



## News Release

For Immediate Release

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### **Wynn Macau and Wynn Palace Successfully Hosts Asia's 50 Best Restaurants Event Once Again**

*Wing Lei Palace receives first time Asia's 50 Best Restaurants 2019 ranking*

**Macau, March 27, 2019** – As official venue partner for the *Asia's 50 Best Restaurants Awards*, Wynn Macau and Wynn Palace hosted the **#50BestTalks** forums, **The Chef's Feast** and the **Awards Ceremony** last night (March 26). An influential group of more than 300 leaders in the restaurant industry across Asia cast their votes and revealed the winners of *Asia's 50 Best Restaurants* at Wynn Palace. For the first time, Wing Lei Palace earned a place on the *Asia's 50 Best Restaurants* list. Helmed by award-winning Executive Chef Tam Kwok Fung, Wing Lei Palace is renowned for serving authentic Cantonese dishes with an innovative flair.

Beyond the awards ceremony, Wynn Macau played host to the *Asia's 50 Best Restaurants'* **#50BestTalks** forum, where leading chefs and culinary professionals shared their insights around the theme – *Vital Ingredients*. These thought-provoking sessions explored the latest industry trends regarding sustainability, inclusiveness, equal opportunities and diversity. Wynn also took the opportunity to weave the hot topic of sustainability into forum intervals, lunch and the awards ceremony after party with innovative snacks that were sustainably created. The Wynn Macau and Wynn Palace culinary teams work closely with sustainable farms and fisheries, and throughout the event, they showed that it is possible to present dishes of the highest quality, while also sourcing responsibly. Beyond sourcing a variety of premium ingredients, our team of chefs have searched the world to carefully select natural ingredients that are truly sustainable such as Mangalica pork from the Hungarian Szomor's Eco Farm, Irish Dexter beef and coral grouper from Australia's Great Barrier Reef, with the goal to balancing the world's ecology and protecting the earth.

Wynn Macau also partnered with Macau's celebrated culinary artists – Anthony Sousa Tam of ROOT; Florita Alves of La Famiglia; Raymond Vong of Henri's Galley and Eileen Stow of Lord Stow's Bakery. Together, they presented **The Chef's Feast**, which showcased authentic Macanese and Portuguese dishes. This event was specially designed for guests to experience the unique blend of Chinese and Western cultures in Macau and to present this city's rich and diverse food culture.

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## **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 three 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>.



## Media Photos



**Photo 1:** Guests attending the Asia's 50 Best Restaurants Awards 2019 Ceremony at Wynn Palace included (from left to right): Mr. Ian Michael Coughlan, President of Wynn Macau, Limited; Ms. Linda Chen, Vice Chairman and Executive Director of Wynn Macau, Limited; Ms. Maria Helena de Senna Fernandes, Director of the Macao Government Tourism Office; Mr. Alexis Tam, the Secretary for Social Affairs and Culture of the Macao SAR Government; Mr. Tim Brook-Webb, Managing Director of Asia's 50 Best Restaurants; Mr. Ricky Hoi, Deputy Director of the Macao Government Tourism Office and Ms. H  l  ne Pietrini, Director of Asia's 50 Best Restaurants

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**Photo 2:** Tam Kwok Fung – Wing Lei Palace Executive Chef



**Photo 3:** Wing Lei Palace – Wynn Palace



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