

Leading wine expert Jeannie Cho Lee appointed as Galaxy Macau™'s Master of Wine

One of the foremost authorities on wine to complement Galaxy Macau's world-class dining

Ms. Lee's expertise in Asian wines, Asian food and wine pairings a perfect match for the first authentically Asian resort destination of its kind



(HONG KONG & MACAU, 3 March 2011) — Jeannie Cho Lee MW, who in 2008 became the first Asian to pass the notoriously difficult Master of Wine Examination, is bringing her impeccable knowledge and credentials to Galaxy Macau™, the most eagerly anticipated resort property to open in the city this year.

Ms. Lee will serve as Master of Wine for Galaxy Macau, overseeing the development of its carefully selected wine list, food pairing aspects and a series of dinners, seminars and other special events. Ms Lee is known as one of the world's leading voices in wine, and she is highly sought-after for her consulting, commentary and professional judging skills.

Galaxy Macau executives said Ms. Lee's acumen as well as her Asian wine expertise and heritage clearly reflect the "World Class, Asian Heart" positioning of the property, helping immediately establish the international caliber of its food and beverage offerings while also cementing its leadership in Asian cuisine and wine pairing. According to Ms. Lee, this was a significant factor in why she chose to partner with Galaxy Macau.

"I respected and agreed with Galaxy Macau's platform on being a resort by Asians, for Asians," Ms. Lee said. "From a food and beverage perspective, we have a philosophical synergy – their focus on Asian tastes is in line with what I've

been researching and studying for years.”

Under the guidance of Ms. Lee, Galaxy Macau will be a wine specialist in key areas. One is that it will offer boutique wines that are not easily found in Asia, stocking a range of vintages from each in an effort to develop deep relationships with the producers.

Another is that Galaxy Macau will put significant emphasis on Burgundy and the red Pinot Noir grape, based on Ms. Lee’s belief that Pinot Noir is a truly exceptional and versatile red grape that pairs well with a variety of Asian cuisines. The master wine list will contain an extensive offering of the very best expressions of Pinot Noir from around the world, including Burgundy.

Galaxy Macau will also be the best place in the region to experience the best wines made in Asia. “I have already selected more than 20 Asian wines for the property’s master wine list, from countries such as China, India, Japan and Thailand, and this number will continue to grow,” said Ms. Lee. “I have been cultivating relationships with producers across the region for over a decade, following them and writing about them, and now they have the opportunity at Galaxy Macau to share the stage alongside those from more classic wine-producing countries.”

For VIP guests to the property as well as serious wine connoisseurs, Galaxy Macau will offer a special “Collectibles” list comprising mainly blue-chip Bordeaux from top vintages as well as top cult Californian, Australian, Spanish and Italian wines. Some of the very best wines in the world, like Chateau Margaux, have recently established relationships with Galaxy Macau and Ms. Lee to supply wines and participate in future collaborations.

Mr. Michael Mecca, President and COO of Galaxy Entertainment Group, said, “Galaxy Macau’s partnership with Ms. Lee demonstrates that we take ‘World Class, Asian Heart’ very seriously. This is a place where Asian tastes, sensibilities and design influences will attract visitors from around the region, as well as international guests seeking an authentic Asian resort holiday experience. Under Ms. Lee’s guidance, we will be able to provide them with a culinary and wine experience that is unique, memorable and world-class, and one that is tailored for this part of the world.”

In addition to directing the selection of wines for Galaxy Macau’s master and Collectibles wine lists, the partnership with Ms. Lee will extend to a series of events at the property’s numerous restaurants. These will include winemaker dinners, Asian food and wine pairing evenings, invitation-only wine appreciation events, seminars and tastings for enthusiasts of all backgrounds, and potentially even ladies-only functions such as tastings, cooking events and more.

Ms. Lee is well regarded for her regular wine columns and articles, which can be found in several noted publications including Wine Spectator and Revue du Vin, and she serves as Contributing Editor for Decanter UK. She is also a consultant to Singapore Airlines, a frequent lecturer at high-profile wine events and expos, and a sought-after judge who has participated in competitions such as the Decanter World Wine Awards, the International Wine Challenge and the Royal Adelaide Wine Show.

Her passion for food and wine inspired her to write her first book, “Asian Palate”, which won the Gourmand World Cookbook Award for Best Food and Wine Pairing Book in the World. “Asian Palate” was also shortlisted as one of four books considered for the UK’s Andre Simon award. She is founder and director of AsianPalate.com, a website that celebrates authentic Asian cuisine and wine together.

Owned by Galaxy Entertainment Group (“GEG” or “the Group” – HKEx stock code: 00027), the HK\$14.9 billion, 550,000-square-meter Galaxy Macau is the first truly integrated property of its kind in the city due to its resort features. Most prominent of these is the property’s resort deck, where a man-made beach—with 350 tons of white sand deposited along a 150-meter-long shoreline—frames the world’s largest rooftop wave pool, covering 4,000 square meters with waves reaching as high as 1.5 meters.

In line with its commitment to the Asian resort experience, Galaxy Macau will offer one of the largest selections of Pan-Asian cuisine in the region within its more than 50 food and beverage outlets. Signature and specialty restaurants include Japanese, Korean, Indian, Southeast Asian, Macanese and several ethnic Chinese cuisines.

Accommodation is provided by three leading Asian hotel brands: the Banyan Tree Macau, which will offer 246 suites and 10 floating villas; the 488-room Hotel Okura Macau; and the 1,500-room Galaxy Hotel, which will become GEG’s flagship Cotai hotel. Galaxy Macau marks the entry into the Macau market for both the Singapore-based Banyan Tree and Okura, Japan’s most prominent hotel company.

Also attracting visitors will be the ultra-exclusive China Rouge, a hybrid nightclub, bar and restaurant conceptualized by renowned Hong Kong designer Alan Chan to evoke a modern vision of 1930s Shanghai. It is anticipated that China Rouge will instantly become one of the trendiest nightspots in Macau, drawing discerning clientele from around the region. The property will also feature a retail boulevard offering a unique shopping experience of Asian as well as

international brands.

Guests will be able to experience the authentically Asian food and wine offerings of Galaxy Macau and Jeannie Cho Lee from early 2011, when the resort is scheduled to open. More information on the resort and its offerings can be found at <http://galaxymacau.com/> and <http://www.facebook.com/galaxymacau>.

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About Galaxy Macau

Galaxy Macau™ is the only truly authentic Asian five-star resort destination in Macau. Opening in early 2011, at an investment of nearly HK\$15 billion, it will include more than 2,200 rooms, suites and villas across three world-class hotels: the award-winning and ultra-exclusive Banyan Tree Hotel and Resort, Japan's legendary Okura Hotels & Resorts Worldwide, and the highly anticipated five-star Galaxy Hotel. Facilities include a selection of more than 50 food and beverage outlets, including the widest selection of pan-Asian cuisine in Macau; distinctive retail shopping; lush oasis gardens covering 52,000 square meters, and the world's largest Sky Wave Pool covering 4,000 square meters and featuring a 350-ton white sand beach. For more details, please visit <http://en.galaxymacau.com/>.

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「澳門銀河™」 誠邀頂尖葡萄酒品鑒專家李志延為葡萄酒大師

享譽全球的鑒酒專家令「澳門銀河」的盛世佳肴相映成趣

李志延對亞洲葡萄酒、亞洲美食與葡萄酒配搭獨具慧眼與全球首間標榜亞洲式綜合渡假城的「澳門銀河」絕對稱得上最佳組合



(香港及澳門, 二零一一年三月三日) — 万众期待将于本年度开幕的「澳門銀河™」渡假城宣布邀请李志延女士为「澳門銀河」的葡萄酒大师。李志延于二零零八年成为首位成功通过葡萄酒大师考试的亚洲人。她对葡萄酒的卓越知识和品酒资历, 将为「澳門銀河」的宾客带来非凡的品酒体验。

李志延担任「澳門銀河」葡萄酒大师顾问, 除了为渡假城精心挑选葡萄酒藏酒名单, 并就葡萄酒与食物搭配提供专业意见, 以及设计品酒晚餐、讲座及其他特式活动。李志延被誉为对葡萄酒有独到灼见的大师, 多间机构争相邀请她出任顾问、撰写酒评及提供专业评审意见。

「澳門銀河」管理层对李志延的鉴酒眼光, 尤其对亚洲葡萄酒的专业知识及认识刮目相看, 认为李志延能够充分反映「澳門銀河」「傲视世界 情系亚洲」的定位, 有助迅速建立渡假城在餐饮方面的国际资历, 同时奠定其在亚洲佳肴及葡萄酒搭配的领导地位。李志延表示, 「澳門銀河」独特的亚洲式渡假体验及设计正是考虑与其合作的一个重要因素。

李志延表示:「本人对于『澳門銀河』由亚洲人开设、为亚洲人服务的宗旨非常尊重及认同。我们对饮食抱相同的理念, 『澳門銀河』对亚洲美食的追求与我多年来研究的方向亦一致。」

在李志延的精心策划及指导下, 深信「澳門銀河」将成为葡萄酒的专家。「澳門銀河」其中之一个重点是提供亚洲罕见的精品葡萄酒, 并储存各个年份的葡萄酒, 致力与酿酒商建立深厚的关系。

此外, 李志延深信黑皮诺(Pinot Noir)是世上独一无二且口感复杂的红葡萄品种, 由黑皮诺葡萄酿制的葡萄酒与多种亚洲美食配搭完美。因此, 「澳門銀河」将搜罗来自世界各地的黑皮诺葡萄酒佳酿, 包括勃根弟葡萄酒, 增添其葡萄酒藏酒库的吸引力。

「澳門銀河」将成为区内鉴赏产自亚洲葡萄佳酿的最理想地方。李志延表示:「我已为『澳門銀河』的葡萄酒藏酒名单精选20种以上亚洲葡萄酒, 产地遍布中国、印度、日本以至泰国, 而亚洲葡萄酒的数量将会继续增加。过去十多年来, 我与区内的酿酒商建立了深厚关系, 紧贴他们在酿酒技术及质量方面的发展, 撰写有关亚洲葡萄酒的文章。相信在『澳門銀河』的舞台上, 亚洲葡萄酒将会有机会与传统的酿酒大国平分春色。」

「澳門銀河」亦专为贵宾及葡萄酒鉴赏家提供独特的「珍藏」系列, 当中囊括最佳年份的极品波尔多葡萄酒, 以及优质且广受追捧的加州、澳洲、西班牙及意大利葡萄酒名酿。不少世界著名酒庄, 例如Chateau Margaux, 与李志延及「澳門銀河」建立紧密关系, 致力为「澳門銀河」提供佳酿, 未来更携手参与更多合作计划。

银娱总裁及首席营运总监万卓祺先生说:「『澳門銀河』与李志延的合作, 足证我们非常看重并贯彻『傲视世界 情系亚洲』的定位。『澳門銀河』糅合亚洲佳肴、亚洲热情细腻的款客之道、及蕴含亚洲艺术精髓的设计, 吸引来自区内以及世界各地崇尚亚洲式渡假风情的宾客。我们得到李志延襄助, 将会为宾客提供独特难忘及世界级的美食及品酒体验。」

除为「澳門銀河」的主酒单及珍藏酒单细选葡萄酒外, 李志延将与「澳門銀河」合作, 在渡假城旗下多间餐厅举办一系列品酒活动, 包括由酒庄主持的晚宴、亚洲美食选配葡萄酒晚会、贵宾尊享赏酒会、讲座及为不同品酒资历的葡萄酒爱好者而设的品酒会, 并可能举办女士尊享品酒会及烹饪活动。

李志延的酒评广受推崇, 酒评除了在著名品酒杂志《Wine Spectator》及《Revue du Vin》连载外, 更为英国《Decanter》杂志的特约编辑。同时, 李志延亦担任新加坡航空的葡萄酒顾问, 并经常于知名的葡萄酒活动及展览担任讲者, 更获多间比赛主辨机构争相邀请担任评审工作, 她曾参与评审的比赛包括Decanter世界葡萄酒大奖(Decanter World Wine Awards)、国际葡萄酒挑战赛(International Wine Challenge), 以及皇家阿德莱葡萄酒展(Royal Adelaide Wine Show)等。

李志延对美食及葡萄酒的热情诱使她抒发成文, 与好此道者共享。她首本着作「Asian Palate」获Gourmand World Cookbook Award颁发世界最佳食物及葡萄酒搭配书籍(Best Food and Wine Pairing Book in the World)的殊荣。

「Asian Palate」亦成为英国Andre Simon Award四本入围书籍之一。她更创办AsianPalate.com网站, 同时出任总监一职, 致力推广亚洲菜式及葡萄酒搭配。

「澳門銀河」由银河娱乐集团(「银娱」或「集团」—香港联交所股份代号:00027)拥有, 耗资149亿港元, 占地550,000平方米。「澳門銀河」凭借其渡假设备, 成为首间真正综合式渡假城。其中最突出的渡假设施莫过于其渡假平台—铺满350吨白沙、全长150米的人造沙滩缔造轻松悠闲的渡假气氛, 而世界最大、占地4,000平方米的空中冲浪池可卷起高达1.5米的人造波浪, 让宾客一试冲浪的快感。

为贯彻提供百分百亚洲式综合渡假体验的承诺, 「澳門銀河」将设有逾50间食肆, 并因此晋身为区内提供最多元化亚洲美食的渡假城之一。日本菜、韩国菜、印度菜、东南亚菜、澳门菜及中国多个著名地道美食等一应俱全, 让宾客尽享味觉之旅。

三间领先的亚洲酒店为宾客提供多种豪华独特的住宿选择。澳门悦榕庄设有246间套房及10间水上别墅。澳门大仓酒店提供488间客房。提供1,500间客房的「银河酒店」将成为银娱在路氹城的旗舰酒店。「澳門银河」标志着以新加坡为基地的悦榕庄及日本最显赫的酒店品牌日本大仓饭店集团踏足澳门市场的一个重要里程碑。

「澳門银河」另一瞩目设施为重新演绎1930年代上海典雅富丽气派，集高级会所、酒吧及餐厅于一身的「红伶」。由香港著名设计师陈幼坚设计的「红伶」，预计将成为澳门最时尚蒲点之一，受区内品味一族追捧。此外，渡假城的名店大道设有多个亚洲及国际品牌分店。

宾客在2011年初将可体验由「澳門银河」渡假城及李志延主理的美食佳酿。更多关于渡假城及其服务的资料载于<http://galaxymacau.com/>及<http://www.facebook.com/galaxymacau>。

~完~

有关「澳門银河™」

投资近150亿港元的「澳門银河」将于2011年初开幕，是澳门唯一真正的亚洲五星级综合渡假城。「澳門银河」拥有3间世界级酒店，包括屡获殊荣且风格独特的悦榕庄、日本传奇酒店澳门大仓酒店及万众期待的五星级「银河酒店」，合共提供逾2,200间客房，套房及别墅。设施包括超过50间餐饮店，选择包罗万有，宾客可在此品尝澳门最丰富的亚洲美食，其他设施包括别具特色的零售商店、面积达52,000平方米的林荫花园及全球最大型的高空冲浪池，该冲浪池面积达4,000平方米，并有一个铺上350吨白沙的沙滩。详情请浏览<http://sm.galaxymacau.com/>。

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