



News Release

For Immediate Release

The “Celebrity Chef Pop-Up Kitchen at Wynn Macau” Kicks Off in November

Celebrity chefs from around the world showcase their remarkable culinary art forms

Macau, November 6, 2023 — Wynn is launching “Celebrity Chef Pop-Up Kitchen at Wynn Macau” dining experiences starting in November. The new pop-up concept features celebrity chefs from renowned restaurants who will take guests on a gastronomic journey around the world while enjoying a spectacular view of the Wynn Macau Performance Lake shows. This month, **Executive Chef Zhang Yuqiao of Nan Tang, Executive Chef Jason Mei of THE ODDS, Head Chef Zhang Jie of Guiyu and Chef-founder Jimmy Lim of JL Studio** will be the first to present their culinary art forms at Wynn Macau. Wynn is hosting the new “Celebrity Chef Pop-Up Kitchen” dining events with the goal of sharing culinary cultures from across the globe and further solidifying Macau’s status as a UNESCO “Creative City of Gastronomy”.

Executive Chef Zhang Yuqiao of Nan Tang, Chengdu (Sichuan Cuisine)

Award-winning Executive Chef Zhang Yuqiao most recently received the Sichuan Cuisine Flavor Pioneering Award in 2022 while at the helm of Nan Tang, which has also been recognized by *The MICHELIN Guide Chengdu* for three consecutive years and shortlisted by the *Black Pearl Restaurant Guide*. While carefully preserving the traditions of Sichuan cuisine, Chef Zhang insists on combining good quality local ingredients with innovative cooking techniques. At Nan Tang, he carries on the legacy of Sichuan’s extraordinary culture. While in Macau, Chef Zhang will prepare several of Nan Tang’s exquisite signature dishes including the *Moon Canopy*, an out-of-this-world dish where Sichuan marinade is used to flavor the fish which is shaped like a crescent moon and features star-like leeks swirling in a crystal-clear broth.

Executive Chef Jason Mei of THE ODDS, Beijing (French Cuisine)

Executive Chef Jason Mei has worked for many MICHELIN-starred establishments throughout his career, where he gained a deep appreciation for French cuisine. He became the youngest chef ever employed by Chicago’s three-MICHELIN-starred Grace and then joined Alinea (three stars), Acadia (two stars), and Temporis (one star). In 2022, Jason fulfilled a decade-long dream to take his culinary vision to Beijing and joined a new French restaurant – THE ODDS. THE ODDS seamlessly blends



the timeless techniques of classic French cuisine with the creative inspiration of Chef Jason. At Wynn Macau, Chef Jason will present several signature dishes from THE ODDS including the *Southern smoked M9 wagyu*. The unconventional method of cooking and smoking the Wagyu for this dish imparts a distinctive sensory experience. This dish also embraces a symphony of spices and vegetables to balance the palate.

Head Chef Zhang Jie, Guiyu, Hangzhou (Zhejiang Cuisine)

Head Chef Zhang Jie, at the helm of Guiyu, recipient of one Diamond from the *Black Pearl Restaurant Guide* for six consecutive years and one MICHELIN star this year, insists on using local ingredients and preserving the authentic flavors of Zhejiang cuisine. Set within an osmanthus forest in Manlong Guiyu Park at the picturesque West Lake of Hangzhou, Guiyu is surrounded by the beauty of nature. The culinary philosophy of Guiyu is to “keep traditional tastes alive”, and Chef Zhang honors this tradition by using the time-honored cooking techniques of Zhejiang in the preparation of each dish. During his time in Macau, Chef Zhang will present a very special seasonal dish from Hangzhou – the *West Lake Water Shield and Fish Maw Soup*. In Autumn, water shield is in its prime and features a refreshing and distinctive taste. When paired with fish maw, the combination is simply heavenly.

Chef-founder Jimmy Lim, JL Studio, Taichung (Singaporean Cuisine)

JL Studio is the brainchild of Chef Jimmy Lim. Set in the heart of Taichung, JL Studio is one of Asia’s 50 Best Restaurants as well as the world’s only three MICHELIN-starred establishment dedicated to the art of Singaporean cuisine. Here, the essence of modern Singaporean cuisine comes to life, guided by Chef Jimmy’s profound reverence for seasonality, terroir, and the finest artisanal ingredients sourced from all corners of Taiwan. Through the unique lens of Chef Jimmy, the boundaries of Singaporean cuisine are pushed into uncharted and unexplored territories. While in Macau, Chef Jimmy will create several of his signature dishes including the *Snake River Farm Black Label Wagyu Boneless Short Rib, Jicama, Achar*.



“Celebrity Chef Pop-Up Kitchen at Wynn Macau” Event Calendar

Event	Dates	Venue	Price
Executive Chef Zhang Yuqiao Nan Tang Restaurant (New Sichuan Cuisine)	November 3 – 5 7:00 p.m.	Celebrity Chef Pop-Up Kitchen at Wynn Macau	MOP 1,588*
Executive Chef Jason Mei THE ODDS (French Cuisine)	November 10 – 12 7:00 p.m.	Celebrity Chef Pop-Up Kitchen at Wynn Macau	MOP 1,588*
Head Chef Zhang Jie Guiyu (Zhejiang Cuisine)	November 17 – 18 7:00 p.m.	Celebrity Chef Pop-Up Kitchen at Wynn Macau	MOP 1,888*
Chef-founder Jimmy Lim JL STUDIO (Singaporean Cuisine)	November 23 – 26 7:00 p.m.	Celebrity Chef Pop-Up Kitchen at Wynn Macau	MOP 1,888*

Additional MOP500 with 10% service charge for wine pairing.

**Prices are subject to a 10% service charge and 5% government tax.*

For dining reservations and enquiries, please call: (853) 8986 3663. For more details, please visit:

<https://www.wynnresortsmacau.com/en/wynn-macau/offers/wm-guest-chef>.



Media Photos

Wynn MACAU
永利澳門

CELEBRITY CHEF

Pop-up Kitchen

名廚快閃音樂噴泉餐廳

3-5/11
ZHANG YUQIAO
NANTANG RESTAURANT
Michelin Selected Restaurant

10-12/11
JASON MEI
THE ODDS
The Youngest Chef of Michelin Three-starred Restaurant Grace

17-18/11
ZHANG JIE
GUIYU RESTAURANT
Michelin One-starred Restaurant

23-26/11
JIMMY LIM
JL STUDIO
Michelin Three-starred Restaurant

EVERY WEEKEND | 7:00 PM
For reservations 8986 3663

Celebrity Chef Pop-Up Kitchen at Wynn Macau



Executive Chef Zhang Yu Qiao, Nan Tang Restaurant



One of Nan Tang's signature dishes – *Moon Canopy*



Executive Chef Jason Mei, THE ODDS



Southern smoked M9 wagyu, one of THE ODDS' signature dishes



Head Chef Zhang Jie, Gui Yu Restaurant



Gui Yu's signature dish – *West Lake Water Shield and Fish Maw Soup*



Jimmy Lim, Chef-founder of JL Studio



JL Studio will present
Snake River Farm Black Label Wagyu Boneless Short Rib, Jicama, Achar

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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 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.

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