

Press Release

Prestigious Michelin Guide Awards Star to Golden Peacock for Third Straight Year

Accolade recognises authentic Indian cuisine at The Venetian Macao

(Macao, Nov. 5, 2015) – The Michelin Guide, considered by many to be the authority when it comes to where to eat, has once again recognised the Golden Peacock at The Venetian[®] Macao as a one-star restaurant, signifying "a very good restaurant in its category," for the third year in a row.

Led by Keralan native Chef Justin Paul, the Golden Peacock prides itself on authenticity throughout, from the chefs and recipes to the techniques and ingredients.

"I am extremely proud that Michelin has recognised the Golden peacock again, both from a personal perspective and for my very talented team," said Chef Justin Paul. "We strive to offer the best regional Indian cuisine to our guests and we work hard to adapt the menu to ensure that our guests get not only the best possible experience but also one that they will not have had anywhere else in Macao."

The Golden Peacock brings the best in authentic Indian cuisine to the ever-popular Venetian Macao, and has several signature dishes, including Tohfa- E- Zameen, Kandari Murgh Tikka and Ghevar with Spiced Cherry. Recent additions to the menu include Acharya Dhingri Kebab, Varutharacha Chicken, Bhindi Shimla Mirch and Bebinca. All of the dishes, including a comprehensive range of regional specialties, are made from scratch using ingredients imported directly from India to ensure authenticity. Prepared by a team of chefs that includes 11 from across India, the Golden Peacock is the best place to sample authentic and award-winning Indian cuisine in Macao.

The Golden Peacock is open daily 11 a.m.-3 p.m. for buffet lunch, with an a la carte menu available 3-11 p.m. Reservations or private events can be booked by calling +853 8118 9696 or emailing goldenpeacock.reservation@sands.com.mo



Photo caption: The national bird of India is elegantly featured as a design motif throughout the attractive decor of the Golden Peacock. The popular and authentic restaurant at The Venetian Macao has been awarded a one-star rating in the distinguished Michelin Guide Hong Kong & Macau 2016.



Photo caption: A diversity of authentic Indian cuisine is on offer at the Golden Peacock at The Venetian Macao. The popular restaurant at The Venetian Macao has been awarded a one-star rating in the distinguished Michelin Guide Hong Kong & Macau for the third straight year.



Photo caption: Kerala-native Chef Justin Paul heads the kitchen at the Golden Peacock at The Venetian Macao. Michelin has awarded the popular and authentic restaurant at The Venetian Macao with its third consecutive one-star rating in its illustrious Michelin Guide Hong Kong & Macau 2016.

About The Venetian[®] Macao

Opened in 2007, The Venetian[®] Macao is Macao's first integrated resort featuring stunning replicas of the famous canals and architectural icons of Venice, Italy. The Venetian Macao features 3,000 suites, 1.2 million square feet (111,000 square metres) of convention and meeting facilities as well as a 15,000-seat Cotai Arena designed for world-class sports events and electrifying entertainment. The Venetian Macao is also home to the unique, 1,800-seat luxury Venetian Theatre, hosting the best in international and Chinese entertainment; more than 30 renowned restaurants; TAIVEXMALO Day Hospital & Spa; the incredibly fun QUBE indoor playground and more than 350 retailers at Shoppes at Venetian. Outdoor recreation areas include swimming pools and cabanas and a mini-golf course.

For more information, please visit <u>www.venetianmacao.com</u>.