

*Wynn* MACAU<sup>®</sup>

Café   
ESP  LANADA  
咖啡苑



Cuisine	International
Designer	Wynn Design and Development
Design features	Outdoor seating overlooking the sculptured garden and swimming pool
Seating Capacity	124 Dining Room seats 100 Outdoor seats 24
Price Range	Cost per person: \$200 – 350 Buffet: \$185 - \$388 for adults, \$88 - \$148 for children  <i>*All prices are in MOP and subject to 10% service charge and any applicable tax.</i>
Dining Room Hours	Daily 6:30 am to 12:00 am daily Breakfast menu: 6:30 am – 10:30am, Monday to Sunday A la carte menu: 11:00 am – 12:00 am
Attire	Casual
Children Access	Children are welcome
Credit Cards	China UnionPay, American Express, JCB, MasterCard, and Visa
Reservations	Available; reservation hotline (853) 8986 3663
Press Contact	Serena Chin, Assistant Director – Public Relations (853) 8889 3909 / <a href="mailto:serena.chin@wynnmacau.com">serena.chin@wynnmacau.com</a>
Location	G/F, Wynn Macau, Rua Cidade de Sintra, NAPE, Macau
Phone Number	(853) 8986 3618
Website	<a href="http://www.wynnmacau.com">www.wynnmacau.com</a>



## **Café Esplanada**

### ***Casual Dining in Ultimate Elegance***

Café Esplanada, an international cafe at Wynn Macau, offers an eclectic menu of Mediterranean and Western dishes, Asian noodles and South-East Asian specialties, as well as Korean and Macanese. Guests can also enjoy savory and irresistible desserts at Café Esplanada, which is located on the ground floor, overlooking the pools and gardens.

#### **Signature dishes include:**

- Café Esplanada Cobb salad
- Hainanese chicken rice
- Dolsot bibimbab
- African chicken



## **Gil Raposo Chef de Cuisine Café Esplanada**

Gil Raposo is the Chef de Cuisine at Café Esplanada, leading an experienced team of chefs to provide an extensive and eclectic menu of Mediterranean and Western dishes, Asian noodles and South-East Asian specialties.

Chef Gil was born in Portugal and was introduced to cooking by his family at an early age. His childhood was filled with memories of his mother's delicious cooking. After graduating in Culinary Arts from the Escola de Hotelaria e Turismo de Lisboa, Chef Gil spent four years as Commis in some of the finest international hotels in Portugal, including the Four Seasons Hotel Ritz Lisbon, before moving to the Suite Hotel S. Rafael, CS group, as Executive Chef. In 2007, he was invited to return to the Four Seasons Hotel Ritz Lisbon as Sous Chef.

Chef Gil made his foray into Asia in 2008, joining the opening team of the Four Seasons Hotel Macau as Chef de Cuisine, in charge of the Buffet Restaurant Belcancão, Splash Restaurant and Windows Lounge. He then opened his own Portuguese restaurant in Macau before joining Wynn Macau as Chef de Cuisine at Cafe Esplanada in 2013.

Chef Gil hones his professional skills by competing in regional and international competitions. In 2000, he participated in the Culinary Olympics in Erfurt, Germany, where he represented Portugal and won the Silver Medal.

At Café Esplanada, Chef Gil introduces authentic Portuguese dishes from his hometown alongside gourmet Macanese fare, blended with Mediterranean style and classic Western favors, allowing guests to enjoy a diverse array of delicious cuisines.

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