



FOR IMMEDIATE RELEASE

**UNIQUE GASTRONOMIC THRILLS
FROM AUTHENTIC KOBE BEEF TO ROYAL THAI CUISINE
AT CITY OF DREAMS MANILA**

Manila, September 8, 2016 – At City of Dreams Manila, diners can experience a unique epicurean journey around the world from September to October 2016. With over 20 dining options at the premier integrated resort in Entertainment City, guests are spoiled for choice, from authentic Kobe beef and new Omakase menu at Nobu Manila, a selection of wines and French cheeses at The Tasting Room, decadent Cantonese tonic soup at Crystal Dragon, create your own noodle soup with fresh handmade noodles at Noodle8 to royal Thai cuisine at Red Ginger.

For refreshments to pair with premium Western or Eastern fare or to be relished while unwinding, guests can enjoy the cocktail of the month at Nobu Manila, a special discount on a wide array of aperitif creations at The Tasting Room in October and over 40 varieties of local and imported beer for the Oktoberfest at CenterPlay.

In time for the festive season, guests can also plan in advance for memorable intimate gatherings or big groups with City of Dreams KTV party packages and special party packages at the Grand Ballroom.

Nobu Manila offers authentic Kobe Beef and Omakase Menu

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 served as part of the Nobu cold and hot specials during dinner from September 1 to October 31, 2016.

Guests can have a taste of Kobe beef with 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 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.

For the month of September, guests can also have a taste of Omakase dinner for a finely-curated sampling of Nobu dishes. Omakase means “I’ll leave it up to you.” It’s a complete trust to Head Chef Mike de Jesus and Nobu Manila culinary team to prepare a special set menu made of the freshest ingredients and with the essence of Chef Matsuhisa’s Japanese-Peruvian cuisine.

The September’s eight-course Omakase menu showcases the sumptuous Nobu fare, starting with a Zensai or hors d’oeuvres. This is followed by the first course, *Salmon Tar Tar with Crispy Gyoza Skin*, and an assortment of seasonal sushi. The third dish is the *White Fish Phyllo Pastry with Jalapeno Dressing*, aptly introducing the *Spicy Tuna Salad*. The *Lobster Soba Gaki*, *Foie Gras*, *Shitake Dust* and *Sous Vide Shortribs*, *Braised Daikon*; offer indulgent entrées while balanced with the seventh course; *Lapu Lapu Yuzu Miso*; and capped off with a seasonal fruit tart.

Also not to be missed is Nobu Manila’s cocktail of the month for September: Sour Kiss. This refreshingly tangy concoction is comprised of Capel Pisco, Grand Marnier, lemon, syrup,



and Angostura bitters, and pairs well with the restaurant's choice sashimi and sushi. This special Nobu cocktail is available during dinner.

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. Brunch is served every Sunday from 11:30 am to 3:00 pm.

The Tasting Room – Wine and Cheese Saturdays & 20% Off on Cocktails

The Tasting Room, renowned for its European haute cuisine and selection of wines and spirits, offers "Wine and Cheese Saturdays" at P1,500 net per person this September.

The "Wine and Cheese Saturdays" highlights a curated array of the world's best cheeses by French company Mons Cheesemongers – Gabietou, Bleu d'Auvergne Selection Laitier AOP, Coeuf de Savoie Affine +6mois, Tommette Vendeenne Mi Chevre, Mistralou Bio, Galet de la Loire (Vache), Delice de St Cyr, Bonde du Poitou, Camembert cry Normandie, Cosne de Port Aubry Gd Mdl, Gaperon Affine +40 Jours, Bethmale (Vache Pasteurise), Soumaintrain, and St Nectaire Fermier Grand Classique AOP – paired with some of the most notable wines from around the world: Malbec, Trapiche Broquel, Argentina (red); 12 Lunas Red, Spain (red); Riesling, Schloss Vollradz, Germany (white); Moscato d'Asti, Braida Vigna Senza Nome, Italy (sparkling); and Grahams Late Bottle Vintage Port (fortified wine). Guests can enjoy unlimited wines together with Mon's cheeses and international breads.

In October, guests enjoy an exclusive 20% off on premium aperitif concoctions during Aperitif Hour from 6:00 pm to 8:00 pm at the Tasting Room. Cocktail choices include Sazerac (Wild Turkey Bourbon, Hennessy VSOP, Absinthe and Angostura Bitters), Single Barrel Espresso (Jack Daniels Single Barrel, Ristretto Espresso, Kahlua and Galliano), Port Stringer (Grahams LBV Port, Chambord and mint leaves); Classic Cacao (Grahams LBV Port, Sambuca, yolk and Crème de Cacao), and Brooklyn Harvard Manhattan (Martell Cordon Bleu, Antica Formula Vermouth, Maraschino Luxardo and Bitters). The Tasting Room's cocktail offerings for October range from P550++ to P1,350++ each.



The Tasting Room is open from 6 to 11 PM from Tuesdays to Sundays. It is known as one of Manila's premium dining destinations.

Crystal Dragon – New Tonic Soup & Mid-Autumn Festival

Crystal Dragon elevates the dining experience of exquisite Cantonese and regional Chinese dishes with the introduction of the new and healthy tonic soup: *Mini Buddha Jumps Over the Wall* at PhP 4,808++. Available from September 5 onwards, Fujian, China's indulgent and nutrient-enriched soup is a seafood lover's delight made of premium ingredients such as superior stock with shark's fin, mini abalone, fish maw, sea cucumber, dried scallop, chicken, black mushroom, cordyceps flowers and ginseng. The cordyceps and ginseng aids in increasing blood circulation to various parts of the body, enhancing one's overall health and performance.

Coinciding with the tonic soup offering is the Mid-Autumn Festival menu available until September 15, with nine exclusive a la carte dishes to celebrate one of China's centuries-old harvest rituals. Not to be missed during this period is the *Baked White Lotus Paste Moon Cake with Double Egg Yolk*, which can be ordered in boxes of four priced at P2,980++ per box. For box orders of ten or more, a reduced price of P2,780++ is offered.

Guests can also experience limited a la carte courses for the Mid-Autumn Festival, including *Wok-fried Boston Lobster Tails with Spices, Salt and Pepper*, *Braised Sea Cucumber and Baby Abalone with Bean Curd in Clay Pot*, *Sauteed Sea Grouper with Mushrooms, Honey Beans and Celery*, *Stewed Chicken in Chinese Wine Sauce, Taiwanese Style*; as well as *Chilled Sweetened Mango Sphere Coconut Mousse* and *Homemade Three-flavor Snow Skin Moon Cake* for dessert.

The *Mini Buddha Jumps Over the Wall* and Mid-Autumn Festival offerings are available at Crystal Dragon for lunch from 12 to 3 PM and dinner from 6 to 11 PM daily.



Red Ginger – Royal Thai Cuisine from Award-Winning Thai Chef & Peranakan Fare

Award-winning Thai Chef Aek Charttrakul helms Red Ginger's kitchen from September 15 to 25 as the Southeast Asian restaurant's guest chef, serving royal cuisine from Thailand during lunch 12:00 noon to 3:00 pm and dinner 6:00 pm to 11:00 pm.

GuestChef Aek has mastered the art of cooking Thai cuisine while working in 5-star hotels in Bangkok and a specialty restaurant in France. Together with the Red Ginger culinary team, Chef Aek will prepare the Thai dishes to highlight the balance between different flavors including spicy, sour, sweet, salty, and bitter. A unique facet of Thai cuisine is the use of fresh herbs and spices as well as the inclusion of fermented fish sauce in some of its dishes.

Most Thai dishes are stir fried or grilled and served with rice. Fish, pork, beef, and chicken are all prepared in a variety of ways, though typically cut into bite sized pieces and stir fried with various spices, such as garlic, chili, and basil.

Thai cuisine is influenced by neighboring countries, such as China, Laos, Burma, and Malaysia. With the influence of Chinese migrant, noodle dishes are also common in Thailand. Each of Thailand's different regions has developed its own style and is responsible for dishes that are quite different from those of other regions. Northern Thai cuisine shares similarities with cuisine from neighboring Laos, though the Thai versions of the dishes are a lot heavier on the chili. Southern curries on the other hand, are less spicy, with a greater Malaysian influence, and feature more coconut and turmeric.

An exclusive a la carte menu will be available at Red Ginger during this promotion, showcasing appetizers such as *Crispy Vermicelli Tossed in Sweet and Sour Sauce (Mee Krob)*, *Rice Cracker with Peanut Sauce (Kao Tang Na Tang)*, *Spicy Herbal Shrimp Salad (Pla Kung)*, and *Spicy Pork Rib Soup (Tom Klong Kradook Moo)*.

Thai entrées include *Green Curry with Chicken (Kaeng Kew Wan Gai)*, *Deep-fried Fish with Sweet and Sour Sauce (Pla Rad Prik)*, *Roasted Pork Neck with Spicy Thai Dipping Sauce*



(Kor Moo Yang), Stir-fried Crab with Egg and Yellow Curry (Poo Pad Pong Karee), Steamed Fish Suffle (Hor Mok Pla), Stir-fried Beef with Hot Basil (Pad Kaprao Nua), and Stir-fried Thai Noodle (Pad Thai), while desserts offered are Coconut Sticky Rice with Mango (Kao Naew Mamuang) and Rice Flour Ball Dumpling in Coconut Milk (Bua Loy).

Currently seated as a Board of Director and Culinary Consultant of the Thai Culinary Academy, Chef Aek Charttrakul began his career in 1999 cooking royal Thai cuisine in Benjarong, Dusit Thani, Bangkok. He likewise expanded his expertise by occasionally working in Le Toit du Monde Restaurant in Val d'Isere, France. After five years, he moved to Swissotel Le Concorde Bangkok where he managed the banquet kitchen until 2008. In 2013, Chef Aek joined the Suan Dusit Rajabhat University & International Culinary School and has since represented his country in various national, regional, and international competitions, garnering gold, silver, and bronze medals. His most recent accolades include receiving a silver medal at the 2015 Philippine Culinary Cup, a gold medal 2nd prize at the 2014 Villeroy & Boch Culinary World Cup in Luxembourg, and a gold medal with distinction at the 2014 Salon International de L'Agroalimentaire (SIAL) International Top Chefs in China.

The Southeast Asian restaurant also highlights Peranakan cuisine via an all day a la carte menu from September 1 to October 31. Dishes include *Nyonya Fried Chicken* marinated in shrimp paste and fermented bean curd with pineapple acar (Indonesian pickle) and curry mayonnaise; *Lam Mee* noodles in rich prawn gravy, char siu (Chinese barbecued pork), fish cake and hard-boiled egg served with homemade sambal; *Babi Asam* pork belly stew with tamarind, sticky turmeric rice, and prawn crackers; and *Bubur Cha Cha* sweet potato with taro and sago in pandan coconut milk.

Peranakan or Nyonya cuisine combines Chinese and Malay influences, merging Chinese ingredients with Malay spices and cooking techniques, producing aromatic dishes that are tangy, spicy and creamy. Common ingredients in Peranakan cooking are seafood or beef dishes prepared with laksa leaf, pandan leaf, tamarind, lemongrass, kaffir lime, rice or egg noodles, coconut milk and chili. These dishes are typically eaten with rice or fried fish.



CenterPlay – Sapporo Beer Deal & Oktoberfest

At the main gaming floor, guests can enjoy live nightly entertainment by the city's favorite local artists and bands at CenterPlay and enjoy the "Sapporo Beer Deal" composed of chicken karaage and Sapporo beer at PhP 520++ from September 1 to 30.

As an option, CenterPlay guests can order the all-American Philly Cheesedog with condiments of pulled angus beef, cheddar cheese, caramelized onions, roasted green peppers, and mushrooms at P190 net from September 1 to October 31, 2016.

Guests will have a fun time celebrating Oktoberfest at Centerplay with over 40 varieties of local and imported beers available only for the month of October. Choice of beers includes some of the best brands from Scotland, England, Australia, USA, Mexico, Spain, Ireland, Belgium, Germany, Thailand, Japan, and China. Perfectly paired with a fresh cold brew are a la carte dishes such as German cold cuts plate, German pretzels, and Laugen Schnitzel sliders.

CenterPlay is open Mondays to Thursdays from 3 PM to 4 AM and Fridays, Saturdays, and Sundays from 11 AM to 4 AM. Snack menu is only available Fridays, Saturdays and Sundays from 6:00 PM to 2:00 AM, and Mondays to Thursdays 6:00 PM to 1:00 AM.

Noodl8 – Fried Spring Roll Promo

City of Dreams Manila's casual Chinese restaurant Noodl8 has become a favorite of the property's guests. Known for a wide selection of handmade custom noodle dishes and fresh dimsum, the 24-hour diner located on the main gaming floor is offering guests to sample their Fried Spring Rolls for P88++ for each order of the "Create Your Own Noodle Soup". This promotion will be available from September 1 to October 31.



Festive Gatherings at City of Dreams Manila - KTV at Chaos and Grand Ballroom

As the holiday season draws near, City of Dreams KTV and Grand Ballroom are ideal venues for intimate and grand celebrations, respectively.

Plan and book from now until October 31 for a holiday videoke party with friends to enjoy unlimited San Miguel Beer Light at City of Dreams Manila's ten newly-opened KTV rooms on Wednesday and Thursdays of December, 7 PM to 11 PM. All rooms come with en suite powder rooms and fully-operated touchscreen control pads and start at a consumable food and beverage package of P5,000++ for two hours and up to ten persons. Larger rooms can accommodate up to 30 guests. The KTV rooms are available from Wednesdays to Sundays, 7 pm to 2 am, and Mondays to Tuesdays by reservation.

Party planners can add style and splendor to their year-end corporate parties and special events at the Grand Ballroom of City of Dreams Manila. Package starts at P1,999++ per person.

For inquiries and reservations, please call + 63 2 800 8080 or e-mail guestservices@cod-manila.com or visit cityofdreamsmanila.com.ph.

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About City of Dreams Manila

City of Dreams Manila marks the formal entry of Melco Crown Entertainment 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 Crown Philippines.

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 264 gaming tables, 1,535 slot machines and 114 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 Crown (Philippines) Resorts Corporation

Melco Crown (Philippines) Resorts Corporation, with its shares listed on the Philippine Stock Exchange (PSE: MCP), is a subsidiary of Melco Crown Entertainment (SEHK: 6883; NASDAQ: MPEL). 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. For more information about Melco Crown (Philippines) Resorts Corporation, please visit: <http://www.melco-crown-philippines.com/>.



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