FOR IMMEDIATE RELEASE

NEW YEAR’S EVE FESTIVITIES AT CITY OF DREAMS MANILA

December 23, 2016 – The luxury integrated resort City of Dreams Manila delights revelers with a spectacular experience to ring in 2017 with a gastronomic adventure in one of the signature restaurants such as Nobu Manila, Crystal Dragon and Red Ginger, and other dining options, and intensifies the celebration with a high-voltage energy of the New Year’s Eve Countdown party at CenterPlay with a 12-hour non-stop entertainment; Chaos Night Club with international DJ Stadiumx; and Wave restaurant, dinner by the Nobu pool area for an outdoor vibe and view of the fireworks display by the Manila bay skyline.

Nobu Manila

For epicureans who’d like to welcome 2017 with a high note, it's simply Nobu or nothing. With these gourmands and their loved ones in mind, Nobu Manila is prepared to satisfy the most discerning palate with the Nobu New Year’s Eve special seven-course Omakase dinner and New Year’s Day Brunch.

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

The New Year’s Eve seven-course dinner includes 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 dinner is Nobu style cheesecake, a unique take on the classic favorite.
New Year’s Day 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, sweet soy anticucho. Guests are spoilt for choice with an assortment of kushiyaki or skewered and grilled meat and vegetables, and pass around items such as Tuna Poke On Crispy Nori Chip, Washu Beef and Shrimp Tempura With Creamy Spicy Sauce. The special hot buffet items include Chef Nobu Matsuhisa’s signature Black Cod Miso, 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.

Crystal Dragon
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, guests craving for Cantonese cuisine can opt for the premium set menus for lunch or dinner. 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.
The New Year’s lunch and dinner set A and B menus are at P4,680++ and P6,180++ per person, respectively.

**Red Ginger**  
**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.

**Wave**  
**New Year’s Eve Barbecue Buffet (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.

New Year’s Day Sunday Grill (Jan. 1)
Nobu Hotel’s poolside restaurant, Wave also holds weekly Sunday outdoor dinners including January 1, 2017, New Year’s Day, 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 are available for guests.

The New Year’s Eve dinner is at P2,900++ per person with a choice of one iced tea, soda, or chilled juice and Wave Sunday Grill on New Year’s Day is at P1,280++.

Guests can add P1,000++ for the New Year’s Eve dinner and P700++ for the New Year’s Day Sunday Grill for an upgrade to free-flowing non-alcoholic beverages as well as unlimited local beers and cocktails.

CenterPlay

Partygoers will have an exceptional time welcoming 2017 from dusk till dawn (6:00 PM to 6:00 AM) with a 12-hour non-stop entertainment and exciting raffle prizes at CenterPlay, situated at the main gaming area of City of Dreams Manila.

Live band performances culminate with Freestyle’s grand salvo to the New Year’s Eve countdown party from 11:30 PM to 12:30 AM. Other featured top local bands are Jex and Abby, Silk, Resoul and Trifecta.
**Chaos Night Club**

A supercharged and Candyland-themed New Year’s Eve countdown party featuring international electronic dance music (EDM) DJ Duo Stadiumx will thrill the nightlife elite at Chaos Night Club.

To jumpstart the party fever and sustain the high-voltage energy of the 2017 countdown party, Chaos resident DJs Supmerman, MVRXX, Marc Marasigan will be spinning the soundtrack of Top 40 hits, hiphop, trap, bass, electro, EDM, House, Nu-Disco/Indie House, dubstep and RnB. Chaos resident hypeman Ronthug, known as one of the new generation club emcee and rap artist will keep the party crowd’s excitement and interaction with the DJ performers.

The New Year’s Eve Countdown party culminates with the live performance of Stadium X. The Budapest-based DJs and producers David and Sullivan will bring the house down with “Xsound,” the duo’s signature EDM which is a unique and energetic sound fused with production techniques from multiple genres.

For Chaos Night Club, P1,000. door charge includes one drink. For VIP table reservations, guests can call 0917-8863678 or e-mail chaostablereservations@cod-manila.com.

For dining 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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