



## **MGM Presents Guest Chef Experience with Rishi Naleendra of Cloudstreet**

*Savor the Enthralling Creativity and Artistry of World Renowned Star Chef*

Dedicated to enriching the gastronomic landscape of Macau in support of the city's legacy as a "Creative City of Gastronomy", MGM is delighted to invite one of the most celebrated talents in the international gastronomic scene to Macau – Chef Rishi Naleendra of Cloudstreet, a MICHELIN 2-star restaurant that also ranked No. 26 on Asia's 50 Best Restaurants 2023, to present a two-day-only pop-up guest chef experience on October 11 and 12 at MGM COTAI. The Sri Lanka-born and Australia-trained star chef, together with the culinary team of MGM, will introduce a thrillingly innovative culinary journey with a 12-course degustation menu. Gourmands from Macau and all around the world will savor an enthralling cluster of cultures, as well as the impressive creativity and artistry of Chef Naleendra.

Originally from Colombo, Sri Lanka, Chef Naleendra's culinary career took off in Melbourn, Australia, where he was trained in the renowned William Angliss Institute, and later on worked at several prestigious Australian restaurants such as Taxi Dining Room and Tetsuya's. With growing passion, Chef Naleendra moved to Singapore and worked at the Macalister Masion, where he became the very first Sri Lankan chef to earn a MICHELIN star. In 2016, the full-fledged chef opened his first restaurant specializing in contemporary Australian cuisine, which earned a MICHELIN Star in solely a year after its opening. The success was followed by his second restaurant, Cloudstreet, a MICHELIN 2-star restaurant and also a multi-time winner of Asia's 50 Best Restaurant, which serves an eclectic fusion of Sri Lankan and Australian culinary creations.

The 12-course degustation menu, curated by Chef Naleendra, features delicacies crafted with a seasonal ingredient-centric approach and innovative interpretation of modern Australian cuisine with a unique Sri Lankan twist. The menu will be served in Aji of MGM COTAI on October 11 and 12, serving for both lunch and dinner at MOP 2,800\* per person, with limited seating. Guests may also savor Chef Naleendra's culinary creations in Aji from October 14 to November 13, where a 12-course dinner menu, designed by the culinary master, will be served, for MOP2,200\* per person. For enquiry and reservation, please contact (853) 8806 2308 or visit [www.mgm.mo](http://www.mgm.mo) .

Located under the world's record-breaking roof of the Spectacle at MGM COTAI, Aji aspires to entice gastronomic enthusiasts with top-notch dining experience of contemporary creative delicacies by joining hands with renowned names in the industry on a regular basis.

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## **About MGM COTAI**

MGM COTAI is the latest integrated resort of MGM in China. Designed as the “jewelry box” of Cotai, it offers approximately 1,400 hotel rooms and suites, Asia’s first dynamic theater, 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. The Spectacle at MGM COTAI becomes the record holder of the largest free-span gridshell glazed roof (self-supporting) on January 19, 2019, making it the first architectural and structural GUINNESS WORLD RECORDS™ title for Macau, China. 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 only mega complex and hotel in Macau to gain three-star certification in both Green Building Design and Operation Label, as well as the first hotel in the Greater Bay Area and second in Greater China to receive the certifications.

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