



News Release

For Immediate Release

Sichuan Moon at Wynn Palace is the Only Restaurant in Macau Ranked Top 20 by T. Dining Best Restaurants Awards

Macau, November 27, 2019 – *Hong Kong Tatler* awarded the top 20 restaurants in Hong Kong and Macau at the annual T. Dining Best Restaurants Awards 2020. **Sichuan Moon** at Wynn Palace Cotai is now ranked among *Hong Kong Tatler's* Top 20 Restaurants for the first time. It is the only restaurant in Macau to receive this honor.

Sichuan Moon at Wynn Palace embodies the essence of Sichuan cuisine in a refined and artful way. Internationally renowned Chef André Chiang is the Culinary Director of Sichuan Moon, he has received prestigious awards for his masterful culinary work, including *The 15 Most Influential Chefs of the Next Decade* by *Elite Traveler* and *The Diners Club Lifetime Achievement Award* from the *Asia's 50 Best Restaurants 2018*. At Sichuan Moon, Chef André combines his international perspective with his personal style and creativity to reinterpret Sichuan cuisine in a way that expresses the true character and favors of the cuisine. 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.

"We are honored that *T. Dining Best Restaurants Awards* has ranked Sichuan Moon as the only restaurant in Macau among the top 20 restaurants," André Chiang, Culinary Director of Sichuan Moon said. "Sichuan Moon serves as the perfect bridge for sharing the rich and colorful stories of Sichuan cuisine and we hope to showcase the essence of Sichuan dishes to that they will shine on the world stage. This recognition reflects the efforts that Sichuan Moon makes to elevate the status of Sichuan cuisine on the global stage. It also serves as an encouragement for restaurant team who work hard to deliver the highest standards of service to guests each and every day."

The *T.Dining Best Restaurants Awards* is an annual event hosted by *Hong Kong Tatler* for the Hong Kong and Macau food and beverage industry. Each restaurant is judged by a panel of experts in the field of food and beverage. The panelists strictly evaluate the cuisine, ambience, service, alcoholic beverages and other key criteria related to the dining experience at each restaurant. Upon completion of each rigorous assessment, the best restaurant is chosen.

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.

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Photo Caption:



Photo 1: Sichuan Moon at Wynn Palace Cotai



Photo 2: Culinary Director of Sichuan Moon - Chef André Chiang