



News Release

For Immediate Release

Wynn Welcomes the Year of the Tiger with Festive Dining Experiences and Local Art Collaborations

Macau, January 12, 2022 — Wynn has always been committed toward promoting the development of Macau’s cultural and creative industries, and now in celebration of the Year of the Tiger, Wynn is pleased to be collaborating with talented local artists. Five local designers from the Macau Illustrators Association – Frank Wong Wang Chi, June Zhuo Zhi Jun, Zoe Ho Ka I, Taylor Hu Hao Kai and Elsa Lo Pui Si – have joined together with Wynn to create five uniquely designed “Fortune Tiger” Chinese New Year greeting cards for an auspicious year ahead. Wynn is also honored to be working in partnership with renowned Macau calligrapher, Ung Choi Kun. Through his beautiful and bold brushstrokes, Ung is creating handwritten “Fai Chun” to convey auspicious greetings for the Chinese New Year. By blending traditional and innovative techniques, his calligraphy is an elegant display of traditional Chinese culture and spreads blessings for a healthy and prosperous New Year.

Throughout the Chinese New Year, Wynn Macau and Wynn Palace will present a series of thoughtfully curated culinary delicacies for the festive season. The two Michelin-starred **Wing Lei** restaurant at Wynn Macau will prepare traditional Chinese New Year dishes, while **Wing Lei Palace**, ranked on the prestigious *Asia’s 50 Best Restaurant* list, will present Cantonese classics for Chinese New Year with a traditional and innovative flair for guests of Wynn Palace. Wynn offers the perfect setting for family and friends to reunite and ring in the Chinese New Year together.

Wynn Macau

The Michelin two-starred **Wing Lei** Cantonese restaurant will present an array of auspicious dishes that symbolize good luck and prosperity this Chinese New Year. The *Braised Pork Knuckle with Abalone and Black Moss* is one such dish which features tender and juicy pork knuckles and South African abalone. The black moss represents “good fortune” and this dish is distinctly designed to wish everyone a prosperous year ahead.



The popular **Red 8** and **99 Noodles** restaurants at Wynn Macau will also be serving Chinese New Year specialty dishes. For an even more leisurely setting overlooking lush gardens, **Café Esplanada** invites guests to experience a very special, Chinese New Year-themed Afternoon Tea. It's a wonderful place to gather with family and friends during the festive season.

Wynn Palace

Wing Lei Palace – ranked on the "Asia's 50 Best Restaurants" list – will present specially curated dishes for the Chinese New Year at Wynn Palace. One traditional delicacy guests can look forward to at Wing Lei Palace is the *Chilled Abalone, Sea Cucumber, Pomelo and Chinese Pickles Salad*. An immensely popular dish for welcoming the arrival of the new year, the chefs at Wing Lei Palace are elevating it even higher with the addition of premium ingredients such as abalone, fresh goose liver and dried seafood to further enrich the flavors. All throughout the festive season, guests can reunite together over a Chinese New Year feast with a front-row view to the mesmerizing Performance Lake.

Centrally located in the heart of Wynn Palace, **Red 8** and **99 Noodles** will also be serving Chinese New Year specialties for guests to savor the unique flavors of China's north and south.

Wynn Chinese New Year Cakes

Wynn is pleased to once again present traditional Chinese New Year Cakes for guests to give to friends and loved ones. This year's gift is a beautiful blend of tradition and innovation. The traditional Chinese New Year Cake gift box, featuring the iconic Wynn floral design and golden tiger motifs is placed inside a foldable and reusable handbag, which has been innovatively designed with sustainability in mind. The bright red hues of the gift box and handbag are a symbol of good fortune.

Guests may choose from four varieties of Chinese New Year Cakes, each handcrafted with premium ingredients including the classic *turnip cake* and the delicious *taro cake* (MOP 428 per box) as well as the traditional *coconut cake* and *water chestnut cake* (MOP 368 per box). Starting from January 17, guests are welcome to visit **Wing Lei** at Wynn Macau or **Sweets** at Wynn Palace to purchase Chinese New Year Cakes or gift vouchers as gifts for family and friends in celebration of the new year.

Wynn Macau: For dining enquiries and reservations, please call: (853) 8986 3663.

Wynn Palace: For dining enquiries and reservations, please call: (853) 8889 3663.



Chinese New Year Culinary Festivities at Wynn:

Wynn Macau	
<p><u>Wing Lei</u></p> <p>Chinese New Year Specialties Dates: February 1 – 15 Hours: <i>Mondays to Saturdays:</i> 11:30 am – 3:00 pm (Lunch) / 6:00 pm – 11:00 pm (Dinner)</p> <p><i>Sundays and public holidays:</i> 10:30 am – 3:30 pm (Lunch) / 6:00 pm – 11:00 pm (Dinner)</p> <p><u>Chinese New Year Cakes:</u> Dates: January 17 – 31 Hours: 11:00 am – 10:00 pm</p>	<p><u>Red 8</u></p> <p>Chinese New Year Specialties Dates: February 1 – 15 Hours: 24 hours</p>
<p><u>99 Noodles</u></p> <p>Chinese New Year Specialties Dates: February 1 – 15 Hours: 11:00 am – 2:00 am</p>	<p><u>Café Esplanada</u></p> <p>Chinese New Year Afternoon Tea Dates: January 24 – February 15 Hours: 2:30 pm – 5:30 pm</p>

Wynn Palace	
<p><u>Wing Lei Palace</u></p> <p>Chinese New Year Specialties Dates: January 28 – February 8 Hours: 12:00 pm – 3:00 pm (Lunch) / 5:30 pm – 10:00 pm (Dinner)</p>	<p><u>Sweets</u></p> <p>Chinese New Year Cakes Dates: January 17 – 28 Hours: 11:00 am – 10:00 pm</p>
<p><u>99 Noodles</u></p> <p>Chinese New Year Specialties Dates: February 1 – 15 Hours: 11:00 am – 12:00 midnight</p>	<p><u>Red 8</u></p> <p>Chinese New Year Specialties Dates: February 1 – 15 Hours: 24 hours</p>



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.

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 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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