Subtlial Guest Chef

WYNN RESORTS I MACAU I HOSTED BY FOUR SEASONS HOTEL SINGAPORI

Grant MacPherson, ex-executive chef of The Bellagio - a \$1.6 billion Las Vegas resort, was in charged of culinary operations of 20 food and beverage outlets, including menu development and food preparation, producing an annual food and beverage revenue of \$220 million. In addition, he is responsible for all culinary support facilities and the direct supervision of over 800 employees.

MacPherson's culinary expertise has been featured in several publications such as *New Asia Cuisine & Wine Scene*, *Bon Appétit, Ansett Chefs, Foie Gras* and *Art Culináre*. He enjoys sharing his time and energy with many charities and has made guest appearances for charity events in fifteen states. His talents have been showcased with award winning chefs including Alain Duccase, Jean-Louis Palladin, Joel Robuchon, Raymond Blanc, Nobu Matsuhisa. Like many of the chefs he has come in contact with, MacPherson is dedicated to his art and passionate about his profession.

MacPherson had recently moved on to lead the opening of a new casino resort in Macau – Wynn Resorts.

