



News Release

For Immediate Release

Wynn Continues to Roll Out Masterclass Series of Culinary Demonstration

Preserving Macanese Cuisine's Unique Culinary Heritage to Showcase Macau as "Creative City of Gastronomy"

Macau, September 30, 2022 – Last year Macanese gastronomy was added to the National List of Representative Items of the Intangible Cultural Heritage of China. Following the successful launch of Masterclass Series of Culinary Expertise Demonstration last year, Wynn has strived to further promote Macau's outstanding status as the "Creative City of Gastronomy". The company partners with Macao Government Tourism Office (MGTO), Education and Youth Development Bureau (DSEDJ), and Macao Institute for Tourism Studies (IFTM) again to roll out several culinary demonstration sessions of the **Macanese Cuisine Culinary Heritage Masterclasses** from September this year to April next year. Acclaimed chefs in Macau are invited to conduct the demonstration sessions, offering culinary exchange and learning opportunities for participants and allowing local catering professionals and students to gain a deeper understanding of the cultural heritage of Macanese cuisine and Macau's unique culinary arts. The series aims to inspire their creativity and foster preservation of Macau's unique gastronomic culture.

The opening ceremony for the **Macanese Cuisine Culinary Heritage Masterclasses** and the first culinary demonstration session were held at Wynn Macau's ballroom on September 29. The event was graced by the presence of MGTO Deputy Director Mr. Cheng Wai Tong; IFTM President Ms. Fanny Vong; Head of Division of Secondary Education of DSEDJ, Ms. Leong I On; President and Executive Director of Wynn Resorts (Macau) S.A., Ms. Linda Chen; and Chef De Cuisine of Henri's Galley, Mr. Raymond Vong; Chef De Cuisine of IFTM, Mr. Hans Lee Rasmussen; Mr. Raimund Pichlmaier of Macau Culinary Association; Chef De Cuisine of La Fagmilia, Ms. Florita Alves; and Chef De



Cuisine of Neta Club Studio, Ms. Antonieta Manhão, together with industry professionals and representatives of related sectors.

Macanese cuisine is based on cooking methods used in Portuguese cuisine, incorporating traditions from Chinese communities and cooking methods in Africa, India and Southeast Asia, and manifesting a perfect mix of Eastern and Western culinary characteristics. Headed by Head Chef of Henri's Galley, the first culinary demonstration session presented two dishes *African Chicken* and *Macanese Minchi*. The Masterclass Series of Culinary Demonstration will continue to invite renowned chefs from the Macau Culinary Association, La Fagmilia and Neta Club Cooking Studio to conduct culinary demonstrations.

Wynn has been actively conducting exchanges and forming partnerships with the industry and various organizations. We strive to promote the cultivation of the catering talent and offer additional training courses and opportunities to local chefs, seeking to enhance the industry's professional knowledge and culinary skills and strengthen Macau's metropolitan glamour as a UNESCO Creative City of Gastronomy. We aim to further deepen the fusion of "tourism + gastronomy" and steer Macau's tourism industry towards diversification and sustainability.

-Ends-



Photo captions:



Officiating guests attended the opening ceremony of the **Macanese Cuisine Culinary Heritage Masterclasses**



The first culinary demonstration session was hosted by Raymond Vong
Head Chef of Henri's Galley



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, approximately 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 six 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, approximately 107,000 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.

###

For media enquiries, please contact:

Serena Chin
Director – Public Relations
Phone: (853) 8889 3909
Email: serena.chin@wynnmacau.com

Juddie Hao
Manager - Corporate Communications
Phone: (853) 8889 3943
Email: juddie.hao@wynnpalace.com