



**News Release**

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**For Immediate Release**

**Wynn Hosts the First Festive  
“Wynn Gastronomy Extravaganza – A World Tour of Chili” in Macau**

*Join the festive carnival atmosphere on the Wynn Palace Lawn from November 1 to 5  
Participate in Masterclasses, Macau’s first “Chili Cook-Off”  
and a UBCM Cocktail Competition*

**Macau, October 19, 2023** — The first festive **Wynn Gastronomy Extravaganza – A World Tour of Chili** in Macau – is set to take place outdoors on the Wynn Palace South Lawn from November 1 to 5. During the five-day “East meets West” event, chilis are set to really spice things up with great food, creative drinks, fierce culinary competitions, and exciting entertainment. The festive carnival atmosphere at Wynn brings more than 20 specialty food and beverage stalls; a cultural handicrafts market created by local community service organizations and Wynn; a fun kids’ playground and live performances together in one location for everyone to enjoy. Wynn will also stage Macau’s first-ever “Chili Cook-off”, where contestants will compete against one another with creative dishes that highlight the versatile flavors of chili. Beverage enthusiasts can watch the UBCM Bartender of the Year 2023 Competition and attend masterclasses hosted by globally renowned celebrity chefs, bartenders as well as food and beverage professionals. Guest speakers will share their in-depth knowledge of food and beverage with visitors, host demonstrations, offer tastings and present an array of sensory experiences.

Everyone is invited to visit the free-admission festive carnival on November 1 and 2 (2:00 pm to 7:00 pm) and from November 3 – 5 (2:00 pm to 10:00 pm). Wynn hopes the Wynn Gastronomy Extravaganza will give visitors and Macau residents an opportunity to immerse themselves in a ‘tourism + gastronomy’ experience, while also showcasing Macau as a UNESCO-designated “Creative City of Gastronomy”.



### **“East meets West” food stalls**

Native to the Americas, chili peppers traveled the world during the Age of Discovery, while spices and other food ingredients were introduced to China along The Silk Road, paving the way for the creation of new Chinese and Western dishes. In celebration of our shared past, chili peppers will take center stage at this "East meets West" event to showcase the best of global cultural exchanges through the unique dishes of Mexico, Australia, India, Mozambique, Turkey, Thailand, China and Macau. Guests will have the opportunity to taste spicy dishes and specialties from around the world including *Mexican beef tongue tacos*, *Thai Tom Yam Goong*, *Sichuan pepper suckling pig* and more at the food stalls. Starting in Macau – where the flavors of East and West have intertwined for centuries – everyone can embark on a culinary journey around the world.

### **Craft beer and fine wine stalls**

Visitors will discover an impressive selection of beverages as they explore the stalls at the event. The refreshing drinks on offer pair well with spicy dishes. A number of beer brewers and distributors from Macau, Hong Kong, Mainland China and other overseas countries including Pandabrew, Funny Eye Brewery, Gweilo Beer, Young Master Brewery, Heroes Beer Co., Moonzen Brewery, Lovecraft and more will take part, showcasing over 50 unique, craft beers and ciders. Much like a beer fest, guests can come and drink all they want! Other fine beverages include Crimson Pangolin, a Chinese gin featuring a punchy blend of spices; the exceptional wines of Xige Estate in Ningxia; and locally produced Kombucha from The Macau Tea Company.

### **Fun for the whole family**

Local community service organizations, including the Fuhong Society of Macau, the Complexo de Serviços Ngai Chun of the Macau Special Olympics, and the Macau Association for Intellectual Development Services, will sell cultural handicrafts for charity. In line with the event's red hot "chili" theme, market stalls will sell chili peppers, chili products and spices from all over the world. Kids of all ages will love running around in the playground area, and once the sun goes down on weekends, the festive carnival atmosphere really comes alive with live bands, singing and dance performances!



### **Live food and beverage competitions**

To really spice up the event, Wynn is hosting a 3-day “**Chili Cook-off**” on the main stage of the Wynn Palace south lawn from November 3 to 5. The chili-themed cooking competition is originally from the United States and has spread like wildfire around the world. Now in Macau for the first time, Wynn aims to promote the exchange of food and beverage cultures from all over the world and provide a platform for local culinary professionals to showcase their talents. Anyone is welcome to register to attend the exciting competition, where contestants will demonstrate their creative culinary skills by cooking dishes with chili pepper as the star ingredient. Twelve contestants will battle it out to win a championship title. To ensure the fairness and professionalism of the competition, Wynn has invited award-winning chefs to serve as judges. They will score based on creativity, taste and skills. The top three winners will receive generous prizes, and the winning dish will be showcased as a “recommended dish of the month” at select Wynn restaurants. Attendees at the event will also have the chance to savor the creative dishes prepared by the contestants.

Wynn will also stage the **UBCM Bartender of the Year 2023 – Savor the Seven Continents**, organized by the Union of Bartenders & Cocktails of Macau (UBCM) and sponsored by Wynn on November 2. Participating bartenders will create cocktails inspired by “The Silk Road” theme using sustainable practices. The champion of the UBCM competition will represent Macau at the IBA World Cocktail Championship 2024 in Portugal. The winning cocktail will also be featured on Wynn’s select bar menus.

### **Celebrity chefs and industry professionals host masterclasses**

To further solidify Macau’s role as a UNESCO “Creative City of Gastronomy” and promote gastronomic culture, Wynn has invited world-renowned chefs to host food masterclasses to share the cultures around food, ingredients and cooking techniques of various destinations from across the globe. Invited celebrity chefs include Indian cuisine master chef Justin Paul; Chef Chan Kai Ying of the Michelin-recommended Sichuan restaurant Chilli Fagara in Hong Kong; Mexican chef Gerardo Barrientos, as well as legendary Thai Executive Chef Chumpol Jangprai of the Michelin 2-starred R-HAAN in Bangkok. The four famous chefs will demonstrate how they cook their spicy chili dishes and share their own passion for cooking, giving attendees the chance to appreciate how the dishes are prepared and to interact with the chefs.



Visitors will also have an opportunity to attend four beverage masterclasses. Mark Lloyd, head of the internationally acclaimed Shanghai bar J. Boroski and Master Distiller at Crimson Pangolin, will talk about the distillation process of gin and its different flavors. Wynn’s very own mixologist Richard Alfaro will introduce the famous barrel-aged cocktails from the Forbes Five-Star SW Steakhouse. Chris Wong, Head Brewer and Co-founder of Heroes Beer Co. and Phillip Rankmore, Head Brewer of Hong Kong Beer Co., will each present a masterclass about craft beer.

**Event Schedule:**

Date	Time	Events
November 1 (Wednesday)	2:00 pm – 3:00 pm	Opening Ceremony
	3:30 pm – 4:15 pm	Beverage Masterclass Speaker: Mark Lloyd, Master Distiller at Crimson Pangolin Topic: Gin
	4:45 pm – 5:30 pm	Food Masterclass Speaker: Indian Cuisine Master Chef Justin Paul Topic: Indian Cuisine
	6:00 pm – 6:45 pm	Food Masterclass Speaker: Mexican Chef Gerardo Barrientos Topic: Mexican Cuisine
November 2 (Thursday)	2:00 pm – 5:00 pm	UBCM Bartender of the Year 2023 Competition
	5:15 pm – 5:45 pm	Beverage Masterclass Speaker: Richard Alfaro, Wynn Mixologist Topic: Barrel-aged Cocktails
	6:00 pm – 6:15 pm	UBCM Bartender of the Year 2023 Award Ceremony
	6:30 pm – 7:00 pm	Beverage Masterclass Speaker: Chris Wong, Co-founder, Heroes Beer Co. Topic: Craft Beer



Date	Time	Events
November 3 (Friday)	2:00 pm – 4:30 pm	Chili Cook-off Competition – Preliminary Round
	5:00 pm – 5:30 pm	Beverage Masterclass Speaker: Phillip Rankmore, Head Brewer, Hong Kong Beer Co Topic: Craft Beer
	5:45 pm – 6:15 pm	Chili Cook-off Competition – Result Announcement
	7:00 pm – 10:00 pm	Stage Performances
November 4 (Saturday)	2:00 pm – 4:30 pm	Chili Cook-off Competition – Preliminary Round
	5:00 pm – 5:30 pm	Food Masterclass Speaker: Executive Chef Chumpol Jangprai of R-HAAN Topic: Thai Cuisine
	5:45 pm – 6:15 pm	Chili Cook-off Competition – Result Announcement
	7:00 pm – 10:00 pm	Stage Performances
November 5 (Sunday)	2:00 pm – 4:30 pm	Chili Cook-off Competition – Finals
	5:00 pm – 5:30 pm	Food Masterclass Speaker: Chef Chan Kai Ying of Chilli Fagara Topic: Sichuan Cuisine
	5:45 pm – 6:15 pm	Chili Cook-off Competition – Award Ceremony

**Media Photos**



“Wynn Gastronomy Extravaganza – A World Tour of Chili” will take place at the Wynn Palace Lawn from November 1 to 5



More than 20 specialty food and beverage stalls will showcase the best of Eastern and Western cuisines and beverages



Over 50 unique craft beers will be available at the carnival



Legendary Thai Executive Chef Chumpol Jangprai of the Michelin 2-starred R-HAAN in Bangkok will host a Thai food masterclass



Chef Gerardo Barrientos will host a Mexican food masterclass



Renowned master chef Justin Paul will host an Indian food masterclass





Chef Chan Kai Ying of the Michelin-recommended Sichuan restaurant Chilli Fagara in Hong Kong will host of the food masterclasses



Chris Wong, Co-founder of Heroes Beer Co. will host a craft beer masterclass



Wynn mixologist Richard Alfaro will host a masterclass on barrel-aged cocktails



Head Brewer of Hong Kong Beer Co Philip Rankmore will host a craft beer masterclass



Mark Lloyd, Master Distiller of Crimson Pangoli, will talk about gin in a masterclass

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### **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](http://press.wynnpalace.com).

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