



Culinary Masters an RR1 signature event premieres in Asia

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HONG KONG
Robb Report

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The grand premiere of Robb Report Hong Kong's Culinary Masters in Macau, in partnership with MGM, took place at MGM COTAI, making history as the very first RR1 signature event held in Asia. RR1 members, VIP guests, and a coalition of some of the finest chefs in the world gathered in Macau for a celebration of gastronomy, fine wines and spirits, art, and culture.

"I am delighted to have welcomed over 150 guests from more than 10 countries to MGM x RR1 Culinary Masters Macau, co-presented by Robb Report Hong Kong and MGM, and to share with them a wealth of superlative experiences centred around gastronomy, art, and culture," said Tak Man, CEO and Publisher of Robb Report Hong Kong. "Culinary Masters is about savouring the finest the dining world has to offer, and we are proud to gather our community of avid luxury lifestyle consumers to embrace the harmonious culinary vision put forth by our acclaimed local and international chefs, honouring Macau's strong culinary roots."

"As the first exclusive RR1 Signature Event in Asia, MGM's goal is to combine various culinary traditions to create unparalleled gastronomic experiences in Macau," said Hubert Wang, President and Chief Operating Officer of MGM China Holdings Limited. "MGM x RR1 Culinary Masters Macau is a testament that MGM continuously strives to elevate Macau's status as a UNESCO City of Gastronomy, bringing global travellers to the best of the best the dining world has to offer, alongside some of the brightest stars in the international culinary scene. The event will continue to serve as a platform for a vibrant culinary cultural exchange, bringing together local and international culinary talents, as well as passionate food enthusiasts in Macau."

The highlights of MGM x RR1 Culinary Masters Macau included an exclusive programme of gourmet dinners, guided cooking and tasting masterclasses, immersive art experiences, and guided tours, all driven by the top talents in the fine dining and beverage world under the theme "The Flavours of Tomorrow: Savouring the Future." Led by the visionary Massimo Bottura of Osteria Francescana, twice-ranked the "World's Best Restaurant" and honoured with three Michelin stars, the line-up included Yim Jung-sik of two-Michelin-starred Jungsik Seoul and New York, the acclaimed pioneer of "New Korean" cuisine;

the internationally renowned Shane Osborn of Arcane, the first Australian chef to hold two Michelin stars; Yang Dengquan of Five Foot Road, recently awarded one Michelin star for its outstanding Sichuan specialities; Homan Tsui of Imperial Court, an expert in Lingnan cuisine; and Palmira Pena of Manuel Cozinha Portuguesa, who brought Macanese and Portuguese flavours into the mix.

Local and international guests took part in the festivities, including RR1 members and eminent tastemakers from Australia, China, Italy, Japan, Singapore, South Korea, Thailand, the United Arab Emirates, the United Kingdom, and the United States, who experienced the chefs' masterclasses and indulged in once-in-a-lifetime curated gala dinners. Shane Osborn, Yang Dengquan, Palmira Pena, Homan Tsui, Yim Jung-sik, and Bruno Le Francois took the stage to present the 12-hand dinner, "The World on a Plate," each taking charge of a course and bringing their signature dish to the table, paired with befitting red, white, and sparkling wines.