



News Release

For Immediate Release

Golden Flower at Wynn Macau Welcomes Up and Coming Young Chef Zhang Zhi Cheng

*Chef Zhang presents a bold new menu featuring traditional and contemporary
Sichuan, Shandong and Northern cuisines*

Macau, October 12, 2021 — Michelin two-starred Golden Flower at Wynn Macau is pleased to welcome Executive Chef Zhang Zhi Cheng – one of the hottest up and coming young chefs in the culinary world who is well-versed in the timeless flavors of classic and contemporary Sichuan, Shandong and Northern Chinese cuisines. Steeped in history and rich in cultural heritage, each of these extraordinary cuisines beautifully complements the refined and elegant ambience of Golden Flower.

With Chef Zhang at the helm, ingenuity is at the heart of every dish. Behind the love that he pours into the preparation of each dish is passion and persistence. A master at unleashing the potential of original ingredients to unearth a myriad of flavors, Chef Zhang has already earned a reputation for inventing dishes that deeply touch the soul. Before arriving at Golden Flower, he opened a private kitchen within the courtyard residence of an ancient *hutong*, where he introduced bold and innovative dishes. Soon after opening, the private kitchen quickly rose to become one of the hottest dining destinations in Beijing. Now at Golden Flower, Chef Zhang infuses his cooking philosophy and unique culinary concepts into masterful creations, presenting timeless classics for guests in Macau.

Bold interpretations of traditional and contemporary flavors

Pure, yet rich in flavor and multi-dimensional, each dish at Golden Flower resembles a masterfully crafted work of art. Highly experienced in both ancient and modern cooking techniques, Chef Zhang showcases the very best of traditional and contemporary Sichuan, Shandong and Northern Chinese dishes.

Introducing a degustation menu where regional delicacies take center stage, Chef Zhang precisely designed a dining experience to leave individuals with lasting memories. Like a story, it begins from the *Prelude*, moving on to *Welcome Tea, Caviar, Beginning, Abundance, Soup, Heritage, Umami, Seasonal Vegetables, Bloom* and ends with *Finale*. Through the culinary journey at Golden Flower, guests will discover Chef Zhang's classic dishes, which include *braised fish maw with superior chicken broth, sliced sea conch with Sichuan pepper oil, crisp codfish with balsamic vinegar, Sichuan noodles with chili oil* and more.

Tea artisans select China's finest teas to pair with each dish

The art of tea has been intrinsically linked to Chinese gastronomy for thousands of years, and Sichuan is the birthplace of the tea tree and the world's tea culture. Golden Flower was first in Macau to provide personalized tea pairing services, and today, the restaurant's experienced team of tea



artisans has thoughtfully selected more than 50 types of tea from all over China, together with varieties from Sichuan's remote mountains to pair with its regional dishes and delicacies.

The artisans also developed one-of-a-kind teas to complement Golden Flower's ambience and the four seasons. Drawing inspiration from the restaurant's flower garden themed design, they have blended the "Golden Flower Signature Tea," exuding fresh, floral aromas. In harmony with the season's climate, guests may also select from top-quality teas that are most beneficial for their health.

Upon entry into the dining area of Golden Flower, guests step immediately into an elegant and refined setting, themed around a flower garden. The restaurant's interior mirrors the exquisite Chinese cuisine on offer, as well as harmony between man and nature. A reflection of China's historic influence on the world, it also features a tea lounge and reception room inspired by the home of British tycoon, Frederick Leyland. Known as the "Peacock Room," it is now on permanent display at Washington D.C.'s Freer Gallery of Art. For a more exclusive dining experience, the restaurant also features two private VIP rooms, each for a group of 10 who wishes to indulge in an extraordinary gastronomic journey together.

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 1,010 spacious rooms and suites, approximately 252,000 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 five 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.

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