



**FOR IMMEDIATE RELEASE**

**CERTIFIED AUTHENTIC KOBE BEEF AVAILABLE  
IN NOBU MANILA AT CITY OF DREAMS**

June 20, 2017 – As one of the city’s trendiest dining hotspots, Nobu Manila offers the world-famous, well-marbled texture and unparalleled flavor of authentic Kobe beef as part of Nobu’s new style Japanese-Peruvian dinner menu. Nobu Manila is one of rare few restaurants in the Philippines, which serves Kobe beef with the official certification guaranteeing its authenticity.

An exclusive selection of a la carte dishes highlights top-grade Kobe beef. Guests can have a taste of Kobe beef prepared as the main ingredient in the cold dishes such as New-Style Sashimi: thinly-sliced Japanese A5 Kobe beef, garlic, ginger, sesame seeds, chives, yuzu soy sauce, seared with hot olive and sesame seed oils; Tataki with Ponzu: lightly-seared thinly sliced Japanese A5 Kobe beef, ponzu sauce, spicy daikon radish, ginger puree, sliced garlic and green onion; Tiradito Nobu-style: thinly-sliced Japanese A5 Kobe beef, cilantro, soy salt, Peruvian chili puree with yuzu and lemon juice; Nigiri: any of the mentioned selection prepared sushi style; and Tartar with Caviar: finely-minced Japanese A5 Kobe beef, wasabi soy sauce, sliced green onion and Ossetra caviar.

An assortment of Kobe beef hot dishes include Toban-yaki: grilled Japanese A5 Kobe beef, caramelized onions, mixed mushrooms, roasted vegetables, yuzu sauce in ceramic roasting dish; Flambe: lightly-seared Japanese A5 Kobe beef on hot stone, flambéed with brandy, served with black pepper teriyaki, butter ponzu and Peruvian anticucho sauces; Ishi-Yaki: sliced raw Japanese A5 Kobe beef, hot stones for cooking, served with truffle teriyaki, wasabi pepper, and Peruvian anticucho sauces; and Ribeye Yakimono: grilled Japanese A5 Kobe beef and roasted vegetables, served with truffle teriyaki, wasabi pepper, and Peruvian anticucho sauces.



Kobe is produced solely in Kobe City, Hyogo prefecture, Japan. Its unmatched luxurious flavor and texture produced through a highly meticulous and arduous process makes it the world's rarest and most sought-after cattle meat in the world. Kobe beef requires a pure lineage of Tajima-gyu breed cattle born and raised in Hyogo prefecture, which feeds on the local water and grass its entire life. It must be a bull or virgin cow, processed in a Hyogo slaughterhouse and must pass a stringent government grading exam reaching a minimum BMS (beef marble score) of six or higher. To ensure authenticity, the store or restaurant must carry the certification with the ten-digit identification number determining which particular Tajima-gyu cow it came from.

Nobu Manila is open for dinner from 6:00 pm to 10:00 pm on Mondays to Thursdays and 6:00 pm to 11:00 pm on Fridays to Sundays.

For inquiries and reservations, please call + 63 2 800 8080 or e-mail [guestservices@cod-manila.com](mailto:guestservices@cod-manila.com) or visit [www.cityofdreamsmanila.com](http://www.cityofdreamsmanila.com).

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### **About City of Dreams Manila**

City of Dreams Manila marks the formal entry of Melco Resorts and Entertainment Limited into the fast-growing and dynamic tourism industry in the Philippines. The integrated casino resort at Entertainment City, Manila Bay, Manila, officially opened its doors to the public in February 2015 and is operated by Melco Resort and Entertainment (Philippines) Corporation ("MRP").

Located on a 6.2 hectare site, the integrated resort complex brings together a diverse collection of contemporary leisure and lifestyle brands including Crown, Nobu, Hyatt and DreamWorks. As such, an exceptional entertainment experience awaits all types of travelers and visitors from around the region.



The dynamic and innovative resort complex, located on an approximately 6.2-hectare site at the gateway to Entertainment City, includes the ultimate in entertainment, hotel, retail and dining and lifestyle experiences with aggregated gaming space, including VIP and mass-market gaming facilities with up to approximately 268 gaming tables, 1,652 slot machines and 158 electronic table games.

The integrated resort features three luxury hotel brands: Crown, Nobu and Hyatt, and distinctive entertainment venues, including the family entertainment center DreamPlay, the world's first DreamWorks-themed interactive play space; CenterPlay, a live performance central lounge inside the casino; and Chaos & Pangaea nightclubs situated at the Fortune Egg, an architecturally-unique structure, with creative exterior lighting design and an iconic landmark of the Manila Bay area.

City of Dreams Manila delivers an unparalleled entertainment and hospitality experience to the Philippines and is playing a key role in strengthening the depth and diversity of Manila's leisure, business and tourism offering, enhancing its growing position as one of Asia's premier leisure destinations. It has been developed to specifically meet the needs of the large, rapidly growing and increasingly diverse audience of leisure and entertainment seekers both in the Philippines and those visiting Manila from across the Asia region and around the world.

### **About Melco Resorts and Entertainment (Philippines) Corporation**

Melco Resorts and Entertainment (Philippines) Corporation, with its shares listed on the Philippine Stock Exchange (PSE: MRP), is a subsidiary of Melco Resorts & Entertainment Limited (NASDAQ: MLCO). It has developed City of Dreams Manila, a casino, hotel, retail and entertainment integrated resort, which has three luxury hotels each with two towers, numerous specialty restaurants and bars, gaming and retail facilities, exciting entertainment venues including a family entertainment center, and a multi-level car park.



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