

VENETIAN

風格

Style



IT'S SHOWTIME!
Blue Man Group Headlines

LAS VEGAS'
HOTTEST NEW SCENE
TAO Comes to The Venetian

CULINARY SPOTLIGHT
Chef Tom Moloney's Global Water Cuisine

A RUNDOWN OF WORLDWIDE EVENTS,
HAPPENINGS AND TRENDS FOR THE
VENETIAN INSIDER!

Happenings



With a celebration of Macao, visiting celebrities, anniversaries and opening parties, charitable giving and exclusive wine tastings, The Venetian is in the limelight!

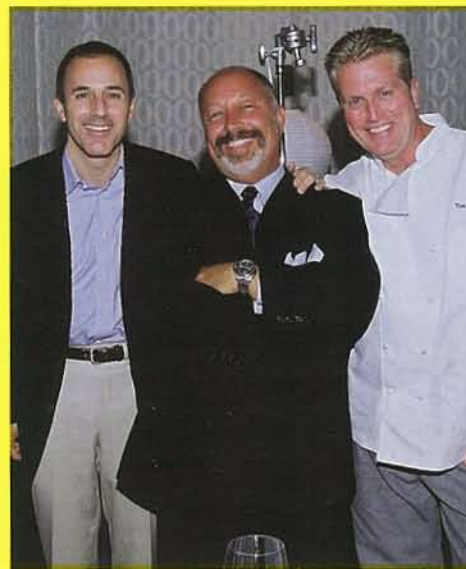
GIVING BACK



As chairman of the Las Vegas Sands Corp., developers of The Venetian, Sheldon G. Adelson has created

an enticing gaming environment for visitors from around the world.

When it comes to education, however, Mr. Adelson prefers not to gamble. That's why he and his wife, Dr. Miriam Adelson, announced in April that they would donate up to \$25 million to build a new private high school that will teach Judaic studies to Las Vegas students. The Adelsons are certainly no strangers to community service. They opened the first Dr. Miriam and Sheldon G. Adelson Clinic for Drug Abuse Treatment and Research in Tel Aviv in 1993 and have since opened clinics in other cities including Las Vegas.



Left to right: Matt Lauer, Steven Striker and Tom Moloney.



A classic seafood creation from Chef Moloney's Global Water Cuisine.

KNOCKED HIS SOCKS OFF! Matt Lauer sings praises of AquaKnox

Where's the place to go when you're craving seafood in the desert? It's AquaKnox. If you watch NBC's *Today Show*, you already know that. "AquaKnox has arguably the best seafood in town," host Matt Lauer told his nearly six million viewers in April 2005, when he visited Las Vegas as part of the TV show's celebration of the city's centennial.

Lauer made the rounds with Steven Striker, proprietor of Striker VIP, a personal concierge service. Striker, the self-styled "ultimate Vegas insider," who promised him entrée to the hottest spots in Las Vegas. Sure enough, Lauer got his entrée: the Seafood Plateau at AquaKnox, a sublime combination of lobster, crab claws, oysters, mussels, prawns, clams and ceviche, expertly prepared by Executive Chef Tom Moloney from fresh seafood flown in daily. See "Why I Love AquaKnox" by Robin Leach on page 152 for more on the restaurant's cuisine.