



Press Release

For Immediate Release

Wynn Presents the Flavors of Spring

A refreshing feast to awaken the taste buds

Macau, April 30, 2018 – Spring is in full swing and summer is around the corner. It is the perfect time to savor fresh delicacies. From now till May 31, SW Steakhouse, Mizumi and Andrea's at Wynn Palace Cotai, together with Wing Lei at Wynn Macau will be presenting a selection of seasonal gourmet specialties designed for springtime enjoyment. The two Michelin-starred Golden Flower at Wynn Macau has also added new items to its à la carte menu to offer guests a more comprehensive dining experience.

Wynn Palace Cotai

SW Steakhouse's Executive Chef Burton Yi has created a number of dishes based around the season's best vegetables. These include the 'White Asparagus Salad' with a smoked Mangalitsa ham accompaniment, fava bean pesto and basil oil, and the 'Warm White Asparagus' served with hollandaise and chervil; both featuring Austrian white asparagus. To bring out the sweet aroma and tender yet crisp texture of the white asparagus, the chef has paired the dishes with simple sauces and ingredients. SW Steakhouse has also included in its steak menu the highest ranking Matsusaka A5 Wagyu Beef from Mie Prefecture, Japan's top three Wagyu. The prized wagyu is grilled at high temperature in the American style to optimize the texture and aroma of the meat.

Mizumi presents guests with truly authentic gourmet Japanese flavors and time honored culinary techniques in a contemporary and elegant setting. Embracing the spirit of seasonality in kaiseki, Executive Chef Min Kim has selected the freshest seasonal ingredients from Japan to create Mizumi's Spring menu, complemented with exquisite plating design. Top quality ingredients from Japan handpicked by the chef includes baby octopus from Okayama Prefecture, baby snapper from Shizuoka Prefecture, orient clams

from Toyama Prefecture, white asparagus from Hokkaido and bamboo shoots from Kyoto. This sensational nine-course kaiseki menu is designed to delight.

Andrea's showcases authentic regional Chinese flavors with contemporary interpretations in a modern artistic backdrop. As Spring is the perfect time for a regeneration of wellbeing, Andrea's Chef de Cuisine Shi Wei Dong has crafted a selection of healthy dishes using a variety of cooking methods to prepare the best seasonal vegetables paired with light meat and seafood ingredients. Dishes include 'Double-boiled Quail Soup with Sichuan Fritillaries and Ginseng'. Fritillaries are known for their cooling and lubricating characteristics, and wild ginseng from Changbai Mountain is believed to have healing properties for internal organs. Also included is a 'Braised Shredded Bean Curd with Lily Bulbs and Conpoy' which is braised slowly over low heat to produce a melt-in-the-mouth texture.

Wynn Macau

Given Michelin recognition for nine consecutive years, **Wing Lei** is famed for its delicate and classic Cantonese dishes, while occasionally referencing Japanese and western culinary techniques to cater to customers' diverse preferences. Wing Lei's Executive Chef Chan Tak Kwong has curated a series of refreshing seasonal dishes for this beautiful Springtime occasion. Highlights include a selection of dishes made from bamboo shoots – dubbed the star vegetable of the Spring season – such as a 'Braised Sliced Sea Cucumber with Bamboo Shoots and Spring Onions', featuring crunchy bamboo shoots with succulent sea cucumber; and 'Sautéed Crabmeat with Egg White, Green Shoots and Bitter Melons' using crisp green shoots, bitter melons which are best harvested in Spring and Summer and juicy crabmeat in its preparation.

Renowned for its opulent grandeur and distinctive style, the two Michelin-starred **Golden Flower** has included a number of newly-created dishes that provide a broad display of the essence of the traditional Chinese dining culture, including a 'Roasted Duck – Chengdu Style', 'Braised Fish Maw with Conpoy served on Egg White' and 'Green Bean Cake stuffed with Bird's Nest accompanied with Hawthorn Jelly and Milk Roll'. Upholding the spirit of Tan Zongjun – the founder of Tan Cuisine - Golden Flower has inherited the palatial dining experience reminiscent of Qing Dynasty, taking guests on a gastronomic journey of history and delicacies.

For dining enquiries and reservations at Wynn Palace, please call (853) 8889 3663. For more details, please visit <https://www.wynnpalace.com/en> or call (853) 8889 8889.

For dining enquiries and reservations at Wynn Macau, please call (853) 8986 3663. For more details, please visit <https://www.wynnmacau.com/en> or call (853) 2888 9966.

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 1,008 spacious rooms and suites, approximately 273,000 square feet of casino space, over 59,000 square feet of [retail space](#), eight casual and fine dining [restaurants](#), 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 two consecutive year. Wynn Macau opened on September 6, 2006 and its second tower – Encore opened on April 21, 2010. For more information on Wynn Macau, visit <http://www.wynnmacaupressroom.com>.

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 106,000 square feet of renowned luxury retail, 11 casual and fine dining restaurants, Macau's largest spa, a salon, a pool and approximately 420,000 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 by renowned designer Preston Bailey 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 <http://www.wynnpalace.com>.

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