

# 川江月

SICHUAN MOON

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BY ANDRÉ CHIANG

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| Cuisine           | Sichuan  |
| Culinary Director | André Chiang   |
| Designer          | Rockwell Group & Wynn Design & Development   |
| Design Features   | <ul style="list-style-type: none"><li>➤ 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.</li><li>➤ 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.</li></ul> |
| Awards            | Asia's 50 Best Restaurants 2020<br>Two Michelin Stars, MICHELIN Guide Hong Kong Macau 2020-2021<br>Forbes Travel Guide Restaurant of the Year 2020<br>Forbes Travel Guide Five-Star Restaurant 2019-2021   |
| Seating Capacity  | 104<br>Tea Lounge seats 8<br>Dining Room seats 48<br>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<br>(853) 8889 3909 / <a href="mailto:serena.chin@wynnpalace.com">serena.chin@wynnpalace.com</a>   |
| Address           | North Esplanade, G/F<br>Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau  |
| Phone Number      | (853) 8889 3684  |
| Website           | <a href="http://www.wynnpalace.com">www.wynnpalace.com</a>   |

## 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 for two consecutive years 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.