



News Release

For Immediate Release

Wynn Earns 7 Michelin Stars from *Michelin Guide Hong Kong & Macau 2022*

Macau, January 20, 2022 — The *Michelin Guide Hong Kong & Macau 2022* revealed its list of award-winning restaurants today, and four signature restaurants of Wynn Macau and Wynn Palace collectively earned 7 Michelin stars. **Wing Lei** and **Mizumi** at Wynn Macau as well as **Sichuan Moon** at Wynn Palace have each retained two Michelin stars, and **Wing Lei Palace** once again received one Michelin star.

Wynn Macau:

- Wing Lei (Two Stars, achieving Michelin recognition for 13 consecutive years)
- Mizumi (Two Stars, achieving Michelin recognition for 7 consecutive years)

Wynn Palace:

- Sichuan Moon (Two Stars, achieving Michelin recognition for 3 consecutive years)
- Wing Lei Palace (One Star, achieving Michelin recognition for 2 consecutive years)

Kristoffer Luczak, Executive Vice President of Food & Beverage for Wynn Macau, Limited said: "It is an honor for our restaurants to receive Michelin recognition. These honors are testament to the way in which our culinary teams at Wynn continue to strive for perfection and extend the highest level of service to our guests each and every day, even in the midst of a pandemic. These accolades from Michelin also reaffirm Wynn's dedication toward promoting and elevating Macau's role as a City of Gastronomy on an international level."

Wing Lei at Wynn Macau, with Executive Chef Chan Tak Kwong at the helm, is renowned for consistently insisting on the use of high-quality ingredients in the creation of each dish, Wing Lei has always strived to present authentic and traditional Cantonese cuisine at the highest level and in recognition of its efforts, the restaurant has successfully garnered Michelin honors for more than a decade.



As the only Japanese restaurant in Macau to achieve the highly coveted two Michelin-star honor, Executive Chef Masakasu Shimoda and Sushi Master Hideki Fujikawa of **Mizumi** at Wynn Macau are truly committed to upholding the traditions and exacting standards of Japanese culinary craftsmanship. The chefs select only the most premium of ingredients which are flown into Macau from all across Japan. Each day, the chefs present authentic Japanese delicacies to guests, including the very special "Sushi Omakase" dining experience.

In partnership with internationally renowned Chef André Chiang, **Sichuan Moon** reinterprets the flavors of Sichuan cuisine with contemporary techniques and pairs each dish with rare, specialty teas. Evocative of East and West, the elegant Sichuan Moon interior offers a visually stimulating and immersive dining experience for guests to enjoy the extraordinary flavors of China's Sichuan province.

Executive Chef Tam Kwok Fung of **Wing Lei Palace** is a master at preparing dishes that are pure and natural, and in perfect harmony with the four seasons. Together with his experienced team of chefs, he creates beautiful works of art on a plate that are boldly innovative, yet honor the traditions of Cantonese cooking. He remains committed in his efforts to carry on the traditions of Cantonese cuisine, giving guests the opportunity to experience the authenticity of southern Chinese dishes in Macau.

Media Photos:



Photo 1: Four Wynn restaurants earn 7 Michelin Stars from Michelin Guide Hong Kong & Macau 2022



Photo 2: Wing Lei at Wynn Macau



Photo 3: Mizumi at Wynn Macau



Photo 4: Sichuan Moon at Wynn Palace



Photo 5: Wing Lei Palace at Wynn Palace

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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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