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FESTIVE INDULGENCES AT CITY OF DREAMS MANILA

December 9, 2016 – It's the most wonderful time of the year at City of Dreams Manila. In almost every corner of the luxury integrated resort, families and children of all ages are ushered in a Christmas wonderland.

Amidst the festive ambiance, guests can celebrate and create unforgettable memories with a lavish fare in any of the signature restaurants – The Tasting Room, Nobu Manila, Crystal Dragon and Red Ginger. For a variety of Yuletide gastronomic delights, guests can choose from the more than 20 premium and casual dining outlets.

On Christmas Day, families can enjoy a DreamPlay brunch at the Grand Ballroom. Special live performances of DreamWorks characters during the Christmas Day brunch will make the merry-making more fun and exciting.

For New Year's Eve Dinner, guests are spoilt for choice at the various restaurants in the sprawling integrated resort. For sumptuous dinner and a view of the spectacular fireworks display by the Manila bay skyline, guests can opt to spend the New Year's Eve at the al fresco area of Wave restaurant.

The Tasting Room's Holiday Buffet & New Year's Eve Tasting Menu

1. Christmas Day Festive Dinner Buffet

On Christmas Day, The Tasting Room will be offering a festive dinner buffet spread worthy of an unforgettable celebration with family and friends – including one of the restaurant's noteworthy signature dishes, 52°C Egg with potato mousse, onions, confetti ceps powder, and summer truffle; a Christmas carving station of whole roast turkey, roast pork, slow roast beef rib eye, suckling pig lechon and trimmings; holiday sweet treats such as whiskey pralines at an interactive dessert station, paired with Macalan 12 Years, Glen Morangie 12 Years, Laphroig 10



Years, and Highland Park 12 Years; various cakes such as Hazelnut Ginger Spiced Pecan Tart, Malibu and Mango Christmas Log, Yule Log and imported Italian panettonne; Christmas Pudding with bandy custard and vanilla ice cream; and a premium chocolate fountain with Christmas Dry Fruit Cake topped with marshmallows, fresh fruits and an assortment of meringue.

Complementing the range of sumptuous offerings are premium appetizer, salad, bread and soup stations; as well as a whole tuna station with sashimi in torched Miso Emulsion and Shisho Cress, Tuna Tartar Togarashi With Apple Poki and Wasabi Espuma, and Quick-Seared Tuna With Xeres Vinaigrette And Heirloom Tomatoes.

2. Five-Course Dinner on New Year's Eve

The Tasting Room will likewise offer an exuberant way to welcome the New Year through an exclusive tasting menu which starts with Duck Liver Confit with corn, velouté, chestnuts, rock lobster, caviar berry, onions, soft jelly, tomato, and Greek yogurt followed by Saint-Brieux dive scallops in epazote consommé, cauliflower cream, shrimp powder, water cress salad, and sea urchin. The evening's entrée is the Hunted 65°C Wild Doe Filet with onions, Fuji apple, ceps of the century and acid mango concluded by Chocolate in Hot and Cold with cappuccino ice cream.

The Christmas Buffet is priced at P 3,288++ per cover while the five-course New Year's Eve feast is P3,999++ per cover.

3. Champagne Exclusive Offering for The Tasting Room, Nobu Manila, and Crystal Dragon

Guests can upgrade their dining experience with an exclusive offering of champagne which will be available from December 1 to 31 at City of Dreams Manila's three signature restaurants – The Tasting Room, Nobu Manila, and Crystal Dragon. Premium champagne brands Moët et Chandon Brut, Veuve Clicquot Rose, Ruinart Blanc de Blancs, and Dom Perignon are offered at rates of P3,500++, P4,600++, P6,200++, and P11,900++ per bottle, respectively.



Nobu Manila's Matsutake and Truffle, Omakase and Holiday Menus

4. Matsutake & Truffle Promotion

Two of the world's prized mushrooms – matsutake and truffle – are stellar additions to Nobu Manila's a la carte menu exclusively available until December 31. The renowned restaurant creates delightful dishes infused with matsutake's spicy flavor and truffle's musky aroma, which includes cold items Tataki Matsutake – seared tuna, matsutake and butter ponzu sauce; Matsutake Suimono Jelly – local uni sashimi, matsutake, dashi jelly and yuzu juice; and Matsutake Lapu Lapu New Style Sashimi – lapu lapu sashimi, matsutake, garlic, ginger, chives and sesame seeds. Hot specials comprise of Lobster Wasabi Pepper – Maine lobster, sautéed mixed vegetables, and fresh ground black pepper; Squid Pasta – seared squid, sautéed mixed vegetables, Japanese 7 spice, and light garlic sauce; Chawanmushi – savory dashi egg custard; Beef Tenderloin Tobanyaki – grilled beef, caramelized onions, asparagus, shiitake, and butter yuzu sauce; Mushroom Kamameshi – Japanese kettle rice, mixed seasonal mushrooms, edamame, and shiitake broth; and Wagyu Beef Yakimono – grilled wagyu beef, miso mushrooms, aged balsamic reduction, and crispy garlic.

5. Monthly Omakase Dinner

Perfect for holidays and get-togethers, the eight-course December Omakase dinner begins with Oyster Phyllo; followed by Kinmedai New Style; Nigiri Oh-Toro With King Prawn, Ikura, White Fish, And Unagi; Sashimi 3 Ways comprising blue fin tuna, karashi su miso and yellowtail jalapeno in salmon tartar; sashimi salad of Tasmanian ocean trout, scallop sushi and kampachi topped with Matsuhisa dressing; Spiney Lobster Shiso Salsa; Wagyu Beef, Foie Gras in dried cherry soy mirin reduction and roasted vegetables; Hot Soba Clear Soup and Banana Chestnut Bread Pudding with Kuromitsu and Hazelnut Ice Cream.

6. Christmas Day Brunch (Dec. 25)

Nobu Manila will be serving up a Japanese-Peruvian holiday experience through a Christmas Day Brunch Omakase menu. A carving station with whole turkey, and prime rib are paired with mixed seafood rice while special hot buffet items include Roasted Kabotcha With Maple Miso



Butter, creamy truffle mashed potatoes, Lobster Miso Soup, Braised Short Ribs, Scallop Okonomiyaki and Nobu Style Uni Palabok. Baked Oysters in Truffle Butter, Seafood Poke With Rice Crisps and Rock Shrimp Tempura Creamy Spicy Sauce will be passed around during brunch service. The venue's acclaimed sushi and special sashimi will also be available. At the dessert table, Christmas-themed delights await diners of this not-to-be-missed Yuletide celebration.

7. Seven-Course Dinner on New Year's Eve (Dec. 31)

To usher in 2017 is the Nobu New Year's Eve special seven course Omakase dinner, introduced by a "zensai" of Vegetable and Quinoa Ceviche followed by the Toro Tartar With Osetra Caviar, Wasabi Soy And Kumamoto Oyster Duo. A delightful array of the freshest seafood follows: Nigiri Sushi With Oh-Toro, Kinmedai, Hamachi, Tasmanian Ocean Trout And Unagi; Sashimi Two Ways Comprised Of Australian Scampi, Uni And Truffle New Style and Japanese Snapper Dried Miso; Sashimi Salad Of Kampachi, Blue Fin Tuna And Tachiuo Topped With Matsuhisa Dressing; And Phyllo Wrapped King Prawn In Sweet Truffle Aioli, Smoked Cauliflower Puree And Micro Greens. The sixth course and the evening's entrée – Seared Wagyu Beef With Foie Gras Miso, Caramelized Onion Dust, and Braised Daikon – balances the meal's selection of premium seafood fare. Ending the seven-course celebration is Nobu style cheesecake, a unique take on the classic favorite.

8. New Year's Brunch (Jan. 1)

At the New Year's Brunch, a carving station offers a Rosemary Miso Crusted Prime Rib perfectly paired with Nobu style sauces creamy wasabi, rosemary den miso and sweet soy anticucho while assorted kushiyaki and pass around items Tuna Poke On Crispy Nori Chip, Washu Beef and Shrimp Tempura With Creamy Spicy Sauce serve as introductory bites to entrees such as Chef Nobu Matsuhisa's signature Black Cod Miso, as well as the Braised Shortrib Sliders and Grilled Chicken Teriyaki Balsamic. Completing the selection are Nobu style creamed corn, Roasted Sweet Potato With Truffle Quinoa, Roasted Cauliflower with Warm Jalapeno Matsuhisa, Yaki Udon and Japanese steamed rice.



Festive Dining Delights at Crystal Dragon

9. Chinese Roasted Turkey and Turkey Dumplings

For all of December, Crystal Dragon offers Chinese Roasted Turkey and Turkey Dumplings through an exclusive lunch and dinner a la carte menu. Premium selections include Turkey and Vegetable Dumpling served with Spicy Black Vinegar, Poached Chinese Cabbage topped with Egg Drop in Turkey Soup, Stewed Turkey with Chestnuts and Mushrooms in Spice Sichuan Sauce, Pan-fried Turkey Roll filled with Asparagus in Ginger Vinegar Reduction and Braised Fragrant Rice with Turkey and Mushrooms in Tomatoes Gravy.

10. Set Menu for New Year's Eve Lunch and Dinner (Dec. 30 & 31)

For December 30 and 31, in time for New Year's Eve festivities, premium set menus for lunch and dinner are available. Set Menu A is composed of Double Happiness Combination Platter: Crispy Prawns with Wasabi Mayo Salad, Deep-fried Eggplants with Pork Floss and Spices; Double-boiled Chicken, Fish Maw Soup with Maca Herbs, and Ling Ji Mushroom; Steamed Cod Fish with Baby Pak Choy in Cantonese Homely Flavor Sauce; Stewed Pork Ribs with Canton Bou and Chinese Wine Vinegar Reduction; Braised E-Fu Noodles with Crab Meat served with Vegetable Parcel and Morel Mushrooms; William Pear Mousse with Oolong Tea Gel, Coconut Malibu Ice Cream.

Set Menu B comes with Crystal Dragon Three Combination Platter: Hand Roll Beijing Duck, Crispy Seafood Roll, Poached Soy Herbal Chicken Roll, Stir-fried Crab Meat and Scallop Omelet served in Crispy Cup; Puree of Yellow Pumpkin infused with Truffle and Scallop Dumpling; Steamed Grouper Fillet with Baby Pak Choy, Chopped Ginger and Preserved Turnip; Braised Mushrooms, Bamboo Pith, Sea Cucumber with Vegetables and Bean Curd; Pan-fried Ohmi Wagyu Beef Sirloin with Chef's Special Sauce paired with Wok-fried Fragrant Rice with Diced Abalone, Pumpkin and Seafood; and Lychee Dome with Pomegranate Gel with Jasmin Tea Ice Cream

11. Dessert of the Month

Offering a delightful dessert to fittingly conclude the savory dishes is the Cantonese restaurant's



Chilled Famous Mango Creamy Pancake available throughout December.

The New Year's lunch and dinner set A and B menus are priced at P4,680++ and P6,180++ per cover, respectively.

Red Ginger's Festive Season Platters

12. Festive Season Platters (Dec. 16-31)

A Yuletide celebration for Red Ginger brings hearty a la carte dishes daily for lunch and dinner. From December 16 to 31, the restaurant's Festive Platters let diners experience a range of Southeast Asian cuisine -- Red Ginger Sampler of Malaysian style "Otak Otak", Lemongrass Chicken Skewers, Charred Salmon Salad and Crispy Crab Wonton; Wagyu Beef Phad Thai made with Stir-Fried Rice Noodles, Marinated Wagyu Beef, tofu, bean sprouts, chives, Tamarind Sauce, and crushed peanuts; Ayam Percik or Roasted Spring Chicken with Fragrant Spices, Coconut Pandan Rice, and assorted Tagaytay leafy greens; Hoisin-Glazed Australian Lamb Cutlets in Asian Herb Salad, Oven-Dried Tomatoes and Coconut crumbs with steamed Jasmine rice; and Babi Pongteh or Nyonya Style Slow-braised Pork with preserved yellow beans, black mushrooms, and Traditional vegetable achara with steamed Jasmine rice.

DreamPlay Christmas Feast at the Grand Ballroom

13. Christmas Day Brunch (Dec. 25)

Families and friends can gather for a fun-filled Yuletide celebration on December 25 and experience a holiday brunch buffet at DreamPlay's Christmas Feast at the Grand Ballroom from 11 am to 3 pm. The event highlights premium Yuletide fare with live entertainment by the beloved DreamWorks characters and performances by this year's finalists of the King Julien Dance Off competition. The Christmas Feast package at P2,600 per person also entitles guests to one (1) DreamPlay pass and an exclusive photo opportunity with the DreamWorks characters.



Sunday Grill and New Year's Eve Barbecue at Wave

14. Sunday Grill (Nov. 13 to Dec. 31)

Nobu Hotel's poolside restaurant, Wave, holds weekly Sunday outdoor dinners starting November 13 until December 31 from 5 to 9 PM. Accompanied by live entertainment, an expansive array of buffet offerings showcasing premium salads, breads, grilled meats, seafood paella, and desserts will be on rotation for guests.

15. New Year's Eve Barbecue (Dec. 31)

Enjoy a mouthwatering spread by dining al fresco style with live acoustic entertainment while enjoying a panoramic view of the fireworks by Manila Bay at Wave for New Year's Eve dinner on December 31. An expansive variety of appetizers, salads, seafood, breads, cheeses, and desserts are part of the delightful spread together with carvings of Suckling Pig Lechon, Whole Roasted Turkey, Whole Roasted Baby Piglet, Lemon Grass stuffed with House Made Lechon Liver Sauce, Rolled Turkey Leg with Roasted Breast, Stuffing, Cranberry, Turkey Jus, Brussel sprouts and Roasted Carrots. For seafood, Blue Swimmer Crab, King Prawns, Slipper Lobster, Spanish Mussels with Brandy Cocktail Sauce and Condiments, Norwegian Salmon with Soy and Garlic, Grilled Slipper Lobster with Ginger and Shallots, Black Grouper with Preserved Lemon, and Lemon Grass Whole Black Tiger Prawns will be offered. Hickory Smoked Black Angus Beef Brisket, Tamarind Glazed Pork Ribs, and Indonesian Chicken Satay are likewise available for meat lovers.

At the dessert station, diners can expect Mince Pie, Deconstructed Mont Blanc, Festive Assorted Éclair, Ginger Bread Christmas Tree, Stolen White Chocolate Cream with Spiced Apricot Compote in Glass, Hazelnut Ginger Spiced Pecan Nut Tart, Christmas Pudding with Brandy Sauce, Malibu and Mango Christmas Log, Selection of Seasonal Fresh Fruits, Yule Log and Imported Italian Pantone, as well as a Chocolate Fondue area with Christmas Dry Fruits Cake, Marshmallow, Fresh Fruits and Assorted Meringue Color. Puto Bumbong, a traditional Filipino Christmas Dessert of Steam Glutinous, Fresh Grated Coconut with Palm Sugar, will also be available.

The Wave Sunday Grill and New Year's Eve dinner are P1,280++ and P2,900++ per cover,



respectively, with a choice of one iced tea, soda, or chilled juice. An additional P700++ for the Sunday Grill and P1,000++ for the New Year's Eve dinner may be availed to upgrade to free-flowing non-alcoholic beverages as well as unlimited local beers and cocktails.

For inquiries and reservations, guests can call 800 8080 or e-mail guestservices@cod-manila.com.

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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, please visit www.melco-crown-philippines.com.

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