



## **Aji at MGM COTAI Unveils New ‘Asian Bistronomy’ Experience**

*Where Asian Flavors Meets Bistro Flair in a Multi-Sensory Culinary Adventure*

**Aji** at MGM COTAI unveils its newly-inspired dining experience, with a refreshed menu that embraces the evolution of **Aji** — the innovative concept of “Asian Bistronomy” — a contemporary take on authentic Asian flavors with a touch of Western culinary technique. Set against the dramatic backdrop of the Spectacle, **Aji** invites guests on an epicurean journey through a spectrum of bold flavors and visually captivating presentations.

“Bistronomy” is a culinary style that combines casual bistro style with gastronomic menu offerings. **Aji**’s refreshed concept “Asian Bistronomy” redefines modern bistro cuisine with a series of carefully crafted dishes, each a testament to Chef de Cuisine Pan Sihui’s extensive global culinary expertise. Born and raised in Singapore, Chef Pan has a deep understanding of the ingredients and flavors indigenous to Southeast Asian cultures. A graduate of the prestigious Culinary Institute of America, Chef Pan has skillfully blended Western cooking techniques with Asian flavors, bringing MGM’s discerning guests a one-of-a-kind dining experience. His accolades, including recognition from the prestigious "Global Delicacy – Excellent Chef Cooking Contest", three consecutive years of Black Pearl Restaurants, and being named one of only the chefs with the greatest contributions to the industry by MINGCHU China, position him as a leading culinary talent in the region.

For those seeking a culinary adventure, **Aji**’s menu offers a selection of signature dishes that underscore the restaurant’s innovative approach to Asian Bistronomy. From the *Smoked Salmon with pickled beet and mango turmeric* to the *Aji Lobster Thermidor with salted egg and sudachi comté cheese*, each dish is prepared using the finest seasonal ingredients from around the world. The richly flavored *Foie Gras with five-spice caramel* is another must-try dish that food enthusiasts are sure to enjoy. In addition, the *A4 Wagyu with hand-pulled refreshing yuzu somen noodles*, infused with grilled maitake mushrooms, offers a unique interpretation of Japanese sukiyaki with a modern twist. Chef Pan’s culinary creations reflect his deep respect for the natural properties of ingredients, using his exceptional culinary techniques to bring out the authentic essence of each dish, embodying a seamless fusion of East meets West.

The dramatic ambience at **Aji** enhances the dining experience in the restaurant and enables diners to enjoy sweeping views of the Spectacle. This stunning setting features a blend of digital art and natural plants that create a vibrant atmosphere. The open kitchen at **Aji** invites guests to engage with Chef Pan and his team providing an up-close look at the dynamic process behind each dish. In addition, the restaurant features an extensive wine cellar and **Aji** Bar, which offers a variety of innovative cocktail creations with Asian influence. These



thoughtfully selected beverage options complement the bold flavors on the menu and ensure an elevated dining experience that appeals to every palate.

For inquiries and reservations, please contact (853) 8806 2308 or visit MGM's official website for more information.

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### **About MGM COTAI**

MGM COTAI is the latest integrated resort of MGM in China. Designed as the “jewelry box” of Cotai, it offers approximately 1,400 hotel rooms and suites, Asia’s first dynamic theater, meeting space, high end spa, retail offerings and food and beverage outlets as well as the first international Mansion at MGM for the ultimate luxury experience. The Spectacle at MGM COTAI becomes the record holder of the largest free-span gridshell glazed roof (self-supporting) on January 19, 2019, making it the first architectural and structural GUINNESS WORLD RECORDS™ title for Macau, China. MGM COTAI is being developed to drive greater product diversification and bring more advanced and innovative forms of entertainment to Macau as it grows as a global tourist destination. MGM COTAI is the only mega complex and hotel in Macau to gain three-star certification in both Green Building Design and Operation Label, as well as the first hotel in the Greater Bay Area and second in Greater China to receive the certifications.

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