

PRESS RELEASE

Showcasing Diversity and
Versatility of U.S. Ingredients

Delicious USA 2023

Celebrates Five Years of Culinary Artisans in Hong Kong and Macau



★ CELEBRATING 5 YEARS ★

Culinary Artisans Showcase
the Diversity and Versatility
of U.S. Ingredients



Already in its fifth edition, this year's *Delicious USA* festival welcomes a spectacular lineup of 32 new participating restaurants, including 20 from Hong Kong and 12 from Macau, for a grand total of **44 establishments**. Talented chefs at participating restaurants will feature U.S. food ingredients in local and international gastronomy ranging from Chinese, Italian, Japanese and Mexican to Nordic-French, Portuguese, Spanish, Thai, and more. Participating chefs will present one or more dishes featuring their choices of premium U.S. ingredients (see Appendix for the full list of participating restaurants and their promotion dishes).

(October 24, 2023, Hong Kong) *Delicious USA*, the annual gourmet festival of U.S. food, celebrates a five-year milestone as it continues to expand its footprint across Hong Kong and Macau in 2023. The month-long festival, slated to **run through the month of November**, is designed to showcase the rich diversity, versatility, quality, and sustainability of America's agriculture and aquaculture and its contribution to the local food and beverage industry.

"It's a milestone year for the *Delicious USA* restaurant campaign, and a year of celebration. We are thrilled to celebrate the 5th anniversary of *Delicious USA* and see growing interest in U.S. food ingredients and beverages. We are grateful to all the partner restaurants, hotels, and chefs for their creative efforts to enrich diners' experience and bring local consumers closer to U.S. agriculture." said Jennifer Clever, Director of the Agricultural Trade Office at the U.S. Consulate, Hong Kong and Macau.



High resolution images can be downloaded [HERE](#) or from the following link:

https://drive.google.com/drive/folders/1KY1ixnHeX_X70OG5ZW4_jh4KPfgqLSdV?usp=share_link



Bringing a fresh perspective to U.S. ingredients

The award-winning restaurants of Macau – including those of Morpheus at City of Dreams, Galaxy Macau, Grand Lisboa, MGM Cotai, The Londoner Macao, Wynn Macau, Wynn Palace, and the historic Taipa Village area – have all prepared new food selections to introduce American products in creative and culturally inspired ways.

Whether in Hong Kong or Macau, the wide array of American ingredients used across global cuisines is set to take diners on an inspiring journey spanning different cultures and culinary narratives and enhancing their appreciation for U.S. food and beverage.

Delicious USA is organized annually by the United States Department of Agriculture (USDA) Agricultural Trade Office (ATO) in Hong Kong. The festival is now a staple for the region’s food lovers, who come to savor a wide range of top-quality, diverse, and sustainably-produced ingredients offered by one of the world’s leading food producers. The perfect pairing of U.S. ingredients with the gastronomic creativity of top chefs in Hong Kong and Macau is sure to result in another unforgettable culinary journey.

The awaited arrival of *Delicious USA 2023* and its 5th anniversary were celebrated at a launch reception on October 24, 2023, in the presence of U.S. Consul General Greg May and ATO Director Jennifer Clever. Media representatives that joined the event at *Ocean Table* tasted a variety of enticing culinary creations envisioned by four guests Jonathan Dominguez, General manager of *L’ Altro Italian Restaurant* in Macau; Cheng Chun Fai, Executive Sous Chef at *The Enclave* at The Silveri; Alex Fargas, Chef-Owner of *La Paloma*, Joshua Matociños, Head Chef of *Barkada*, accompanied by Jaakko Sorsa, Executive Chef at *Ocean Table*. These dishes featuring truly delicious and sustainable U.S. ingredients are only a few examples of the dishes that will be showcased during the *Delicious USA 2023* festival.

To learn more about the versatile U.S. food ingredients, talented chefs and participating restaurants of the *Delicious USA 2023*, please refer to the Appendix or visit www.DeliciousUSA.com.hk. Follow *Delicious USA 2023* updates on IG: *delicioususa_hk* and Facebook: *DeliciousUSAHongKongOfficial*.

#DeliciousUSA #ProductofUSA #Delicious #USA #Sustainable



About U.S. Sustainable and Diverse Agriculture

Sustainability is not a new concept for American farmers. The success of U.S. agriculture is rooted in a long-standing tradition of sustainable practices to ensure that farming operations and natural resources can be passed on from generation to generation. The U.S. Department of Agriculture remains committed to working toward diverse and sustainable agricultural systems. Our objectives include providing **safe and nutritious food** and **conserving natural resources** for the benefit of current and future populations.

Of the **two million farms** in the United States, 98 percent are operated by families – individuals, family partnerships, or family corporations that take their business to heart. What makes U.S. agricultural products unique is not only the passion of the country’s farmers and producers but also the fact that the U.S. has one of the **strictest regulatory systems in the world**. The U.S. government maintains and enforces its food safety regulations to ensure that consumers (at home and abroad) can rely on the safety and consistency of U.S. products. There are regulations and standards for most major commodities that provide clear guidelines to producers and assurance to consumers.

In addition to being safe, conscientiously produced, and high-quality, U.S. agricultural products are literally the fruits of the labor of millions of farmers, fishers, and ranchers from all 50 U.S. states. Thanks to its varied geography and climates, **the United States produces a wide range of nutritious and delicious food and beverage products year-round**. American farmers and ranchers take pride in helping feed a growing global population. Few other countries can offer the same variety of consistently delicious and sustainable food products and make them available to consumers around the globe.

The Partner: Tasting Kitchen



Tasting Kitchen is Asia’s premier epicurean lifestyle brand, presenting the best in food and drink, art and design, and luxury travel across the globe. Distributed in Shanghai,

Beijing, Guangzhou, Shenzhen, Chengdu, Hong Kong and Macau, Tasting Kitchen reaches an affluent audience of 500,000 readers. With a total circulation of 100,000 in Mainland China, 30,000 in Hong Kong and 15,000 in Macau, TK continues to expand its reach across Greater China by building a comprehensive epicurean lifestyle brand through inspiring content and events. For inquiries, please contact: tk@tasting-kitchen.com

Distributed on behalf of the U.S. Agricultural Trade Office (ATO) in Hong Kong by Tasting Kitchen Media.

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About Delicious USA

Delicious USA is Hong Kong’s premier U.S. food festival. Working with local chefs and restaurants that span a large variety of cuisines, *Delicious*

USA celebrates high-quality, diverse, and sustainably produced U.S. culinary delights. Each participating restaurant creates brand-new menu items or updates existing dishes using the finest U.S. ingredients.

As one of the world’s leading food producers, the United States offers an abundance of quality food and beverages, such as meat, seafood, nuts, fruit, dairy, wine and more to the Hong Kong market. Since the inaugural *Delicious USA* in 2019, this month-long food festival has grown immensely, gaining recognition and participation from acclaimed chefs, culinary establishments, and foodies.

Delicious USA returns for its fifth year from 1 to 30 November 2023 and once again heralds an array of truly delectable and one-of-a-kind culinary experiences to satisfy the appetite of Hong Kong diners.

The Organizer: The U.S. Agricultural Trade Office Hong Kong



The U.S. Agricultural Trade Office Hong Kong (ATO Hong Kong) is one of the many overseas offices of the Foreign Agricultural Service (FAS), an agency of the U.S. Department of Agriculture (USDA). The primary role of ATO Hong Kong is to promote exports of U.S. agricultural products in Hong Kong and Macau. Throughout the year, ATO Hong Kong organizes various promotions and events and provides a wide range of services to connect Hong Kong and Macau importers to U.S. suppliers and to expand sales of U.S. agricultural products.

<https://www.atohongkong.com.hk/>



Note to Editors:

The United States produces a wide variety of delicious foods and beverages. Here are just some of the product groups that are showcased at Delicious USA 2023.

Beef

Cattle raising is a family business. There are more than 800,000 cattle operations throughout the United States with cattle raised in all 50 U.S. states. Grain-fed beef produced in the United States is known worldwide for its taste, tenderness, and juiciness. Farmers and ranchers utilize the United States' abundant land, water, and feed resources to raise cattle sustainably, while allowing consumers to enjoy a wide range of nutrition-dense U.S. beef products.



All beef produced in the United States undergoes mandatory federal inspection to ensure that products are safe and wholesome.

Pork

The United States ranks second in the world in pork production and first in pork export. Its 60,000 pork producers are at the forefront in using improved genetics, feeding regimes, and the most advanced animal health and welfare practices to produce high-quality, safe, and nutritious pork for consumers worldwide. U.S. pork producers partner with the government, environmental groups, and academic institutions to ensure that the environmental footprint of pork production is minimized. They also place an emphasis on pork quality, and today's U.S. pork products are lower in fat, consistent in color, well-marbled, and, most importantly, great tasting.



Poultry and Eggs

High-quality poultry and poultry products from the United States are enjoyed all over the world. Each year, the country produces more than 30 million tons of poultry (chicken, turkey, and duck) and some 96 billion shell eggs.

Producers and consumers insist on quality at every step in the process – from growout to processing to distribution. USDA inspection standards for all phases of poultry processing are the toughest in the world. By law, each bird must be inspected individually. At minimum, four separate inspections are required, starting with the live bird and continuing throughout the slaughter, processing, and packaging phases. The USDA employs a strong team of highly trained food safety inspectors, and every poultry processing line in the United States is under the care of between one and three inspectors.

Dairy Products

The United States is the world's largest cheese producing country and now produces more than 600 types of cheese. These hundreds of U.S. cheese varieties mean that there is a U.S. cheese for everyone and every cuisine. There is an ever-increasing presence of U.S. artisanal cheeses, including award-winning ones, in Hong Kong, and this is redefining what people think of as American cheese. In 2019, the top prize of the World Cheese Awards was won by an American cheese, beating out a field of 3,800 cheeses from 42 countries. Everyone involved in U.S. dairy – from farmers and cooperatives to processors, government representatives, and dairy institutions – works to ensure that products meet strict U.S. regulatory standards and surpass customer and consumer requirements for quality and safety. Multilayer protection steps support consistent delivery of wholesome dairy products from farms in the United States to tables around the world.



Seafood

In addition to being one of the leading suppliers of lobsters to Hong Kong, the United States offers many more seafood options. Wild-caught salmon, snow crab, cod, herring, Alaska Pollock, and scallops are just a few examples of seafood brought to Hong Kong by American fishermen committed to environmental stewardship. The FDA operates a mandatory safety program for all fish and fishery products and brings safety assurance to consumers at home and in the export markets.



Fresh Fruits

The vast latitude range of the United States gives rise to a variety of climatic conditions, stretching from the tropical-like South to the crisp and cool North, fostering perfect environments for juicy, sweet, and healthy fruits growing all year round. The United States grows and exports a variety of fresh fruits, including apples, grapes, citrus, berries, peaches, pears, melons, plums, and more! Besides the well-known varieties, there are also many options that U.S. growers offer to fruits lovers – the state of Washington is home to more than 30 varieties of apples. In addition to the popular navel oranges, Cara Cara and Valencia bring new experiences of sweetness and flavor. Fruits from the United States satisfy taste buds around the world and partner well with great chefs for sweet and savory dishes across many cuisines.

USA Rice

The U.S. rice industry is unique in its ability to produce all types of rice and is recognized as a dependable supplier of high-quality rice, from short- to long-grain, from milled rice to specialties, both in the U.S. and around the world. Rice provides more than 15 vitamins and minerals as well as beneficial antioxidants. Every year, U.S. farmers grow rice more efficiently with significantly fewer natural resources as they continually expand their knowledge and expertise. Conserving natural resources and focusing on sustainable practices is essential if we are to preserve our rice farming traditions and pass them on to the next generation.

California Wine

California's wonderful weather year-round supports a multitude of wine grape varieties and surprising flavor variation within them. California is America's top wine producer, making 81% of all U.S. wine. The Golden State is also the world's fourth-leading wine producer and represents more than 95% of U.S. exports of wine to Asia. So much diversity in terroir means there is a perfect place to grow nearly every kind of grape. In fact, more than 100 varieties are found across the state, giving winemakers the latitude to create complex varieties and unique, expressive blends.

Nuts and Dried Fruits

The U.S. produces about 80% of total shelled almonds in the world. The USDA provides guidelines on standards and grades for many major tree nuts, ensuring the high level of quality that buyers expect. In addition to being delicious, nutritious, and fun to share, nuts are great for cooking, baking, and pairing with many other foods and beverages. While almonds and pistachios are all-time favorites, hazelnuts and macadamia nuts also make great ingredients and snacks. Dried fruits, such as figs, cranberries, and raisins, are packed with nutrients, antioxidants, and sweetness. Nuts and dried fruits are healthy and perfect options for snacks at schools, energy boosters for athletes, and additions to breads and cakes.



California Raisins

The California raisin industry has a long history, dating back nearly 170 years to the late 18th century. Every year, more than 300,000 tons of raisins are sold in 56 countries, and they are deeply loved by consumers all over the world. Central California's superior Mediterranean climate means that farmers there can dry fresh grapes with the help of sunlight and do not need to rely on fossil fuel dehydration equipment, a sustainable development model that makes a lot of sense in the face of climate change challenges. These conditions, not found anywhere else in the world, are what make 100% natural California raisins so unique.



Participating Restaurants & Promotion Dishes

Hong Kong

Restaurant Cuisine Type	Featured U.S. Ingredients	Featured Dish	Restaurant Address
Alto Steak House	Boston Lobster, Cheese, Pickled Jalapeños	Boston Roast Lobster, Mac & Cheese, Pickled Jalapeños (HK\$288)	31/F V Point, 18 Tang Lung Street, Causeway Bay
	Beef Short Ribs, Kale, Potatoes, Onion	Prime Beef Short Ribs, Kale, Mashed Potatoes, Onion Rings, Bone Marrow Sauce (HK\$328)	
	Apples	Apple Pie, "Milkshake", Shortbread Crumbs (HK\$98)	
Barkada Filipino	Sweet Potatoes, Cream Cheese, Graham Crackers	Kamote Cue Cheesecake with Caramelized U.S. Sweet Potato, Brûléed Top (HK\$110)	48 Cochrane Street, UG/F FOCO, Central
	Cheese	Longganisa and Cheese Slider Sweet and garlicky ground U.S. pork topped with American cheese and banana ketchup sili crisp mayo on a toasted house-baked pandesal roll (HK\$65)	
Boticario Bar & Grill	Tortilla Chips	Nachos Con Carne Crispy tortilla chips, melted cheese, chili con carne, sour cream, salsa roja, pickled jalapeños (HK\$178)	Shop G5 & UG 15, TST Centre, 66 Mody Road, Tsim Sha Tsui
Chicano Mexican	Sour Cream, Flour Tortilla	Breakfast Burrito (HK\$138)	G/F 15 Gough Street, Central
Chubby Papa's Deli American	Pickled Jalapeños, Sriracha, Pepper Jack Cheese	FN. Hot Philly Cheese Steak 180g thin sliced beef ribeye, sautéed onions, mushroom, chili peppers, jalapeños, sriracha aioli, with pepper jack cheese in a hoagie roll (HK\$148)	Shop 29, Hoi Tao Building, G/F, 7-11 Belcher's Street, Kennedy Town
FIGS Bistro Mediterranean & Apéro Terrace Bar Mediterranean, French, Greek, Italian & Spanish	Beef Tenderloin	U.S. Tenderloin, Bone Marrow, and Roasted Potatoes with Beef Jus (HK\$398)	Shop 601, 6/F, 1111 Kings Road, Taikoo Shing, Quarry Bay
Flat Iron Steak Steak House	Boston Lobster	Lobster Mac'n'Cheese (HK\$145)	LG/F, Shama Soho, 9-11 Staunton Street, Soho, Central
	USDA Flat Iron Steak	USDA Flat Iron (HK\$300)	
Gaylord Indian	Cornish Hens	Tandoori U.S. Cornish Hen in Spiced Yogurt (HK\$178 for half and HK\$278 for full)	5/F, Prince Tower, 12A Peking Road, Tsim Sha Tsui
Grand Hyatt Steakhouse – Grand Hyatt Hong Kong Steak House	Boston Lobster, Snake River Farms Wagyu Sirloin, Alaskan Black Cod	6 course meal: 1 - Boston Lobster Salad 2 - Bison Tartare 3 - Maryland Crab and Sweetcorn Chowder, Croutons 4 - 250g Snake River Farms USA Gold Label Wagyu Sirloin, Pinot Noir Sauce 5 - Alaskan Applewood Smoked Sustainable Black Cod, Light BBQ Sauce 6 - American Pecan Pie, Caramel Sauce, Vanilla Bean Ice Cream (HK\$1,280) per person	Lobby Level, Grand Hyatt, 1 Harbour Road, Wan Chai
Harbourside Grill Steak House	Boston Lobster	Boston Lobster Chopped Salad (HK\$250)	Shop OTE401, Level 4, Ocean Terminal Harbour City, Tsim Sha Tsui
	USDA Beef	USDA Beef Fillet Rossini, Foie gras, Buttered Spinach, Truffle Sauce (HK\$538)	
	Pecan Nuts	Pecan and Salted Caramel Cheesecake, Caramel Ice Cream (HK\$98)	
La Paloma Spanish	Salmon	Salmon TNT (HK\$35)	1/F Soho, 189, No 189 Queens Road West, Sheung Wan
	Boston Lobster	Lobster Paella (HK\$598)	
Mirage Bar & Restaurant - Renaissance Harbour View Hotel, Hong Kong International Modern	USDA Beef Short Ribs	"Ma La" Beef Short Ribs (HK\$468)	1/F, Renaissance Harbour View Hotel, 1 Harbour Road, Wan Chai
Morton's of Chicago Steak House	Tomahawk	Tomahawk Dinner Menu (HK\$1,888) for two Choice of One Salad 36oz. Tomahawk Ribeye, Au jus, Roasted Shallots Choice of Any Two, Signature Sauces or Butters Choice of Two Accompaniments	The Sheraton Hotel & Towers Fourth Level, 20 Nathan Road, Tsim Sha Tsui

All prices listed above are subject to service charge and applicable taxes.

Restaurant Cuisine Type	Featured U.S. Ingredients	Featured Dish	Restaurant Address
Namo Avant Thai Thai	Halibut	Grilled U.S. Halibut in Spicy Basil Leaf with Dill Butter Vegetables (HK\$278)	Shop G18, Empire Centre, 68 Mody Road, Tsim Sha Tsui
Quiero Más Spanish/ Mediterranean	Tyson Cornish Hens	Tyson Cornish Hen Paella (HK\$388)	20/F, M88, 2 Wellington Street, Central
Rex Wine & Grill Modern European	USDA Beef, Bacon, Cheese	USDA Prime Beef & Foie Gras Sliders, Bentons Bacon, American Cheddar (HK\$180)	B/F, One Chinachem Central, 22 Des Voeux Central
Smoke & Barrel – Central American BBQ	Cheese	Memphis Beef Burger (HK\$148)	1&2 Floor, Wyndham Mansion, 32 Wyndham Street, Central
Smoke & Barrel Cafe American BBQ	Cheese	Memphis Beef Burger (HK\$118)	22 Praya, Kennedy Town
Smoke & Barrel – Basehall American BBQ	Cheese	Memphis Beef Burger (HK\$118)	LG/F, Jardine House, 1 Connaught Pl, Central
Te Quiero Mucho – The Sheung Wan by Ovolo Mexican	Pork Chop with Bone	Chef Eric's Signature Pork Chop (HK\$98)	286 Queen's Road Central, Central
The Bayside Mediterranean	Beef Ribeye	Grilled U.S. Ribeye with Mashed Potato & Cherry Tomato in Red Wine Sauce (HK\$378)	Shop G1, G/F, Whampoa Garden, 18 Tak Fung Street, Hung Hom
	Cheese & Mayo	Fried Mac N Cheese Balls with Spicy Aioli (HK\$98)	
	Tomahawk, Bourbon	U.S. Tomahawk with Grilled Vegetables, Bourbon Gravy (HK\$1,280)	
The Blind Pig Western	Pecans	Pecan Pie with Vanilla Ice Cream (HK\$88)	Lei King Wan, Shop No. GB12-14A Site B Lei King Wan, 45 Tai Hong St, Sai Wan, Sai Wan Ho
	Cheese & Mayo	Fried Mac N Cheese Balls with Spicy Aioli (HK\$98)	
	Tomahawk, Bourbon	U.S. Tomahawk with Grilled Vegetables, Bourbon Gravy (HK\$1,280)	
The Enclave – The Silveri Hong Kong – MGallery Modern Bistro	Boston lobster	Boston Lobster Roll 2pcs (HK\$268)	The Silveri Hong Kong-MGallery, 16 Tat Tung Road, Tung Chung
	Beef Tenderloin	U.S. Steak Tartare (HK\$198)	
	Alaska Cod Fish	Pan Roasted Alaskan Cod Fish in Tai O Shrimps Paste (HK\$298)	
	Flank Steak	Flank Steak (HK\$348)	
The Meat Co. Steak House	Apples	Apple Pie (HK\$128)	Shop 6, LG/F, Eaton HK, 380 Nathan Road, Jordan
	Park Chop	SURF & TURF U.S. Bone-in Pork Chop, Stone Grilled Boston Lobster, Grilled Vegetables, Daily Soup & Choice of Sauce (HK\$198)	
	USDA Striploin	USDA Angus Beef 21-Day Aged Striploin 180g, Fries, Salad & Choice of Sauce (HK\$168)	
	USDA Striploin	USDA Angus Beef 21-Day Aged Striploin 230g, Fries, Salad & Choice of Sauce (HK\$208)	
The Pizza Pig – Lai Chi Kok Pizza & Western	USDA Striploin	USDA Angus Beef 21-Day Aged Striploin 300g, Fries, Salad & Choice of Sauce (HK\$268)	D2 Place Two, Shop G02, G/F, D2 Place TWO, 15 Cheung Shun Street, Lai Chi Kok
	Cheese & Mayo	Fried Mac N Cheese Balls with Spicy Aioli (HK\$98)	
	Tomahawk, Bourbon	U.S. Tomahawk with Grilled Vegetables, Bourbon Gravy (HK\$1,280)	
The Pizza Pig – Tseung Kwan O Pizza & Western	Pecans	Pecan Pie with Vanilla Ice Cream (HK\$88)	Monterey Place O'South Coast, Shop G10 & G11 G/F, 23 Tong Chun Street, Tseung Kwan O
	Cheese & Mayo	Fried Mac N Cheese Balls with Spicy Aioli (HK\$98)	
	Tomahawk, Bourbon	U.S. Tomahawk with Grilled Vegetables, Bourbon Gravy (HK\$1,280)	
The Salted Pig – Megabox Western	Pecans	Pecan Pie with Vanilla Ice Cream (HK\$88)	Metroplaza, Shop No. 531-540 Level 5, Kwai Fong
	Cheese & Mayo	Fried Mac N Cheese Balls with Spicy Aioli (HK\$98)	
	Tomahawk, Bourbon	U.S. Tomahawk with Grilled Vegetables, Bourbon Gravy (HK\$1,280)	
The Salted Pig – Metroplaza Western	Pecans	Pecan Pie with Vanilla Ice Cream (HK\$88)	Metroplaza, Shop No. 531-540 Level 5, Kwai Fong
	Cheese & Mayo	Fried Mac N Cheese Balls with Spicy Aioli (HK\$98)	
	Tomahawk, Bourbon	U.S. Tomahawk with Grilled Vegetables, Bourbon Gravy (HK\$1,280)	
The Salted Pig – New Town Plaza Western	Pecans	Pecan Pie with Vanilla Ice Cream (HK\$88)	New Town Plaza Phase 1, Shop 702, 7/F, 18 Sha Tin Centre St, Sha Tin
	Cheese & Mayo	Fried Mac N Cheese Balls with Spicy Aioli (HK\$98)	
	Tomahawk, Bourbon	U.S. Tomahawk with Grilled Vegetables, Bourbon Gravy (HK\$1,280)	
The Salted Pig – Sai Wan Ho Western	Pecans	Pecan Pie with Vanilla Ice Cream (HK\$88)	Lei King Wan, Shop GB8-10, G/F, Site B 45 Tai Hong Street Lei King Wan, Sai Wan Ho
	Cheese & Mayo	Fried Mac N Cheese Balls with Spicy Aioli (HK\$98)	
	Tomahawk, Bourbon	U.S. Tomahawk with Grilled Vegetables, Bourbon Gravy (HK\$1,280)	
Westwood Carvery American	USDA Rib Eye Roll	Slow Roasted USDA Prime Rib 8oz (HK\$428)	G/F 2 Wo On Lane, Central
	USDA Rib Eye Roll	Slow Roasted USDA Prime Rib 12oz (HK\$598)	
	USDA Rib Eye Roll	Slow Roasted USDA Prime Rib 16oz (HK\$738)	
	Pork Ribs	Slow Roasted U.S. Baby Back Pork Ribs (HK\$268)	
	Mussels, Clams	Steamed U.S. Fresh Mussels or Clams (HK\$258)	
ZEST by Konishi Japanese	Angus Bone-In Short Ribs	Angus Bone-In Short Ribs Chimmichuri (HK\$480)	28 & 29/F, 18 On Lan Street, Central

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Participating Restaurants & Promotion Dishes

Macau

Restaurant Cuisine Type	Featured U.S. Ingredients	Featured Dish	Restaurant Address
Café Esplanada – Wynn Macau International	Raisins, Hazelnuts, Almond Powder	Apple and Raisins Pie, Caramelized Cinnamon Sauce and Tahitian Vanilla Ice-cream (MOP120)	Rua Cidade de Sintra, NAPE
Cais do Porto Modern Portuguese	USDA Striploin	Brandt USDA Striploin Grade A Quality 300g (MOP400)	Rua Correia Da Silva, N.170, Taipa
	USDA Striploin	Brandt USDA Striploin Grade A Quality 600g (MOP800)	
	USDA Tenderloin	Brandt USDA Prime Tenderloin Peeled 300g (MOP500)	
	USDA Tenderloin	Brandt USDA Prime Tenderloin Peeled 600g (MOP1,000)	
CHA BEI – Galaxy Macau International	Flank Steak, Corn, Honey Apple Vinegar	Prime Flank Steak Salad Bowl with California Corn & Honey Apple Vinegar Dressing (MOP168)	1047, I/F, Galaxy Macau™ Integrated Resort, Cotai
Grill 58 – MGM Cotai Steak House	Snake River Farm Wagyu Beef	Charred Grill Snake River Farm M7 Wagyu Bone-In Ribeye 28 Days Dry Aged (MOP3,088)	MGM COTAI, Avenida da Nave Desportiva, Cotai
L'Altro Italian Restaurant Macao Italian	Squash	Roasted Squash Soup Pureed, with Pistachio & Grana Padano Cheese (MOP88)	Kin Wai Garden, 26 R. Direita Carlos Eugenio, Taipa
	Black Angus Beef	USA Black Angus Burger served with Fries (MOP188)	
	Mushrooms	Risotto with USA Mushrooms Crowned with a Cabbage and Celeriac Foam (MOP198)	
	Cheese, Almonds	New York Style Cheesecake, with Seasonal Pears and California Caramelized Almonds (MOP98)	
L'Attitude – Morpheus at City of Dreams Nordic French	Boston Lobster	Boston Lobster Salad, Frisée, Cocktail Sauce, Pecan Nuts (MOP298)	City of Dream, Level 3, Morpheus, North Side, Cotai
	Alaska Black Cod Fish	Alaska Black Cod Fish, Celery, Parsley, Menuinière Sauce (MOP288)	
	Striploin	U.S. Striploin Prime, Grill Asparagus, Black Pepper Sauce, Fries (MOP448)	
	Strawberries, Eggs, Cheese	Marble Cheesecake (MOP108)	
Nova Gaia Modern Portuguese	Beef Ribeye	U.S. Rib Eye Steak with Creamy Seasonal Vegetables (MOP518)	Rua Correia Da Silva, N.170, Taipa
SW Steakhouse – Wynn Palace Steak House	Snake River Farm Wagyu Beef, Potatoes	SRF New York American Wagyu Snake River Farm Gold Grade, with Yukon gold crispy mash potato, celeriac puree, truffle gravy (MOP1,200)	Avenida Da Nave Desportiva, Wynn Palace, Cotai
	Beef Brisket, Shallots	Smoked Pastrami Brisket Crispy Shallot, Baby Vegetables, Bone Marrow Sauce (MOP988)	
The Apron Oyster Bar & Grill – Galaxy Macau Steak House	Brandt Family Beef Ribeye	U.S. Brandt Family Ribeye on the Bone 780g (MOP888)	G/F G108 Galaxy Macau, Cotai
The Kitchen – Grand Lisboa Steak House	Alaskan King Crab	Grilled Alaskan King Crab Legs with Pomelo Salad (MOP320)	Avenida de Lisboa, Grand Lisboa Hotel
	Black Cod	U.S. Black Cod Fillet with Tomato Salsa and Yuzu Soy Butter Sauce (MOP380)	
	USDA Beef	Charcoal Grilled USDA Beef Salad with Burgundy Truffle Vinaigrette (MOP350)	
	Beef, Potatoes	U.S. Steak Diane (MOP650)	
The Mews – The Londoner Macao Thai	Snake River Farm Wagyu Beef	Grilled Snake River Farm Wagyu Beef with Red Curry Sauce and Chakram Leaves On Signature Set Menu (MOP1,288 per person)	Level 1, The Londoner Macao, Cotai
	Alaska Crab, Eggs	The Mews Crab Omelet On Seasonal Set Menu (MOP888 per person)	
Yi – Morpheus at City of Dreams Chinese	Lobster	Wok-fired Lobster with Bird's Nest Fern in Cordia Seeds and Black Beans Sauce (MOP2,188 per person)	Level 21, Morpheus, City of Dreams, Cotai
	Beef Striploin	Wok-fired Wagyu Topping with Crispy Rice and Black Truffle (MOP2,188 per person)	

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