

MGM to Host Guest Chef Experience with Daniel Calvert of SÉZANNE

Exquisite French Fine Dining to Present Locals and Tourists with World Renowned Culinary Creations

MGM is delighted to invite one of the most top-rated chefs on the current world stage – Chef Daniel Calvert, Executive Chef of the MICHELIN 2-star French restaurant SÉZANNE in Tokyo, once again bringing in astonishing sparks to the local dining scene in support of Macau's position as a "Creative City of Gastronomy". From August 17 to 19, the acclaimed Michelin-starred chef, together with the culinary team of MGM, will present a three-day-only exquisite fine dining experience with classically rooted modern French cuisine, enthralling gourmands from Macau and all around the world.

Originated from suburban England, Chef Daniel Calvert is the leading culinary superstar in the current global gastronomic scene. Throughout the culinary career of the 34-year-old British chef, he journeyed through star-studded restaurants in the world's culinary capitals, including London, Paris, New York, and Hong Kong, the city where his name grew— Chef Calvert led a neo-Parisian bistro, Belon, into the coveted ranks of Asia's 50 Best Restaurants, and has become the youngest chef in Hong Kong to be awarded a Michelin star. With a cavalcade of accolades in his tally, Chef Calvert ventured to Tokyo in 2021 to helm SÉZANNE. Under his leadership, the French fine dining restaurant sitting atop downtown Tokyo has garnered two MICHELIN stars, ranked second place and also named The Best Restaurant in Japan in Asia's 50 Best Restaurants 2023, in solely two years' time.

Combining exquisite classic French style and innovative interpretation with the finest seasonal Japanese ingredients, Chef Calvert will create an ultimate fine dining experience with a 10-course degustation menu, featuring a lineup of his signature creations treasured by diners of SÉZANNE. The degustation menu will be served in Aji of MGM COTAI every day between August 17 to 19, serving for both lunch and dinner at MOP 2,800* per person, with limited seating. Guests may also savor Chef Calvert's meticulous creations in Aji from August 20 to September 18, where a 6-course lunch and an 8-course dinner tasting menu, designed by the culinary master, will be served, for MOP1,600* and MOP2,200* per person, respectively. For enquiry and reservation, please contact (853) 8806 2308 or visit www.mgm.mo.

Located under the world's record-breaking roof of the Spectacle at MGM COTAI, Aji welcomes with fascinating culinary masters from around the globe on a regular basis. Joining hands with renowned names in the industry, the restaurant aspires to entice gastronomic enthusiasts with top-notch dining experience of contemporary creative delicacies.

*Subject to 10% service charge.



About MGM COTAL

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.

For media enquiries, please contact:

Jessie Kuan Executive Director of Public Relations MGM Tel: (853) 8806 3412

Tel. (000) 0000 0412

Email: jessiekuan@mgm.mo

Juliana Kung Assistant Director of Public Relations MGM

Tel: (853) 8806 3424

Email: julianakung@mgm.mo