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**FILIPINO-INSPIRED NOBU SPECIALS
AT NOBU MANILA RESTAURANT**

Manila, March 27, 2017 – Filipino-inspired specials take center stage at Nobu Manila restaurant during dinner from April 1 to June 30 to titillate the palate of diners who have been enthralled by the celebrated Nobu new-style cuisine.

Picking up on the success of a recent culinary event held in the City of Dreams Manila's signature restaurant that featured Filipino-inspired dishes by Nobu New York Executive Chef Ricky Estrellado and Nobu Manila Head Chef Michael de Jesus, the special Nobu Manila offering showcases the world-renowned refined signature Japanese-Peruvian cuisine, with a Filipino twist.

For this gastronomic experience, Nobu Manila's Chef Michael infuses into each of the Nobu specials distinct Filipino flavors and ingredients that complement the basic tastes of Nobu cuisine that is popularized by celebrity chef Nobu Matsuhisa.

The Nobu Sushi Bar special includes: Seared Tuna Sushi With Coconut Milk (lightly seared tuna with ginger and garlic topped with green chili pepper); Whitefish Adobo Sushi Style (lightly marinated with traditional Filipino Adobo spices topped with garlic chips and micro greens); Snapper Sushi with Tomato Salsa and Salted Egg (local snapper with tomato onion salsa and bonito cured egg yolk); and Tuna Sisig Cut Roll (cooked and chilled tuna mixed with red and green chilis, onions, mayonnaise and Calamansi juice then rolled with asparagus and nori).

The main courses feature a selection of innovative creations that sumptuously tweak traditional Japanese and Filipino dishes: Kurobuta and Foie Gras Sisig 'Pica Pica' (sous vide pork belly, seared foie gras, chili, onion and Yuzu soy sauce); Nobu Palabok (tiger prawn, Onsen egg, udon noodle with uni Palabok sauce); Wagyu Beef Short Rib Kare-Kare Anticucho (braised short rib, Japanese eggplant, baby bok choy with Kare Kare Anticucho sauce).

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The novel undertaking to present a fusion of Filipino classic and Nobu cuisines at affordable prices in an a la carte is held timely with the Flavors of the Philippines, the annual gastronomy festival by the Department of Tourism and the Tourism Promotions Board.

Nobu Manila is open for dinner daily, from 6 p.m. to 10 p.m. and until 11 p.m. on Fridays to Sundays at Level 1 of Nobu Hotel Manila. The restaurant serves breakfast daily from 6 a.m. to 10:30 a.m., and until 10 a.m. on Sundays, and Sunday Brunch from 11:30 a.m. to 3 p.m.

For inquiries and reservations, guests can call 8008080 or 6912882 or email guestservices@cod-manila.com or visit cityofdreams.com.

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Michael De Jesus

Michael, a Fil-Am, helms Nobu Manila's kitchen as the Head Chef, bringing with him a wealth of nine years' experience in Nobu restaurants, where he worked himself up to becoming Sous Chef of Nobu Los Angeles and Chef de Cuisine in Nobu Las Vegas. He has been passionately creating delightful dining experiences for over 20 years. His current position at Nobu Manila allows him to infuse Filipino ingredients and methods into Nobu-style dishes, creating exceptional and unique dishes for both the foreign and Filipino palates.

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About Nobu

Nobu, the world renowned Japanese restaurant recognized for pioneering a New-style Japanese cuisine, started as a business partnership in 1994 between Chef Nobu Matsuhisa and his partners: actor Robert De Niro, producer Meir Teper, and restaurateur Drew Nieporent. Originating in New York as the flagship restaurant, the Nobu brand is now an empire that spans across five continents, with international locations in London, Tokyo, Hong Kong, Beijing, Milan, The Bahamas, Melbourne, Dubai, Cape Town, Moscow, Mexico City, Budapest, Perth, Monte Carlo, Kuala Lumpur, Manila, and United States locations in



Las Vegas, Malibu, Miami Beach, Dallas, San Diego, Los Angeles, Waikiki, Lana'i. The global Nobu enterprise recently expanded to include the first ever Nobu Hotels in Las Vegas and Manila, with anticipation for an exciting line of luxury hotels to follow.

Nobu restaurants, simultaneously a visual and culinary delight, continue to receive unprecedented praise and rave reviews from publications such as the New York Times, the Zagat Surveys, and the Michelin Guides. The restaurants' popularity and devoted following are a tribute to Chef Nobu Matsuhisa's innovation in traditional Japanese cooking. For additional information, please visit www.noburestaurants.com.

About Nobu Hospitality

Named one of luxury's 25 Most Innovative Brands by Robb Report, Nobu Hospitality is ranked among an elite selection of global luxury brands. The natural growth of Nobu hospitality built on service, image, and reputation, offers the complete spectrum of hotel and restaurant management for unique projects around the world. Founded by Nobu Matsuhisa, Robert De Niro and Meir Teper, with operations spanning five continents, the Nobu brand thrives in the world's capitals as the ultimate destination lifestyle experience. The first Nobu Hotel opened in 2013 as a boutique hotel within Caesars Palace Las Vegas and was subsequently named one of the Hottest New Hotels by CNN Travel, Top North America Hotel Opening by Luxury Travel Advisor and subsequently Luxury Travel Advisor's Award of Excellence. The Nobu Hotel City of Dreams Manila opened in 2014 and Nobu Hotel Miami Beach in 2016 and will be followed by Nobu Hotels in London, Malibu, Riyadh, Los Cabos, Chicago, Bahrain and Toronto. Nobu is strategically focused on further expanding its global portfolio of hotels through a solid development pipeline. For more information, please visit www.nobuhospitality.com.



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 approximately 253 gaming tables, 1,530 slot machines and 126 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 nightclub 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. For additional information, please visit www.cityofdreams.com.ph.



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, visit www.melco-crown.com.

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