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## CELEBRATE THE HOLIDAYS WITH FESTIVE MENU OFFERINGS AT CITY OF DREAMS MANILA

December 06, 2018 – Yuletide celebrations are made more festive at City of Dreams Manila with premium offerings from its three signature restaurants --- The Tasting Room, Crystal Dragon, and Nobu Manila; Southeast Asian restaurant Red Ginger; and Christmas goodies at Café Society and chocolate shop Chocol8.

With "Tease the Season" as its holiday theme, the integrated luxury resort is teasing the palate and senses with a wide array of lavish menu choices -- making City of Dreams Manila a gustatory destination of choice for memorable Christmas celebrations with families and friends.

Flavors of Christmas and the New Year are highlighted at The Tasting Room from December 23 to 31 with either a five-course or a four-course menu priced at Php 8,400++ and Php 7,100++ per person respectively. The menu comes with an option for wine pairing for an additional Php 2,500++ for the five-course menu or Php 2,000++ per person for the four-course menu.

The Tasting Room's five-course feast starts with Artichoke and Foie Gras with Porto Artichoke Broth, Comte, Ginseng and Trevise (paired with Domaine Mittnacht Freres, Gewürztraminer 2015); followed by Lobster Bisque with Grapefruit, Lychee, Espelette Pepper, Rillettes, Kimchi, and Mayonnaise (paired with Bouchard Pere & Fils, Puligny-Montrachet 2013). It continues with Macaroni Truffles with Banana Blossom, Celery, Parmesan, and Chicken Juice (paired with Nautilus, Pinot Gris 2013); and Mallard Duck Breast with Red Cabbage, Beetroot, Braised Duck Legs, and Dolce Forte (paired with Estate Montalto, Mornington Peninsula, Pinot Noir 2016); which are then concluded by a medley of Chocolate with Ginger-Exotic Fruits and Pomegranate (paired with Jurancon, Clos Lapeyre 2013).

On the other hand, the four-course menu is composed of the same bill of fare and same wine pairing except for the Macaroni Truffle dish. Diners will be given a Mexican hot chocolate cube and a lemon cake as a door gift.

Crystal Dragon celebrates the Holiday season from December 1 to January 1, 2019 with a six-course Festive Season menu priced at Php 2,280++ per person comprised of: Combination Happiness platter consisting of Wok-fried Diced Turkey in Golden Cup with Brown Bean Sauce; Frisee Salad Roll in Honey Vinaigrette; Deep-fried Crispy Prawn Ball with Kataifi; Double-boiled Quail with Huaishan Yam in American Ginseng Soup;

Steamed Cod Fish with Black Garlic Sauce and Garden Greens; Braised Pork Ribs with Red Wine Vinegar Reduction served with steamed "Yellow Rose Man Tao;" Braised E-fu Noodles with Chinese Cabbage, Mushrooms, and Lobster Tails; which then ends with Double-boiled Peach with Snow Fungus, Rock Sugar, and Red Dates.



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A Japanese gastronomic experience awaits diners at Nobu with its Special Omakase offering for the whole month of December. The eight-course Omakase priced at Php 5,400++ per cover starts with Salmon Red Onion Shiso Salsa with Caviar; and is then followed by Chef's Choice Chirashi; Unagi Corn; and Yellowtail with Turnip Yuzujala Dressing. The sumptuous menu continues with Sous Vide Baby Octopus with Anticucho Sauce and Roasted Baby Vegetables; Wagyu Beef Katsu with Cauliflower Panacotta and Apple Tonkatsu Sauce; as well as Peruvian Vegetable Soup with Quinoa and Pork Cubes. Concluding the curated menu is a sweet treat of Black Forest composed of Chocolate Macarons with Yuzu Cream and Black Cherry.

On December 22 to 27, Nobu is also offering a Christmas Special Omakase priced at Php 6, 999++ per cover. Toro Tartare with caviar and fresh oyster in Nobu salsa starts the eight-course menu, which is then followed by the Signature Sashimi Trio composed of Yellowtail Jalapeno, Hotate Ceviche, and Snow Crab with Corn Puree. Chirashi, comprised of the chef's selection of sushi, comes after, together with Salmon Sashimi Salad with Matsuhisa Dressing and Sea Bass Yuzu Miso with Green Papaya "noodles." Next on the course is the Aka Miso Braised Short Ribs with Cauliflower Puree and Onion Dust, and a Clear Soup of Seasonal Mushrooms, Aji Amarillo and Cilantro. The Omakase concludes with a Christmas Truffle, a delicate medley of Red Velvet Sponge, White Chocolate, Cream Cheese, Ganache, and Hazelnut ice cream.

In celebration of New Year, Nobu is preparing an eight-course Special Omakase composed of Seared Toro Tartare with Caviar and Fresh Oyster in Maui Onion Salsa; Signature Sashimi Trio, consisting of Yellowtail Jalapeno, Tachiuo Tiradito, Unagi Corn Puree with Truffle Oil; Lapu-lapu Sashimi Salad in Goma Dressing; Fresh Main Lobster with Inaniwa Noodles, Yuzu Dressing, and Crispy Shitake; Seared Wagyu Beef with Braised Daikon and Garlic; Toshikoshi (passing the year) Soba with Shrimp Tempura; and Ivory Yuzu Cream with Poached Pears and Milk Chocolate Nori Chips.

The flavors of the season can likewise be savored at Red Ginger with its Festive Platters featuring Javanese Fried Chicken, Braised U.S. Beef Brisket with Coconut Caramel, Banana Leaves-Wrapped Native Seabass Fish with Tamarind, Five Spice Crispy Pork Roll, and Minced Pork & Cellophane Noodles Stuffed Squid. Any of these dishes are accompanied by tomato and lemongrass rice, seasonal vegetables, and soy braised tofu.

These festive offerings for the Yuletide season are complemented with an indulgent selection of holiday treats and gift ideas such as holiday cakes, breads, cookies, and handcrafted chocolates available at Café Society & Chocol8 until December 31.

Specifically, Chocolate Santa Claus confections in small and large sizes are offered at Chocol8 while at Café Society, Turkey Cranberry pie, traditional and customized Christmas hampers, Panettone favorites, Christmas homemade items, and Gingerbread houses among many other sweet delights are available.



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For inquiries, call 800-8080 or e-mail <u>questservices@cod-manila.com</u> or visit <u>www.cityofdreamsmanila.com</u>.

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## **About City of Dreams Manila**

The luxury integrated casino resort City of Dreams Manila marks the formal entry of Melco Resorts & Entertainment Limited into the fast-growing and dynamic tourism industry in the Philippines. Officially opened in February 2015, City of Dreams Manila is operated by Melco Resorts Leisure (PHP) Corporation, a subsidiary of Melco Resorts and Entertainment (Philippines) Corporation.

The dynamic and innovative resort complex, located on an approximately 6.2-hectare site at the gateway to Entertainment City in Parañaque, includes the ultimate in entertainment, hotel, retail and dining and lifestyle experiences with aggregated gaming space, including VIP and massmarket gaming facilities with 299 gaming tables, 1,680 slot machines and 207 electronic table games.

The integrated resort features three luxury hotel brands: Nüwa Manila, ranked Five-Star by Forbes Travel Guide 2018 which also named it one of the World's Most Luxurious Hotels, and Forbes Travel Guide Four-Star awardees Nobu and Hyatt, more than 20 impressive restaurants and bars, and distinctive entertainment venues, including: the family entertainment center DreamPlay, the world's first DreamWorks-themed interactive play space and The Garage, a VR Zone and food park.

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. For more information, please visit cityofdreamsmanila.com.

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

Integrated casino developer Melco Resorts and Entertainment (Philippines) Corporation is a company listed on the Philippine Stock Exchange with trading symbol of "MRP". It is a subsidiary of Melco Resorts & Entertainment Limited (NASDAQ:"MLCO"), the developer, owner and operator of casino gaming and entertainment casino resort facilities in Asia. It developed City of Dreams Manila, which is managed and operated by Melco Resorts Leisure (PHP) Corporation.

For more information about Melco Resorts and Entertainment (Philippines) Corporation, please visit: melco-resorts-philippines.com.



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