



Majordōmo Meat & Fish The Palazzo

LAS VEGAS

Words: Kris Thomas
Photography: © Rouse Photography



IN A BITE

Owner / Operator: Momofuku
Developer: Las Vegas Sands
Architecture: Moser
Interior Design: DesignAgency
Head Chef: Brian Lhee
Chef de Cuisine: Tim Mangun
F&B Manager: Ryan Schuler
Dinnerware: FOH
www.venetian.com

American restaurateur and Momofuku founder David Chang has opened Majordōmo Meat & Fish, his second venue in Las Vegas. Set within The Palazzo at The Venetian, interiors are by Toronto-based DesignAgency, and expand on the brand aesthetic the firm developed for Majordōmo Los Angeles in 2018.

Situated adjacent to the casino, the restaurant's façade features black steel windows that offer a glimpse of diners, with passers-by enticed by illuminated displays of dry-aged meat. Inside, high coffered ceilings work in tandem with large windows, softly illuminated glass fridges and fluted glass panels to create a rich and refined space that suits the delicate flavours of the food.

A fishhook-shaped bar in glazed jade terracotta is the statement piece, topped with dark grey concrete and terrazzo, with steel and brass shelves for the backbar. A curvilinear raw bar with wraparound barstools connects the lounge to the main dining room – the merged

front and back-of-house spaces typical of Chang's restaurants – where the scheme emphasises dark stained timber panels and walnut trims. Oversized pendants illuminate booths and banquettes whilst lending an industrial touch. Within the main dining space, a 12-seat private dining room combines deep blue rib tufted wall panelling with a custom-designed table fashioned from a live edge walnut slab with concrete inlay, whilst a globe fixture by Rich Brilliant Willing lights the scene.

Elsewhere, a wine cellar dining room with green and black chequered floor tiles highlights inset lighting and illuminated wine displays. Defined by large fish tanks and a seascape mural by LA-based illustrator Maggie Chiang, the space channels the fish portion of the venue's name via its aquamarine palette.

Serving up a menu drawn from steakhouse culture and seafood classics with a twist, Majordōmo opts for favourites including Wagyu fillet, New York strip, Alaskan King Crab and Live Maine lobster.