



News Release

For Immediate Release

Wynn Macau Reveals Visionary Plan for New Restaurant Concepts Globally renowned Chef André Chiang takes on role of Culinary Ambassador

Chefs will curate creative dining experiences to bolster Macau's culinary industry

Macau, July 11, 2023 — Wynn Macau (HKG: 1128) is pleased to reveal a visionary plan for new restaurant concepts, where creativity takes center stage to create exciting dining experiences for visitors from around the world.

Celebrity Chef André Chiang becomes Wynn Culinary Ambassador

Globally renowned Chef André Chiang will take on the new role of Culinary Ambassador with Wynn Macau, having previously successfully served as Culinary Director for Sichuan Moon. Celebrated around the world as a culinary genius, Chef André will create a new Sichuan Moon restaurant at Wynn Palace which will open in a new, intimate setting to be announced soon. The new concept will deliver an unparalleled personalized culinary journey for our guests at Wynn. Sichuan Moon will close at the end of July to move to its new location, and in his new role as Culinary Ambassador, Chef André and the entire Sichuan Moon team will host a series of innovative events in August, including “Sichuan Moon Culinary Tours” in Shanghai and Singapore.

Cantonese Master Chef Tam Kwok Fung creates his own restaurant concept

On the heels of his world-renowned success at Wing Lei Palace of Wynn Palace, Cantonese Master Chef Tam Kwok Fung – one of the most revered Chinese chefs in the world and celebrated “Chef of the Year” by the 2023 *Black Pearl Restaurant Guide* – will present a new restaurant concept of his own in the existing Sichuan Moon location. This new concept is based upon his personal vision for elevating Cantonese cuisine to a global level. With the traditions of Cantonese cuisine at its core, the new culinary experience will integrate the concept of the Chinese 24 Solar Terms found in the Lunar New Year calendar. Culinary artistry and creativity will work in harmony to nurture body and soul, highlighting the importance of China’s rich culinary culture.

By showcasing the extraordinary culinary skills of Chef Tam as well as the traditions of Cantonese cuisine through premium ingredients and innovative presentation, the new restaurant will present the rich culture of Cantonese cuisine to the world in an even more profound and meaningful way.

Executive Chef Wilson Fam takes the helm of Wing Lei Palace at Wynn Palace

Renowned for his exceptional Chinese and Western culinary skills, as well as his in-depth knowledge of ingredients, Executive Chef Wilson Fam is set to take the helm of Wing Lei Palace as Executive Chef. Chef Fam will lead the Wynn Lei Palace team of experienced chefs to present his talent for crafting extraordinary regional Chinese cuisine.

Armed with nearly 20 years of culinary experience, Chef Fam has garnered praise from his peers in the culinary industry for pushing the boundaries of creativity and his impressive cooking skills. Under Chef Fam’s leadership, Wing Lei Palace will present the finest of Chinese cuisine in a refreshing vibrant setting.



Media Photo



Photo 1: Creative visionary and internationally renowned Celebrity Chef André Chiang takes on the new role of Wynn's Culinary Ambassador



Photo 2: Cantonese Master Chef Tam Kwok Fung and celebrated “Chef of the Year” will open his very own restaurant concept at Wynn Palace



Photo 3: Executive Chef Wilson Fam takes the helm at Wing Lei Palace to present extraordinary regional Chinese dishes



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, approximately 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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Media Enquiries:

Serena Chin, Executive Director – Public Relations

Tel: 8889 3909

Email: serena.chin@wynnmacau.com

Sofia Lou, Senior Manager – Public Relations

Tel: 853-8889 3908

Email: sofia.lou@wynnmacau.com