



News Release

For Immediate Release

World's Leading Chefs and Mixologists Partner in the next 'Wynn Guest Chef Series'

Macau, July 1, 2019 – Wynn Macau and Wynn Palace Cotai are pleased to once again invite celebrity chefs to partner in the next **Wynn Guest Chef Series** from July to September. Guest chefs will join forces with the team of award-winning chefs at Wynn to curate captivating and innovative dishes. Guest mixologists will also lead guests on a journey of multisensory cocktail experiences.

28 HongKong Street (Singapore)

28 HongKong Street in Singapore, ranked on the *World's 50 Best Bar* list and 21st on *Asia's 50 Best Bar* list. Bar Captain Lukas Kaufmann and Senior Bartender Jez Carreon will soon descend upon Wing Lei Bar, where they will introduce their creatively concocted cocktails rooted in American culture.

Date: July 5 - 6

Venue: Wing Lei Bar, Wynn Palace

Zeniya – Shinichiro Takagi (Kanasawa)

The Michelin two-starred Zeniya restaurant from Kanasawa, Japan is well known for its artful presentation of Kaiseki cuisine. For two consecutive days, the owner and executive chef of Zeniya – Shinichiro Takagi – will present his artistic dishes at Wynn Macau's Mizumi restaurant. Profoundly influenced by the culinary culture of Ishikawa prefecture in Japan, Chef Takagi's culinary masterpieces are sculpted with exacting standards, yet with an innovative and wonderfully creative flair.

Date: July 8 - 9

Venue: Mizumi, Wynn Macau

Yellow Oil Crab Feast – Michelle Feng and Tam Kwok Fung (Shenzhen and Macau)

Renowned Chinese nutritionist Michelle Feng created Xie Hou Studio so that she can personally oversee the quality of life of the Yellow Oil Crab. Good quality Yellow Oil Crabs are prized for their melted yellow roe, they are sweet, fragrant and tender, known as the “king of crabs”. Michelle Feng and Wing Lei Palace Executive Chef Tam Kwok Fung will create a series of Yellow Oil Crab dishes that will bring out the sweetness and richness of the roe as well as tenderness of the crabmeat for guests to savor.

Date: July 27 - 28

Venue: Wing Lei Palace, Wynn Palace

Tippling Club (Singapore)

Singapore’s Tippling Club has not only been ranked on the *Asia’s 50 Best Bars* list for four consecutive years, it is also ranked on the *World’s 50 Best Bars* list. Andrew Loudon, head bartender for Tippling Club will present a sensorial cocktail experience at Cinnebar. Cocktails will be designed much like the fragrance of a perfume in which carefully curated scents are blended with ingredients in a cocktail. Guests are welcome to select their favorite scents for an extraordinary cocktail experience that will truly awaken the senses.

Date: August 30 - 31

Venue: Cinnebar, Wynn Macau

TATE Dining Room and Wing Lei Palace Chef’s Feast – Vicky Lau and Tam Kwok Fung (Hong Kong and Macau)

TATE Dining Room has received Michelin one-star honors for seven consecutive years from the *Michelin Guide Hong Kong Macau*. TATE Dining Room’s Head Chef Vicky Lau has also earned prestigious accolades of her own, having garnered the “Best Female Chef in Asia” award from *Asia’s 50 Best Restaurants* in 2015. Renowned for her culinary storytelling, Chef Lau will create edible tales through new and imaginative dishes alongside with Executive Chef Tam Kwok Fung of Wing Lei Palace. The two talented chefs will weave stories together by combining French with Cantonese cooking techniques.

Date: September 5 - 6

Venue: Wing Lei Palace, Wynn Palace

Tito's Vodka (Texas)

Award-winning Singaporean mixologist Hirman Asnadi will present a series of cocktails with Tito's Vodka based at Wing Lei Bar. Tito's Vodka, a corn-based vodka from Texas, is made in batches with old-fashioned pot stills and distilled six times, making it one of the purest vodkas in the world and naturally gluten-free. Tito's Vodka is very smooth and has a smoky aroma as well as a hint of sweetness from the corn.

Date: September 13 - 14

Venue: Wing Lei Bar, Wynn Palace

Yong Fu and Wing Lei Palace Chef's Feast – Xu Kunlei and Tam Kwok Fung (Shanghai and Macau)

The Michelin one-starred and *The Black Pearl Restaurant Guide* two-diamond restaurant Yong Fu of Shanghai, specializes in Ningbo cuisine, will present the best of the region with innovative dishes at Wynn Palace. Xu Kunlei, the Executive Chef of Yong Fu will partner together with Executive Chef Tam Kwok Fung of Wing Lei Palace to select the finest ingredients of the season to create an extraordinary feast of dishes that reflect the best of Zhejiang and Guangdong provinces.

Date: September 19 - 20

Venue: Wing Lei Palace, Wynn Palace

Bar Trench (Tokyo)

Tokyo's Bar Trench has earned honors from *Asia's 50 Best Bars* for its exceptional cocktail and bar culture. Bar Trench's Head Bartender Rogerio Igarashi Vaz will be at Wing Lei Bar to present cocktails that are a blend of both Japanese and Western cultures along with the finesse of a bartender.

Date: September 20 - 21

Venue: Wing Lei Bar, Wynn Palace

For dining reservations and enquiries at Wynn Macau, please call: (853) 8986 3663. For more details, please visit: <http://www.wynnmacau.com> or call: (853) 2888 9966.

For dining reservations and enquiries at Wynn Palace, please call: (853) 8889 3663. For more details, please visit: <http://www.wynnpalace.com> or call: (853) 8889 8889.

Media Photos



From left to right (first row): Shinichiro Takagi, Executive Chef of Zeniya; Michelle Feng, Founder of Xie Hou Studio; Tam Kwok Fung, Executive Chef of Wing Lei Palace at Wynn Palace; Vicky Lau, Head Chef of TATE Dining Room and Xu Kunlei, Executive Chef of Yong Fu.

From left to right (second row): Lukas Kaufmann and Jez Carreon, mixologist of 28 HongKong Street; Andrew Loudon, Head Bartender for Tippling Club; Hirman Asnadi, award-winning Singaporean mixologist and Rogerio Igarashi Vaz, Head Bartender of Bar Trench.

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, nine 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 press.wynnmacau.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, 14 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 press.wynnpalace.com.

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