



News Release

For Immediate Release

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## **Experience Culinary Flavors from Around the World with the latest 'Wynn Guest Chef Series'**

**Macau, September 19, 2019** – With the arrival of autumn and winter, Wynn is pleased to welcome celebrity chefs and mixologists from around the world to collaborate in its latest season of **Wynn Guest Chef Series**. Guests can 'travel the world' through the dishes and beverages on offer from Barcelona, Beijing, Fukuoka, London, Stockholm and Tokyo at Wynn Macau and Wynn Palace. World-class chefs will be working together with celebrity chefs from Wynn, to design special seasonal menus for locals and tourists alike, so that they may gain a deeper insight into Macau as a UNESCO-designated "Creative City of Gastronomy".

### **Wynn Guest Chef Series**

#### **El Quim de la Boqueria (Barcelona)**

Located within the historic La Boqueria market of Barcelona, is a popular tapas bar known as El Quim de la Boqueria. Head chef and owner Quim Márquez, who opened the bar more than 30 years ago, will be joining us at Wynn Macau, taking the finest local ingredients from Spain to create many of the famous dishes from their tapas bar for the Brunch Buffets and Spanish Tapas menu at Café Esplanada and Bar at Ristorante Il Teatro. Through each dish, guests can embark on an extraordinary culinary journey of their colorful country.

#### **Sushi Karashima (Fukuoka)**

At the helm of Sushi Karashima, recipient of one Michelin star from the Michelin Guide Fukuoka-Saga-Nagasaki 2019, is young owner-chef Hiroshi Karashima from Fukuoka, who set his sights on becoming an expert sushi chef from a very early age. As someone who truly cherishes high quality ingredients, he makes absolutely certain that only the best ingredients are sourced for his dishes. Throughout his time at Mizumi in Wynn Palace, Chef

Karashima will use sushi to demonstrate his passion for this culinary art form and treat guests to a sensational dining experience reflective of the four seasons.

### **A. Wong (London)**

A. Wong, a contemporary Chinese restaurant in the heart of London, has consistently earned one Michelin-star status from *Michelin Guide Great Britain and Ireland* in 2018 and 2019. A. Wong is renowned for sourcing the best ingredients to showcase the diversity of China's profound culinary culture. Owner and head chef Andrew Wong will partner with Wing Lei Palace Executive Chef Tam Kwok Fung. Together, they will work closely to combine classic and modern cooking techniques to create an imaginative dinner, where guests will have the opportunity to savor Chinese cuisine from across China.

### **Wynn Guest Mixologists**

#### **Jamie He (Beijing)**

Back by popular demand, Jamie He is returning to Wynn, this time to Cinnebar at Wynn Macau, where she will share her latest creative inspirations and present her delicately crafted cocktails in true fashion. Jamie He was the only woman to qualify for the 2018 Chivas Masters China Championship finals.

#### **Forbidden City (London)**

Crafted by chef Andrew Wong, A. Wong is also home to Forbidden City bar, a bar which takes its name from the imperial kitchens of old Beijing. Bartender Chinor Yakhshilikov will soon visit and present a variety of Chinese-inspired cocktails concocted in London's Forbidden City at Wynn Palace's Wing Lei Bar.

#### **Linje Tio (Stockholm)**

Linje Tio is the first bar in Sweden to earn a place on *The World's 50 Best Bars* list and has been listed for two consecutive years in 2017 and 2018. Flying into Macau all the way from Stockholm, is Linje Tio bar owner Leo Lahti who will pour his wealth of creativity, originality and talent into each cocktail, for two straight days at Wing Lei Bar. He will serve a variety of unique, gin-based cocktails for guests to enjoy in the evenings throughout the weekend.

<b>Activity</b>	<b>Period</b>	<b>Location</b>
<b>Wynn Guest Chef Series</b>		
<b>El Quim de la Boqueria</b>	<i>Brunch Buffets</i> September 27 – 29	Café Esplanada, Wynn Macau

	<i>Spanish Tapas menu</i> September 27 – 29 October 4 – 27 (every Friday, Saturday, Sunday)	Bar at Ristorante Il Teatro, Wynn Macau Café Esplanada, Wynn Macau
<b>Sushi Karashima</b>	October 18 – 19	Sushi Mizumi, Wynn Palace
<b>A. Wong &amp; Wing Lei Palace</b>	November 27 – 28	Wing Lei Palace, Wynn Palace
<b>Wynn Guest Mixologist Series</b>		
<b>Jamie He</b>	October 18 – 19	Cinnebar, Wynn Macau
<b>Forbidden City</b>	November 27 – 28	Wing Lei Bar, Wynn Palace
<b>Linje Tio</b>	December 6 – 7	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 Photo



**From Left to Right:** Linje Tio head bartender Leo Lahti, Forbidden City bartender Chinor Yakshilikov, A. Wong owner and head chef Andrew Wong, Wing Lei Palace Executive Chef Tam Kwok Fung, El Quim de la Boqueria owner and head chef Quim Márquez, Sushi Karashima owner-chef Hiroshi Karashima and mixologist Jamie He.

### **ABOUT WYNN MACAU**

[Wynn Macau](http://www.wynnmacau.com) 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 272,000 square feet of casino space, over 59,000 square feet of retail space, 12 food and beverage outlets, 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](http://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 food and beverage outlets, 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](http://press.wynnpalace.com).

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