



News Release

For Immediate Release

The “Celebrity Chef Pop-Up Kitchen at Wynn Macau” Proudly Presents in December

Five renowned chefs reveal their remarkable culinary talents to visitors from around the world

Macau, November 29, 2023 — Wynn is thrilled to present the “Celebrity Chef Pop-Up Kitchen at Wynn Macau” dining event in December. The new Pop-Up concept featuring celebrity chefs from world-renowned restaurants, was a resounding success in November and five more celebrity chefs have been invited to showcase their culinary talents in Macau next month. **Executive Chef Yu Guofu of Zi Fei; Chef Paisarn and Chef Jib of KAEN; Wynn Culinary Ambassador André Chiang;** and **Chef Huang Ruiyong of Rose Palace** will take turns to visit Wynn Macau across four weekends in December. This series of innovative pop-up dining events are designed to attract international visitors to witness the remarkable culinary artistry of chefs from around the world, while continuing to build on Macau’s status as a UNESCO “Creative City of Gastronomy”.

Executive Chef Yu Guofu, Zi Fei, Chengdu (Sichuan Cuisine)

Executive Chef Yu Guofu is at the helm of Zifei, which garnered honors from the *Black Pearl Restaurant Guide*. Born into a family of chefs, Chef Yu has always had a passion for the cuisine of his country and has traveled all over China to gather inspiration for his dishes and to discover new and rare ingredients. Throughout his journey across China, he retraced the ancient cooking techniques of Chinese cuisine. He is constantly pushing the envelope to set new trends and has risen to become a leading force in showcasing Sichuan cuisine on a global stage. During his time in Macau, Chef Yu will prepare his signature *Pi County Bean Paste with Slow-cooked Blue Lobster*. Known as “the soul of Sichuan cuisine”, Pi County bean paste has a complex umami profile. The low-temperature slow cooking process for this dish ensures the blue lobster meat blends beautifully with the bean paste.

Chef Paisarn Cheewinsiriwat & Chef Kanyarat Jib Thanomsaeng, KAEN, Thailand (Northeastern Thai Cuisine)

KAEN is a collaboration between Chef Paisarn Cheewinsiriwat and Chef Kanyarat Jib Thanomsaeng, each with more than 20 years of experience in the culinary industry. After working in the hospitality industry together for many years, Chef Paisarn and Chef Jib decided to open their own restaurant



in Khon Kaen, the hometown of Chef Paisarn. KAEN, a *MICHELIN Guide* recommended restaurant, offers contemporary Isan cuisine from Northeastern Thailand that is both innovative and healthy. In Macau, the two chefs will present their *Spicy Salad of Grilled Pork Neck*. Pork neck is a staple for the people of Isan and popular among all Thais across the country. The name of the dish in Thai means “Waterfall of Pork” which is very fitting because it is absolutely mouthwatering! For dessert, they will also be making a *Mango, Sticky Rice with Coconut Ice Cream*. This combination of flavors is like a having a ‘tango’ in your mouth – a very happy way to end the evening.

Wynn Culinary Ambassador André Chiang (Modern Sichuan Cuisine)

Wynn Culinary Ambassador André Chiang is an internationally renowned celebrity chef who has made a major impact on the food and beverage industry throughout his career. His culinary vision, absolute perfection in the kitchen, and innovative spin on modern Sichuan cuisine have earned Chef André many prestigious awards. In 2018, *Asia’s 50 Best Restaurants* awarded him the “Lifetime Achievement Award”. As Wynn Culinary Ambassador, Chef André aims to deliver personalized dining experiences for guests of Wynn and for the pop-up event in December, he looks forward to presenting his signature modern Sichuan dish – the *Truffle with Traditional Chicken Mousse and Consommé*. This creation by Chef André is timeless, as he uses a classic French consommé served with traditional Sichuan chicken mousse. Paired with white truffle bird's nest confit, along with a sprinkling of ground black truffle and Iberian aged Spanish ham, this dish is full of depth, featuring layers of rich and savory flavors that are truly heavenly.

Chef Huang Ruiyong, Rose Palace, Shenzhen (Chaoshan Cuisine)

Chef Huang Ruiyong is at the helm of Rose Palace, recipient of Two Diamonds from the *Black Pearl Restaurant Guide*. Originally from Chaozhou, Chef Huang has always cherished the cuisine of his hometown and decided to pursue a career in culinary more than 28 years ago in 1994. More recently in 2016, he trained with the founder of Rose Palace, Mr. Mai Guangfan, who strives to honor and protect old recipes that are on the verge of extinction. Through his cooking, Chef Huang continues to fulfill Mr. Mai’s culinary philosophy by creating classic Chaozhou dishes that highlight the pure, pristine flavors of fresh ingredients with meticulous precision. While in Macau, Chef Huang will prepare his signature *White Truffle Braised Chicken Rice* dish. Now that white truffles are in season, he will take sunflower seed-fed chicken to create an exceptional braised chicken rice dish. He combines marinated chicken breast slices with steamed rice soaked in chicken broth, topped off with generous shavings of Italian white truffle. The rice is cooked *al dente* for a firm texture, bringing out the umami of the chicken and the earthy white truffle for a lingering aftertaste.



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

Event	Dates	Venue	Price
Executive Chef Yu Guofu Zifei (Sichuan Cuisine)	December 1 – 3 7:00 p.m.	Celebrity Chef Pop-Up Kitchen at Wynn Macau	MOP 1,888*/ per person
Chef Paisarn & Chef Jib KAEN (Thai Cuisine)	December 8 – 10 7:00 p.m.	Celebrity Chef Pop-Up Kitchen at Wynn Macau	MOP 1,588*/ per person
Wynn Culinary Ambassador André Chiang (Modern Sichuan Cuisine)	December 22 – 23 7:00 p.m.	Celebrity Chef Pop-Up Kitchen at Wynn Macau	MOP 2,888*/ per person
Chef Huang Ruiyong Rose Palace (Chaoshan Cuisine)	December 28 – 30 7:00 p.m.	Celebrity Chef Pop-Up Kitchen at Wynn Macau	MOP 1,588*/ per person

An additional MOP500 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



Executive Chef Yu Guofu, Zifei



Chef Jib and Chef Paisarn, KAEN



Wynn Culinary Ambassador André Chiang



Chef Huang Ruiyong, Rose Palace

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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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