

Wynn MACAU®



99 麵 noodles



Cuisine	Chinese regional hand-pulled and cut noodle dishes
Chef de Cuisine	Liu Jie
Designer	Roger Thomas and Hirsh Bedner Associates
Design features	<ul style="list-style-type: none">➤ 99 Noodles serves up traditional Chinese hand-pulled and cut noodle dishes in fanciful Chinoiserie-inspired interiors➤ With a colorful “dance of the chopsticks” all around, the bright, colorful environment is a perfect accompaniment to delicious noodles.
Award	Particularly Pleasant Restaurants and Recommended under Noodles, MICHELIN Guide Hong Kong Macau 2017 Particularly Pleasant Restaurants and Recommended under Noodles, MICHELIN Guide Hong Kong Macau 2016 Particularly Pleasant Restaurants and Recommended under Noodles, MICHELIN Guide Hong Kong Macau 2015
Seating Capacity	30 seats
Price Range	Cost per person: \$150 – 250 <i>*All prices are in MOP and subject to 10% service charge and any applicable tax.</i>
Dining Room Hours	Daily: 10:00 am to 1:00 am A la carte and Lunch/Supper: 10:00 am to 1:00 am
Attire	Casual
Child Access	Guests must be 21 years of age or older
Credit Cards	China UnionPay, American Express, JCB, MasterCard, and Visa
Reservations	Not required
Press Contact	Serena Chin, Assistant Director – Public Relations (853) 8889 3909 / serena.chin@wynnmacau.com
Location	G/F, Encore at Wynn Macau, Rua Cidade de Sintra, NAPE, Macau
Phone Number	(853) 8986 3663
Website	www.wynnmacau.com



99 Noodles

Located in the Encore gaming hall, 99 Noodles specializes in delicious Chinese regional hand-pulled and cut noodle dishes in a fanciful Chinoiserie-inspired environment.

Stepping into 99 Noodles, guests enter the elegant world of 18th-century French Chinoiserie, in which the design motifs of the Orient were interpreted by Europeans. The French Chinoiserie inspiration reveals itself in the intimate environment through motifs of golden bells, calligraphy and golden Parisian birds, creating an environment of exquisite comfort.

Giant colorful chopsticks crisscross the walls as a playful tribute to the eating utensil of choice in the restaurant. With this colorful “dance of the chopsticks” all around, the bright, colorful environment is a perfect accompaniment to delicious noodles.

99 Noodles features an interactive menu offering guests an opportunity to create their own noodle dishes with a choice of nine artisan hand cut noodles, nine sumptuous hot broths and a selection of garnishes and sauces. 99 Noodles also features appetizers and specialty dishes from the Northern provinces.

The flavorful dishes at 99 Noodles are all prepared under the careful eye of master Chef de Cuisine Liu Jie. Prior to joining Wynn Macau, Chef Liu headed the opening team of the Kai Xuan northern Chinese restaurant at the Hong Kong Jockey Club in Beijing and served as its Chinese Executive Chef for two years. As one of the capital’s most exclusive restaurants, Kai Xuan often attracted a number of celebrities.

Signature dishes include:

- Pan-fried Chinese puffs filled with chives and scrambled eggs
- Beef brisket broth with noodles in tomato soup
- Shredded chicken and cucumbers with cold noodles, “Sichuan-style”
- Sauteed pork belly and mushroom noodles in yellow oil
- Fried tip-end noodles with minced pork and green beans



LIU JIE
Chef de Cuisine
99 Noodles

Liu Jie is Chef de Cuisine at 99 Noodles, where he leads a very experienced team of chefs from China's Gansu and Shanxi provinces – both famous for making the country's best noodles. His chefs work round the clock to prepare nine different styles of noodles and nine varieties of broths. One team of chefs works overnight just to prepare the chicken broth, while the following day, another team makes noodles by hand.

Chef Liu began his career at the Beijing Grand Hotel where he learned how to prepare a variety of Chinese cuisines. He devoted more than 17 years to learning the laborious techniques of meticulous cooking styles, and upon hearing how appreciative hotel guests were of his work, he developed a passion for cooking. He also discovered just how important it is to bring out the flavors and character of the region where his cuisine comes from and has embraced this as his own philosophy for cooking.

In 2007, Chef Liu became Chinese Executive Chef for the Kai Xuan northern Chinese restaurant at the Hong Kong Jockey Club in Beijing. As one of the capital's most exclusive restaurants, Kai Xuan often attracted many renowned celebrities.

Then in 2009, Chef Liu joined Wynn Macau, where he was instrumental in the opening of Golden Flower as Chef de Cuisine. During his time at Golden Flower, he assisted Master Liu Guo Zhu, Executive Chef of Wynn Macau's Chinese culinary operations to raise the bar of Chinese cuisine, and the restaurant went on to receive the coveted Michelin award.

Recognized for his talents in cooking a variety of cuisines and also passionate about noodles, Chef Liu naturally moved on to oversee 99 Noodles.

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