

Press Release
27 October 2009



CHIVA-SOM CONNECTS CANTONESE CUISINE

World Champion of Chinese Cooking guest Chef Tam Kwok Fung visits Chiva-Som

Chef Tam Kwok Fung, Michelin star Chef and gold medalist at the Fifth World Championship of Chinese Cooking, will be visiting Chiva-Som from 2nd to 5th December 2009 to work alongside Chiva-Som's Executive Chef Paisarn Cheewinsiriwat as a guest chef.

Chiva-Som, Asia's first and best destination spa, has been widely acclaimed for its pioneering approach to spa cuisine, offering guests healthy and nutritious, yet flavourful and creative cuisine. Chef Paisarn is now recognised as a leader in this field, winning numerous awards and accolades. Chef Tam is also widely recognised for his in-depth understanding of how Chinese medicine can be interwoven with ancient Taoist culinary techniques, to create traditional rural Chinese dishes that are also believed to preserve the body's balance, longevity and health.

"Substance over style is very much the vogue with diners' choice dictated by natural ingredients from a healthy chemical-free source" explained Chef Tam.

As a highlight of Chef Tam's guest chef stint at Chiva-Som, on Friday 4th December 2009 guests can join a master class with both chefs, where finely honed cooking skills and techniques will be revealed and tasters offered. Guests are also invited to enjoy afternoon tea with Chef Tam on Thursday 3rd December 2009, to be prepared by Chef Tam and Chef Paisarn.

Ocean View rooms for a 3-night Retreat are USD1,545++ per person based on twin share. This rate includes 3 spa cuisine meals per day, a daily massage, individual health and wellness consultation, participation in our daily activities, unlimited use of the water therapy suites and additional treatments depending on the retreat selected. The tea time Chinese healthy dim sum with Tam is THB2,000++ per person for in-house guest and THB2,500++ for outside guest. A master class with Chef Tam is an additional THB3,500++ per person for in-house guest and THB4,500++ for outside guest (maximum of 7 places on the course). We recommend you to book in advance to avoid disappointment!

For reservations please email: reserv@chivasom.com or visit www.chivasom.com

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Note to editors:

Chef Tam is currently the Executive Chinese Chef of City of Dreams, an integrated urban entertainment resort that is the newest "must experience" destination in Macau. Prior to joining City of Dreams as Chef de Cuisine at Ying, Chef Tam held the Executive Chinese Chef position at the Peninsula Hotel, Bangkok for nine years. During his stint at the Peninsula, the hotel's Mei Jiang Cantonese restaurant was consistently awarded "Best Chinese Restaurant" by Metro and Dining and Entertainment magazines during 1999-2005. Chef Tam was also awarded the Gold Medal at the Fifth World Championship of Chinese Cooking, competing against top Chefs from the best restaurants around the world.

Chiva-Som - Thailand's most luxurious destination spa - remains unique in its dedication to total wellness, as evidenced by its comprehensive and extensive services ranging from nurturing spa to high-tech medical, and the world-class calibre of its practitioners and therapists. In keeping with the holistic approach to health, Chiva-Som places great emphasis on a balanced diet, with creative gourmet spa cuisine prepared and presented by Executive Chef Paisarn Cheewinsirawat and team.

Chiva-Som's award-winning spa cuisine always takes guests by surprise - although it is detoxifying, low in calories, fat and salt, it is plentiful and imaginative, only using the freshest and most wholesome herbs, vegetables and fruits grown in the health resort's own organic garden. Menus include lean but succulent meat dishes, highly nutritious vegetarian dishes, fish delicacies and delicious low fat desserts.

Chef Paisarn joined Chiva-Som in 2003. In his position as Executive Chef, Chef Paisarn has fused his background of Thai and European cuisine with a philosophy of health and nutrition. His many popular signature dishes draw people from all nationalities to enjoy his creations.

In recognition of his achievements he has received several awards and honours from culinary magazines. These include 'Spa Cuisine of the year' AsiaSpa 2008, World's Top 10 Best Spa Cuisine-Readers' Choice Award 2007 by Spa Finder Magazine and Best Spa Cuisine Menu by Spa Asia Crystal Awards 2004. He has also been a guest speaker at ISPA 2004 Japan and Women's Forum Hong Kong and has conducted many food promotions in leading hotels in Japan, Hong Kong, Thailand, New York, and Monaco, and at Taste of London, in Regent's Park, in 2006. Paisarn recently received full accreditation as a health counselor from the Institute for Integrative Nutrition in New York city.

About City of Dreams

City of Dreams is developed by Melco Crown Entertainment Limited, an entertainment company listed on the NASDAQ Global Select Market (NASDAQ: MPEL), and is an integrated entertainment resort that is the newest "must experience" destination in Macau. Located in the heart of Cotai in Macau, it combines electrifying entertainment, a diverse array of accommodation, regional and international dining and designer brand shopping. The resort brings together a dream team of world-renowned brands such as Crown, Grand Hyatt, Hard Rock and Dragone to create an exceptional entertainment experience that appeals to the broadest spectrum of visitors from around Asia and the world. City of Dreams features over 20 restaurants and bars; an impressive array of some of the world's most sought-after retail brands; and The Bubble, an iconic and spectacular audio visual multimedia experience. A comprehensive range of accommodation options at City of Dreams include Crown Towers offering approximately 300 guest rooms, Hard Rock Hotel offering approximately 300 guest rooms and Grand Hyatt Macau, is scheduled to open on September 29, 2009, offering approximately 800 guest rooms. A Dragone inspired theater production will open in the purpose-built Theater of Dreams in early 2010. The third and final planned phase of development at City of Dreams will feature an apartment hotel consisting of approximately 800 units. For more information please visit: www.cityofdreamsmacau.com.

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