel Guide Five Star Awards than any other independent hotel company in the world. Wynn Palace is the first and only resort in the world with



more than one thousand rooms to receive Forbes Travel Guide Five Star Awards. Wynn Palace opened on August 22, 2016. For more information on Wynn Palace, visit <http://www.wynnpalace.com>.

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For media enquiries, please contact:

Serena Chin, Director – Public Relations

Tel: 853 8889 3909

Email: serena.chin@wynnmacau.com

Sofia Lou, Manager – Public Relations

Tel: 853 8889 3908

Email: sofia.lou@wynnmacau.com