



Bringing the world to your plate, one dish at a time, Sands Dining highlights the diversity, quality, ingredients, chefs, creativity and ambience at Sands Resorts Macao's more than 150 restaurants. Offering a world of diverse cuisine prepared by some of the most innovative and skilled chefs, Sands Resorts Macao presents unique dining experiences at each of its distinctive restaurants and outlets. From authentic Chinese delicacies to Macanese favourites and global cuisine, there's something special for every palate.

<https://en.sandsresortsmacao.com/sands-lifestyle/gastronomy.html>

Highlight of the restaurants at The Venetian Macao:

### **Pin Yue Xuan at The Venetian Macao**

Premium Cantonese Michelin Selected Pin Yue Xuan offers an immersive dining experience that reinterprets and refines Cantonese cuisine, including innovative delicacies and handmade dim sum. Under the guidance of executive chef Darren Cheung, who has over 20 years' experience, the time-honoured traditions of Cantonese cuisine are combined with an innovative touch. Guests can pair the delectable dishes with an array of superb wines and cocktails or select a custom-made teapot to enjoy the finest Chinese teas.

The elegant restaurant has an artistically fluid ambient tone thanks to light spilling in from a large skylight that gradually changes throughout the day. Clever design elements that add a sense of tranquility include the high ceiling (six-metres) with columns and beams reminiscent of classic Chinese pavilions, and semi-transparent silk screens featuring Chinese landscapes by renowned artist Li Chang Tien that bring an element of sophisticated privacy to each dining nook.





### **Jiang Nan by Jereme Leung at The Venetian Macao**

Jiang Nan by Jereme Leung is renowned celebrity chef Jereme Leung's first restaurant in Macao and offers a gastronomic adventure sure to satisfy. The restaurant's name means 'South of the River', and refers to a large area below the Yangtze, encompassing Shanghai, Jiangsu, Anhui and Zhejiang. Leung describes his cuisine as authentically Jiangnan with creative touches, taking the region's rich seasonal bounty and transforming, using time-honoured cooking techniques, into authentic dishes, beautifully plated, that impress with every bite.

The restaurant setting is complemented by its contemporary-chic-meets-timeless-elegance interiors that are reminiscent of the influential Shanghai Art Deco era of the 1920s and 1930s. The Shikumen brickwork amplifies the sense of space, which artfully conveys both homeliness and Chinese luxury, with sophisticated elements informed by bespoke furniture, lighting and artwork.



### **Hiro by Hiroshi Kagata at The Venetian Macao**

Helmed by executive chef Hiroshi Kagata, Hiro by Hiroshi Kagata is a vibrant Japanese restaurant offering authentic techniques and flavours at The Venetian® Macao. Chef Hiroshi brings almost forty years of experience to every plate and is considered a master of Japan's two most highly revered traditional cuisines – Kaiseki from Kyoto and Edo from Tokyo. Diners can enjoy a full selection of sushi, sashimi, tempura, robatayaki, teppanyaki and more. In addition, guests can also choose from eight varieties of Ramen and a



selection of toppings, with noodles freshly made daily to chef's special recipe, served in a thick and luscious soup made to exacting standards. There is also a choice of three tempting Donburi.



### North at The Venetian Macao

Specialising in northern and Sichuan Chinese cuisine, North offers a wide variety of traditional, authentic cuisines from the Dongbei and Sichuan regions of China. Featuring live preparation and cooking of noodles, dumplings and steamed specialities, dishes are created by chefs native to Northeast China. Featured in Wine Spectator magazine's Award of Excellence since 2015 and T. Dining by Hong Kong Tatler's Best Restaurants since 2016, this spacious restaurant, furnished in beautiful traditional wood panel décor, serves wonderfully spicy food complemented by top-class service.

