



News Release

For Immediate Release

Wynn to Host a Series of Highly Anticipated Culinary Events in July with the IWC Prestige Sake Feast and Celebrity Chef Series

Macau, July 3, 2023 — Wynn is set to host a series of ground-breaking culinary events in July, with the International Wine Challenge (IWC) Prestige Sake Feast and a “Taste the Bounty of Land and Sea” Celebrity Chef Series. Wynn is pleased to welcome the return of IWC – the world’s largest wine competition – to Macau, where it will once again play host to the IWC Prestige Sake Feast from July 21 to 22. The IWC event will feature Walkaround Tasting sessions, an award-winning Masterclass session conducted by Japan’s first “Master of Wine”, Champion Sake Dinner, and the IWC Trophy Champion Sake Gala Dinner. Eight of the top-rated Trophy Sake makers from all across Japan have been invited to present their finest sakes, which have garnered Gold Medals and Trophy Awards from IWC’s nine judging categories and the highest honor of “Champion” sake of the year.

One of the major highlights of the Celebrity Chef Series event, is the “**Goh X Wing Lei Palace Collaborative Dinner**”, where two culinary greats – Owner-chef Takeshi Fukuyama of Goh restaurant in Japan and Executive Chef Tam Kwok Fung of Wing Lei Palace at Wynn Palace – will team up to break new boundaries and create an unparalleled dining experience in Macau. The two chefs, who have both successfully ranked their restaurants on the *Asia’s 50 Best Restaurants* list multiple times, will showcase the rich culinary cultures of China, Japan and France at this once-in-a-lifetime collaborative dinner. All of these gastronomic events in July are designed to give culinary professionals and guests of Wynn the opportunity to gather together in the gourmet capital of Macau to savor the very best of food and wine.

The “IWC Prestige Sake Feast”

Wine writers Robert Joseph and Charles Metcalfe are the masterminds behind IWC, which was founded in London in 1984 to select the world’s finest wines. Professional judges from around the world use blind tasting methods to assess the wines on three separate occasions to determine the best of the best. The IWC sake competition was introduced in 2007 and has since become the biggest sake competition outside of Japan and offers an international platform for sake.



- **Walkaround Tasting**

The Walkaround Tasting event is exclusively for Wynn Insider members. Eight of Japan's top-rated Trophy Sake Makers will present more than 23 types of sakes, including their finest sakes which have received highest honors from IWC. This exclusive tasting gives sake enthusiasts the opportunity to enjoy the finest sake from all over Japan in one location.

- **Award-winning Masterclass**

An award-winning sake Masterclass will be conducted by Kenichi Ohashi MW, Sake Chairman of IWC. Renowned around the world for his intricate knowledge of Japanese wine and sake, Ohashi has received a number of accolades and is Japan's first "Master of Wine". In this Masterclass, he will lead wine tasting enthusiasts on a journey to explore the finest sakes which received IWC Gold medals, Trophy Awards and the "Champion" sake of the year award, while also sharing his in-depth knowledge about each award-winning sake.

- **IWC Trophy Champion Sake Gala Dinner**

Executive Chef Hironori Maeda of the Michelin two-starred Mizumi at Wynn Macau and Executive Chef Tam Kwok Fung of Wing Lei Palace, which has ranked on the *Asia's 50 Best Restaurants* list multiple times, are bringing their creative minds together to pair Japanese and Chinese delicacies with a series of award-winning IWC sakes.

- **Champion Sake Dinner at Mizumi, Wynn Macau**

The Champion Sake Dinner is set to showcase an exceptional blend of award-winning sake and Japanese cuisine at the Michelin two-starred Mizumi. Executive Chef Hironori Maeda will personally oversee the event, where guests will have the unique privilege of experiencing the finest Japanese kaiseki cuisine and savoring Japan's best sakes that have earned the highest accolades from IWC.

"Taste the Bounty of Land and Sea" Celebrity Chef Series

- **Goh X Wing Lei Palace Collaborative Dinner (Fukuoka and Macau)**

Owner-chef Takeshi Fukuyama and Executive Chef Tam Kwok Fung have successfully ranked their restaurants on the *Asia's 50 Best Restaurants* list multiple times, and now the two talented head chefs from each restaurant are collaborating to create a mind-blowing dining experience in Macau. Chef Fukuyama of Goh and Chef Tam of Wing Lei Palace are playing to their strengths of gathering the freshest ingredients of the season and using



innovative techniques to create a gala dinner that showcases Chinese, Japanese and French culinary cultures.

- **Maison Papillon (Shanghai)**

Recipient of One Diamond from the *Black Pearl Restaurant Guide* for two consecutive years in 2020 and 2021, Maison Papillon features modern, fine French dining designed for families. The restaurant's young and talented Executive Chef Abby Chen is renowned for her ability to create dishes that are both delicious and remarkably healthy. During her time in Macau, she will take traditional French classics and present them in a creative way to demonstrate the talents of a new generation of female chefs.

- **YIJINGSTING (Kunming)**

YIJINGSTING recently received the One Diamond honor from the *2023 Black Pearl Restaurant Guide*, making it one of only three restaurants in Kunming to receive this distinction. Cantonese Executive Chef Lu Gongjie takes his southern Chinese cuisine to new heights with the bountiful fresh, seasonal ingredients and colorful flowers of Yunnan, to showcase the beauty of the provincial cuisine and its traditions.

For enquiries and reservations, please visit <https://www.wynnresortsmacau.com/en> or call: (853) 8889 8889 for Wynn Palace, or (853) 2888 9966 for Wynn Macau.

For inquiries related to the International Wine Challenge, please call (853) 8889 3838 or email to: events@wynnpalace.com

For inquiries related to the "Taste the Bounty of Land and Sea" Celebrity Chef Series, please call (853) 8889 3663



IWC Prestige Sake Feast Program

| Event | Date & Time | Venue | Price |
|---|---|-------------------------------|---|
| Walkaround Tasting | First Tasting Session: July 21 from 2:00 pm – 3:00 pm Second Tasting Session: July 21 from 4:30 pm – 8:00 pm | Wynn Palace Meeting Room | Complimentary, and exclusively for Wynn Insider members |
| Award-winning Masterclass | July 21 from 3:00 pm – 4:30 pm | Wynn Palace Meeting Room | Complimentary |
| Champion Sake Dinner | July 21 at 7:30 pm | Mizumi at Wynn Macau | MOP 2,888* per person |
| IWC Trophy Champion Sake Gala Dinner | July 22 at 7:00 pm | Grand Ballroom at Wynn Palace | MOP 1,888** per person |

“Taste the Bounty of Land and Sea” Celebrity Chef Series Program

| Event | Date | Venue | Price |
|---|--------------|--------------------------------|------------------------|
| Maison Papillon | July 7 – 8 | Wynn Macau | MOP 1,888** per person |
| Goh X Wing Lei Palace Collaborative Dinner | July 21 – 22 | Wing Lei Palace at Wynn Palace | MOP 1,888* per person |
| YIJINGSTING | July 28 – 29 | Wynn Macau | MOP 1,888* per person |

*Subject to 10% service charge

**Subject to 10% service charge and 5% government tax

Media Photos:



Wynn will be hosting the International Wine Challenge (IWC) Prestige Sake Feast from July 21 to 22



Chef Takeshi Fukuyama of Goh from Japan will be collaborating with Chef Tam Kwok Fung of Wing Lei Palace to present extraordinary four-hand dinners from July 21 to 22 at Wynn Palace



“Taste the Bounty of Land and Sea” Celebrity Chef Series –
Executive Chef Abby Chen of Maison Papillon



“Taste the Bounty of Land and Sea” Celebrity Chef Series –
Executive Chef Lu Gongjie of YIJINGSTING



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 294,000 square feet of casino space, over 64,300 square feet of retail space, 14 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 seven 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 107,000 square feet of renowned luxury retail, 14 food and beverage outlets, Macau's largest spa, a salon, a pool and approximately 468,000 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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