



Culinary Stars Align at Galaxy Macau

Wednesday, 18 May 2011

Macau's newest destination resort knows the way to guests' hearts with top chefs, impeccable Asian and international dining, comfort food, exclusive offerings and much more...

Galaxy Macau unveiled its full roster of 50 food and beverage outlets, stoking the appetites of gourmets everywhere who are counting down the final days until Macau's most eagerly anticipated integrated destination resort opens its doors on 15 May 2011.

Ms Gillian Murphy, Senior Vice President – Non-Gaming Operations of Galaxy Macau, says the resort aims to become nothing less than the number one culinary destination in Macau. “Good food is one of the most fundamental parts of a memorable holiday. As the first truly authentic Asian resort of its kind in Macau, we realize how important it is to offer the absolute best in Asian cuisines to make our guests from around the region feel right at home, and to provide our international guests with the most genuine Asian dining experience possible.”

Among the many highlights of its restaurant offerings, Galaxy Macau will feature:

- Nearly 50 restaurants upon opening with more outlets to come ... meaning guests could eat at Galaxy Macau once a week for a year and almost never eat at the same place twice
- Macau's widest selection of Pan-Asian cuisine under one roof
- Leading chefs from around the world, including the Banyan Tree Macau's Matías Martínez, an award-winning chef who has worked at some of Europe's leading Michelin-starred restaurants; Executive Chinese Chef Simon Tho, a veteran with more than 20 years of experience in Chinese and Asian cuisine, most recently with Shangri-La; and many more
- Renowned partnerships with the legendary Japanese restaurant Yamazato from Hotel Okura Macau, Michelin-recommended Cantonese restaurant Laurel, highly regarded Chiu Chow restaurant Pak Loh, and many more
- High-end concepts specially built for Galaxy Macau, including signature Mediterranean restaurant Terrazza and the Banyan Tree Macau's Belon Oyster Bar & Grill

Galaxy Macau will also feature a number of ethnic Chinese eateries, including Cantonese, Chiu Chow, Taiwanese and Shanghainese. According to a 2008 AC Nielsen survey, nearly 60% of Chinese feel that food is an important factor in choosing a leisure destination, making it the second-most important consideration after price. A Euromonitor study showed that Chinese tourists spent 12% of their trip budget on food in 2009 ... second only to shopping.

Ms Murphy added, “It's no secret that Asians love to eat when they travel. There's even a saying that the Chinese follow their stomachs on holiday! We believe that by serving the best range of Asian food in town – from fine dining to comfort food like noodles, dumplings and congee – we can make Galaxy Macau feel like a home away from home, and the kind of place that people who love Asian food will want to return to time and time again.”

Beverages are also a critical component of Galaxy Macau's culinary offering. Features include the world's first and only The Macallan Whisky Bar & Lounge, with Macau's largest selection of whisky at over 360 labels, including the complete range of The Macallan single malts dating back to 1937; Sakazuki Sake Bar by Hotel Okura Macau, which will offer a wide range of Japan's finest sakes; and the ultra-exclusive China Rouge, a hybrid nightclub, bar and restaurant conceptualised by renowned Hong Kong designer Alan Chan, serving professionally mixed cocktails as well as fine and rare wines.

Galaxy Macau has paid particularly close attention to its wines, enlisting leading expert Jeannie Cho Lee to serve as the property's Master of Wine. Ms Lee will oversee the development of the property's carefully selected wine list, food pairing aspects, and a series of dinners, seminars and other special events. Galaxy Macau will have not only blue-chip Bordeaux from top vintages and top cult Californian, Australian, Spanish and Italian wines, but it will also carry an impressive collection of Burgundy and Pinot Noir because of its friendliness with Asian cuisine. In addition, the property will carry a wide range of Asian wines, including bottles from China, India, Thailand and Japan.

Galaxy Macau, the city's most eagerly anticipated integrated destination resort, aims to deliver authentically Asian service style and offerings at an international level through its hospitality ethos of “World Class, Asian Heart”. It will be focused on Asian tastes, sensibilities and design influences to attract visitors from around the region as well as international guests seeking an authentic Asian resort holiday experience.

“When we hold our Grand Opening on 15 May 2011, every aspect of our food and beverage offerings will be open too,” said Ms Murphy. “Whether you’re a serious foodie, or simply someone who appreciates a really well prepared yum cha, Galaxy Macau is going to be the place to be.”