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LAI HEEN AT THE RITZ-CARLTON, MACAU - TAKING CHINESE CUISINE TO NEW HEIGHTS

Intimacy, exclusivity, and personalized attention to detail are hallmarks of The Ritz-Carlton standards of hospitality and The Ritz-Carlton, Macau proves no exception in enabling guests to embark on an unsurpassed culinary journey and to revel in the finest personal service.

Located on the 51st floor of The Ritz-Carlton, Macau, Lai Heen, the highest Chinese restaurant in Macau, is led by Chinese Executive Chef, Jackie Ho Hon-sing. Renowned for its finest level in culinary artistry, Lai Heen's meticulously curated culinary journey enables it to take its place in the highly respected accolades for seven consecutive years between 2017 and 2023, including the one-star establishment from *MICHELIN Guide Hong Kong and Macau*, as well as the *Best Restaurants Awards* from *T.Dining Hong Kong and Macau*. *Forbes Travel Guide* has awarded Lai Heen with the glorious five-star rating for 2020-2023.

The finest level of craftsmanship is further illustrated through its unique interior design by Strickland, a design company based in Japan who has also designed The Ritz-Carlton Hotel in China and Malaysia. Strickland is known for incorporating local heritage and materials into its design, with handpicked art pieces to enhance the whole architectural style and atmosphere.

The designer's vision of blending Cantonese cuisine with Portuguese heritage can be seen from the blue earthenware along the corridor and the patterns of the Portuguese tiles on the wall – All aiming at bringing restaurant patrons back to Macau's ancient Chinese and Portuguese colonial past. At the entrance corridor, a featured waterfall welcomes guests with soothing sounds of water and lit-up waves, reminiscent of the old trading port of Macau. The corridor is decorated with intricate patterns hollowed out to decorate walls and ceramic vase chandeliers, creating a majestic and refined atmosphere.

The main dining area is carefully decorated with classic China vessels and decorations as well as blue glass pendants suspended from the four-meter high ceiling. When paired with the ceramic vase chandeliers, a sense of classic sophistication is portrayed. The walls are embellished with beautiful designs crafted from thousands of pieces of Azulejo ceramic tilework.

Named after different precious stones from ancient Chinese culture, the five private dining rooms are ideal for intimate and celebratory occasions, providing a truly exclusive dining venue in which to delight in the high culinary art of the hotel. Part of the main dining area are separated by movable sliding partition for flexible table arrangements.

With over 40 years of experience in Cantonese fine-dining, Chef Jackie Ho Hon-sing, Chinese Executive Chef, is highly proficient in bringing Southeast Asian touches to classic Cantonese dishes with a modern twist, infusing them with exciting new presentations and flavors that promise to elevate the dining experience at Lai Heen. Signature dishes of Lai Heen include:

- *Pan-seared Superior Bird's Nest with Crab Meat* showcases the marriage of premium Indonesian bird's nest and fresh, succulent crab from Vietnam. Chef Jackie carefully steams the ingredients together with egg white in a spoon to create a delightful, bite-sized version of this classic Cantonese dish. This concoction is then delicately placed with a flavorful broth that boiled for three hours;
- *Deep-fried Chilean Sea Bass Fillet with Crispy Garlic* is inspired by Hong Kong-style stir-fried crabs with crispy garlic and chili. Instead Chef Jackie prepares it with Chilean Sea Bass from the Southern Ocean near the Antarctica in particular for an even smoother texture and richer flavor. This dish undoubtedly demonstrates Chef Jackie's innovation as well as his expertise with seafood, to craft the ultimate balance between its crunchiness and umami;
- *Stewed Prawns with Port Wine Sauce in Casserole* is another highlight. Whereas this dish traditionally features oysters, Chef Jackie has given it fresh new twists by substituting Vietnam prawns and adding a dash of sweet Portuguese wine in honor of Macau.

For gourmands looking to further elevate their culinary journey, Lai Heen has curated an eclectic menu of wines and spirits, including a rich French Bordeaux selection dedicated to special vintages and a best-in-class Portuguese wine cellar. An extensive selection of premium aged Pu Erh tea is also available.

Lai Heen Details:

Location : 51/F
Offerings : Contemporary Cantonese, Fine Dining
Operation Hours : *Tuesday – Friday:*
12:00 – 15:00 (Lunch) 18:00 – 22:00 (Dinner)
Saturday and Sunday:
11:30 – 13:00 / 13:30 – 15:00 (Lunch) 18:00 – 22:00 (Dinner)
Seating Capacity : 130
Private Room : 5
Reservation : (853) 8886 6868

About The Ritz-Carlton, Macau

The Ritz-Carlton, Macau offers impeccable levels of service for which the brand is famous around the world. Set within the top floors of one of the world’s most spectacular entertainment and leisure destinations, Galaxy Macau™, the hotel is an all-suite hotel by The Ritz-Carlton featuring over 230 suites, including the stylish The Ritz-Carlton Sky Villa, which overlooks inspiring views of Cotai Macau.

About The Ritz-Carlton Hotel Company, LLC

The Ritz-Carlton Hotel Company, L.L.C., of Chevy Chase, MD., part of Marriott International, Inc., currently operates more than 100 hotels in 32 countries and territories. For more information or reservations, visit the company web site at www.ritzcarlton.com, for the latest company updates, visit news.ritzcarlton.com and to join the live conversation, use #RCMemories and follow along on [Facebook](#), [Twitter](#), and [Instagram](#). The Ritz-Carlton Hotel Company, L.L.C. is a wholly-owned subsidiary of Marriott International, Inc. (NASDAQ:MAR). The Ritz-Carlton is proud to participate in Marriott Bonvoy, the new name of Marriott’s travel program replacing Marriott Rewards®, The Ritz-Carlton Rewards®, and Starwood Preferred Guest® (SPG). The program offers members an extraordinary portfolio of global brands, experiences on Marriott Bonvoy Moments and unparalleled benefits including earning points toward free hotel stays and nights toward Elite status recognition. To enroll for free or for more information about the program, visit MarriottBonvoy.marriott.com.

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