



For Immediate Release

MGM COTAI Unveils Impressive Lineup of Celebrated Chefs to Lead Resort's Culinary Program

Globally-acclaimed chefs Mauro Colagreco, Mitsuharu Tsumura, Graham Elliot and Janice Wong to helm culinary adventures at MGM's forthcoming COTAI resort

[May 11, 2017, Macau] MGM COTAI today announced an exhilarating lineup of celebrated chefs and restaurants, including Mauro Colagreco, Mitsuharu Tsumura, Graham Elliot and Janice Wong, for its forthcoming resort set to open in the fourth quarter of 2017. Bringing some of the world's most renowned and contemporary cuisines to locals and visitors in Macau, MGM COTAI aims to create memorable dining experiences and establish itself as Macau's most innovative culinary destination.

Mr. Grant Bowie, Chief Executive Officer and Executive Director of MGM China Holdings Limited, says, "Macau has become a thriving food destination, with many of the best chefs in the world contributing to our culinary scene. To build on what already exists, we sent our food and beverage team to search the world and partner with emerging talented chefs and develop new dining concepts. MGM COTAI is launching a truly innovative and unique culinary portfolio that is both diverse in price points and in flavors, offering something for everyone."

Chef Mauro Colagreco, Grill 58°



With a menu by star French-Argentinian Chef Colagreco, alongside premium beef sourced by MGM's Master Butcher from the best ranchers around the world, **Grill 58°** is the go-to restaurant for exceptional steak and a destination for food and wine connoisseurs around the world.

Beef is dry-aged in a custom-built Himalayan salt meat-aging room, served to guests' preferred cut perfectly charred and cooked to their tastes. Grill 58° also offers a wide selection of fish, seafood and other meats, with an extensive wine and sake list ensuring all guests find something to complement their meals. For a unique experience, guests can book a table in the restaurant's 4,000-bottle wine cellar, or liven things up at one of our Teppanyaki counters.

Chef Colagreco, a Michelin two-star award winning chef, is known for dishes driven by high quality fresh ingredients as well as his Mediterranean driven cuisine. His restaurant Mirazur in Menton, France has recently been ranked as the fourth best restaurant in the world by The World's 50 Best Restaurants 2017, moved from No.6 in 2016. Chef Colagreco says, "It's love for exceptional, authentic, natural and rare products that make unique moments of sharing at Grill 58°."



Chef Mitsuharu Tsumura, Aji

As the first authentic Nikkei restaurant in Macau, **Aji** is brought to life by one of the world's most acclaimed Nikkei experts, Chef Tsumura. His restaurant, Maido, has raised from the No. 13 to No. 8 restaurant on the World's 50 Best Restaurants list 2017.

Aji, meaning 'chili pepper' in Peru, is a stunning contemporary Nikkei restaurant that packs an exquisite flavor punch. This one-of-a-kind concept is a destination for sophisticated gourmets, and reflects the fusion of cultures that has made Peru a global food capital.



At Aji, innovative food is matched by dramatic design, where the dining room overlooks MGM COTAI's incredible Spectacle display, and the ceviche and sushi counter gets guests up close with master chefs preparing the freshest seafood. Its pisco and sake bar mixes some of the best Peruvian-inspired cocktails outside of Lima.

Chef Mitsuharu says, "There is a story that the original point of entry of chili peppers to Asia was in fact from Macau – by the Portuguese. That is the name of our restaurant 'Aji' – which means 'taste' in Japanese, and 'chili pepper' in Peruvian. We are blending our spice and spiciness with local cuisine."

Chef Graham Elliot, Coast



Taking inspiration from America's relaxed West Coast lifestyle, **Coast** is overseen by Chef Elliot, an award-winning Michelin starred chef and television personality from popular cooking show Top Chef. Coast offers dishes that capture the spirit of California and neighboring West Coast flavors and brings them to Macau.

Unpretentious with an air of excellence, Coast is a restaurant where family and friends can gather to share a wide selection dishes such as wood-fired pizza, fresh baked breads, salads, grills and other comforting delights for breakfast, lunch or dinner. Californian and New World wines, are available by the glass and bottle. Cozy booths and comfortable tables on tiered levels allow for easy conversation; the restaurant also features a chef's table which can be used for private or public events, directly adjacent to the kitchen.

Having lived in California, Chef Elliot shares, "I know what it means to cook light, seasonal, and most importantly, delicious food! I am excited to share my whimsical approach to cooking with the sophisticated foodies and diners in Macau."



Chef Janice Wong, Janice Wong MGM

The vision of Chef Wong, a native Singaporean who was voted Asia's Best Pastry Chef for 2013 and 2014 at the prestigious San Pellegrino Asia Top 50, as well as Pastry Chef of the Year in 2011, 2013 and 2015 by World Gourmet Summit, **Janice Wong MGM** is a modern pastry shop, offering a full sweets experience from Cakes, Eclairs, Mochis, Tarts, Ice Cream, Crepes, Chocolates and Confectioneries to Plated Desserts.



Janice Wong MGM is a sweets shop where customers can observe a live chocolate, crepe and dessert station, take out confectioneries and pastries or dine in for a sweet dessert experience beside one of the biggest chocolate fountains in the world – a 7.3-meter high sculpture spouting rivers of dark, milk and white chocolate.

Chef Wong says, “Your world is your imagination. I am driven by a continuous pursuit of perfection and reflecting an appreciation for imperfection in my craft. This new pastry concept I have created is the epitome of the pastry dream where one can smell, taste and feel all things sweet. It is the modern day sweets wonderland marrying pastry and art together.

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Photo Captions:

01. With a menu by star French-Argentinian Chef Mauro Colagreco, alongside premium beef sourced by MGM's Master Butcher from the best ranchers around the world, Grill 58° is the go-to restaurant for exceptional steak and a destination for food and wine connoisseurs around the world.





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Please download high-resolution photos at –

<https://edelmanftp.boxcn.net/s/f3k2jp8t6z76ao2rfhlwpkc7lcworm9>



About MGM COTAI

Expected to open in Q4 of 2017, MGM COTAI is the latest addition to the MGM portfolio in China. Designed as the “jewelry box” of Cotai, it plans to offer approximately 1,400 hotel rooms and suites, meeting space, high end spa, retail offerings and food and beverage outlets as well as the first international Mansion at MGM for the ultimate luxury experience. MGM COTAI will offer Asia’s first dynamic theater and a spectacle to wow every guest who steps foot in the resort. MGM COTAI is being developed to drive greater product diversification and bring more advanced and innovative forms of entertainment to Macau as it grows as a global tourist destination. MGM COTAI is the largest property and the first private sector project ever to achieve the China Green Building (Macau) Design Label Certification.

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