



FOR IMMEDIATE RELEASE

**MICHELIN AND ROBERT PARKER WINE ADVOCATE IGNITES THE SENSES
WITH FIRST LOOK AT THE EXOTIC GALA DINNER MENU
*Gourmet Journey to debut at Studio City on November 11***

MACAU, October 20, 2016 (Thursday) – Michelin along with **Robert Parker Wine Advocate**, with the support of Official Title Partner **Melco Crown Entertainment**, are celebrating the launch of the Michelin Hong Kong Macau 2017 Dining Series with an inaugural gala dinner at Studio City, Macau on November 11, unveiling the extravagant 14-hands gastronomical treat themed **SENSES**, designed and prepared by seven magnificent celebrity chefs with exclusive wine and champagne pairings selected by Robert Parker Wine Advocate. The gala event is part of the Dining Series with the Macau Government Tourism Office as the Official Supporting Entity.

Joining the chefs will be fashion maven and Hollywood costume designer, **Manuel Albarran**, who will orchestrate a sensual showcase during the gala dinner, bringing the **SENSES** theme to life.

Starting the gastronomical journey is Shinji Kanesaka from one-star restaurant Sushi Kanesaka in Tokyo who has created a dish that will awaken the first sense – *touch*. His cold presentation is an artisanal triptych of **Otoro Fatty Tuna Belly, Sea Urchin and Hokkaido Ikura** which is best paired with the iconic **NV Champagne Perrier-Jouët, Blason Rosé Brut, Épernay**. With the cool touch to the lips, followed by a subtle fresh sensation of the sea washed down with the acidity of the fine champagne, touch is delicately introduced.

Guillaume Galliot from two-star restaurant The Tasting Room in Macau focuses on *sight* with his **Alaskan Snow Crab Salad with Laksa Foam**. The visual artistry of this dish light up the ballroom with its fiery hues of the fresh seafood and Asian-inspired foam. This vivid dish is paired with **2013 Meursault 1er Cru 'Les Genevrières' Rémi Jobard, Burgundy** made from the grapes of very old vines to create a mineral, terroir-filled wine that has richness and depth to offset the richly balanced flavours.

Björn Frantzén from two-star restaurant Frantzén in Stockholm brings to life umami, the *taste*, with his **Seared Hokkaido Scallop**. His dish is finessed with a gentle Nordic dashi, served with spruce shoots and fingerlime, and dried scallop roe to be paired also with **2013 Meursault 1er Cru 'Les Genevrières' Rémi Jobard, Burgundy**.

Tam Kwok Fung from two-star restaurant Jade Dragon in Macau explores *smell* with **Osmanthus Smoked Baked Racan Pigeon**. When the diner peels back the gold foil from the pigeon, the gentle waft of charcoal smoke and Chinese herbal undertones promise a taste of things to come. Paired with the elegance, power and smoothness of **2006 Château Latour à Pomerol, Pomerol, Bordeaux** and **2006 Château La Fleur-Pétrus, Pomerol, Bordeaux**, described by Robert Parker as having a typical power, thickness, and richness, as well as a



superb perfume of flowers, melted licorice, scorched earth, and abundant black and red fruits, the dish will take the harmonics of the gala to new heights.

Sound is introduced with a **Soft Poached Ise Lobster, Shiitake Mushrooms and Layered Seaweed** – by Hideaki Matsuo from three-star restaurant Kashiwaya in Osaka. With the sound of the oceans layered throughout including the guests crunching between their fingers the crisp seaweed, his creation is a Pandora's box of surprises. **2004 Champagne Pol Roger, Extra Cuvée de Reserve Brut, Épernay** provides the perfect polyphonic partner to this symphony of the seas.

Alvin Leung from three-star restaurant Bo Innovation in Hong Kong brings all the senses to life with **The Demon X-treme Beef** paired with the clean caresses of **2006 Château Hosanna, Pomerol, Bordeaux** with its lush sensual textures and dense plum colour and sweet nose of roasted coffee, caramel, mocha, and lavish quantities of black cherry and black currant fruit, and **2006 Château Trotanoy, Pomerol, Bordeaux**, described by Robert Parker as having an earthy, big-boned, brawny, muscular style. This wine is deep, rich, full-bodied, with loads of meaty black cherry fruit intermixed with crushed rocks, truffle, and a hint of autumnal vegetation.

Pierre Hermé, voted the World's Best Pastry Chef and known as “the Picasso of Pastry”, concludes the dinner by introducing his pièce de resistance, **Sensation Infiniment Chocolat, Pure Origine Bresil, Plantation Paineras** – a sensational single origin bitter chocolate from Brazil that is paired with the intensely rich **1888 ABF Old Tawny Port, Quinta do Vallado**.

A visual spectacle by Manuel Albarran

Throughout the gala dinner, **Manuel Albarran** will create a show in five acts bringing each sense to life with his conceptual innovation using his avant garde costumes, enhancing the dining experience with a multicultural visual trip that is action packed with style and glamour. Like a conductor at an orchestra, he will conduct the tempo of the gala dinner with his show and skillfully touch the emotions of the guests that evening, transporting them to a place of exquisite refinement that is embodied by Michelin and Robert Parker. Manuel Albarran's fifth act concludes with a saxophonist who will play exhilarating melodies.

Michelin and Robert Parker Wine Advocate Gala Dinner: *A Sensorial Gourmet Journey* will be held on November 11 at the Grand Ballroom in Studio City, Macau and is priced at USD 720 (MOP 5,750) per person for seven courses and Robert Parker-rated wines to be paired.

Tickets for the Michelin Hong Kong Macau 2017 Dining Series including the November 11 Gala Dinner are available from the Michelin Guide Hong Kong Macau's bilingual website: <https://guide.michelin.com.hk/>



Melco Crown Entertainment
新濠博亞娛樂

MICHELIN AND ROBERT PARKER WINE ADVOCATE GALA DINNER MENU
NOVEMBER 11, 2016 (FRIDAY)
STUDIO CITY, MACAU

Otoro Fatty Tuna Belly, Sea Urchin and Hokkaido Ikura

A subtle interplay of crisp salmon roe, the softness of sea urchin and creamy tuna belly

Shinji Kanesaka

NV Champagne Perrier-Jouët, Blason Rosé Brut, Épernay

Alaskan Snow Crab Salad with Laksa Foam

A unique combination of Asia inspired spiced foam and the freshness of Alaskan crab meat

Guillaume Galliot

2013 Meursault 1er Cru 'Les Genevrières' Rémi Jobard, Burgundy

Seared Hokkaido Scallop

Served with fingerlime, spruce shoots, dried scallop roe and Nordic "dashi"

Bjorn Frantzen

2013 Meursault 1er Cru 'Les Genevrières' Rémi Jobard, Burgundy

Osmanthus Smoked Baked Racan Pigeon

An osmanthus flower smoked Racan pigeon, baked on charcoal with Chinese herbal tones

Tam Kwok Fung

2006 Château Latour à Pomerol, Pomerol, Bordeaux

2006 Château La Fleur-Pétrus, Pomerol, Bordeaux

Soft Poached Ise Lobster, Shiitake Mushrooms and Layered Seaweed

The sound of the ocean rings true in this signature dish of soft Ise lobster and a box of surprises

Matsuo Hideaki

2004 Champagne Pol Roger, Extra Cuvée de Reserve Brut, Épernay

The Demon X-treme Beef

Bo-Innovation Chef Alvin's sound of the senses
expressed through his favorite dish

Alvin Leung

2006 Château Hosanna, Pomerol, Bordeaux

2006 Chateau Trotanoy, Pomerol, Bordeaux

Sensation Infiniment Chocolat, Pure Origine Bresil, Plantation Paineras

A sensational single origin Brazilian bitter chocolate experience

Pierre Hermé

1888 ABF Old Tawny Port, Quinta do Vallado

Pierre Hermé Petit Fours



- ENDS -

Please find chef biographies and high-resolution images here: <http://bit.ly/2dUaVdJ>

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For more than 35 years, The Wine Advocate, and later RobertParker.com, has been the global leader and independent consumer's guide to fine wine. The brand was established by world-famous Robert M. Parker, Jr., the only critic in any field to receive the highest Presidential honour from three countries – France, Italy and Spain. Robert Parker Wine Advocate provides a wealth of information to its subscribers, including a searchable database of more than 300,000 professional wine ratings and reviews plus articles, videos, daily news content, online retail availability and pricing, an active, professionally moderated

bulletin board, a mobile app for easy access to the comprehensive online database of reviews, and much more.

In 2016, Robert Parker Wine Advocate partnered with Michelin to launch MICHELIN guides in Singapore and other Asian markets. It provides full support in the form of a digital platform, a series of exclusive dining events and editorial support to increase the footprint of MICHELIN guides in Asia.

For more information, visit www.RobertParker.com.

About the MICHELIN guide

The MICHELIN guide selects the best restaurants and hotels in the 28 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a true quality service.

The different selections are available in both print and digital versions. They are accessible via the Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service.

With the MICHELIN guide, the Group continues to support millions of travellers, allowing them to live a unique mobility experience.

About Melco Crown Entertainment Limited

Melco Crown Entertainment, with its American depositary shares listed on the NASDAQ Global Select Market (NASDAQ:MPEL), is a developer, owner and operator of casino gaming and entertainment casino resort facilities in Asia. Melco Crown Entertainment currently operates Altira Macau (www.altiramacau.com), a casino hotel located at Taipa, Macau and City of Dreams (www.cityofdreamsmacau.com), an integrated urban casino resort located in Cotai, Macau. Melco Crown Entertainment's business also includes the Mocha Clubs (www.mochaclubs.com), which comprise the largest non-casino based operations of electronic gaming machines in Macau. The Company also majority owns and operates Studio City (www.studiocity-macau.com), a cinematically-themed integrated entertainment, retail and gaming resort in Cotai, Macau. In the Philippines, Melco Crown (Philippines) Resorts Corporation's subsidiary, MCE Leisure (Philippines) Corporation, currently operates and manages City of Dreams Manila (www.cityofdreams.com.ph), a casino, hotel, retail and entertainment integrated resort in the Entertainment City complex in Manila. For more information about Melco Crown Entertainment, please visit www.melco-crown.com.



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