



Press Release

## **SJM receives highest recognition from Hong Kong Macau MICHELIN Guide for the 15<sup>th</sup> consecutive year**

(Macau, 26 April 2023) The MICHELIN Guide Hong Kong Macau held its 15<sup>th</sup> annual award ceremony on 26 April 2023 at Grand Lisboa Macau (“Grand Lisboa”) to unveil its 2023 award list. SJM Resorts, S.A. (“SJM”) is honoured to be awarded once again the highest accolade from the industry’s most authoritative review for the 15<sup>th</sup> consecutive year. Since the first edition of the MICHELIN Guide Hong Kong Macau launched 15 years ago, Robuchon au Dôme at Grand Lisboa has consistently led the way to make the three-star list. Following in its footsteps, two other restaurants at Grand Lisboa, The 8 and The Kitchen, also joined the three-star and one-star line-ups respectively, for the tenth consecutive year. In Hong Kong, L'Atelier de Joël Robuchon, under the management of SJM’s parent company Sociedade de Turismo e Diversões de Macau, S.A. (“STDM”), also received the three-star honour for the twelfth year. SJM and STDM have collectively recaptured 10 MICHELIN stars, a solid recognition of the Group’s leading status in the region’s gastronomy scene.

SJM and STDM, have a long history of setting the bar for Macau’s gastronomy landscape. As early as 2001, the Group invited the collaboration of internationally acclaimed Chef Joël Robuchon to introduce two French fine-dining restaurants in Macau and Hong Kong. The two became instant successes and revolutionized the local high end restaurant scene. Since the launch of the first edition of the “MICHELIN Guide Hong Kong Macau 2009”, Robuchon au Dôme and L'Atelier de Joël Robuchon have consistently been on the coveted MICHELIN three-star list for 15 and 12 years respectively, attesting to their outstanding standards. When the Grand Lisboa first opened in 2007, SJM debuted its own home-grown restaurant brand called “The 8” which showcases the essence of Cantonese cuisine and the distinctive flavor of Macau on the world stage. The restaurant garnered its first MICHELIN star after 2 years in operation, then went on to make the MICHELIN three-star list in 2014 which it has maintained for ten consecutive years since. The “Kitchen”, which also maintained its one-star status for ten years running, imports high-quality produce and fresh seafood from all over the world with the philosophy of presenting the most authentic flavours of ingredients.

Ms. Daisy Ho, Managing Director of SJM, commented, “SJM has consistently achieved the highest honours from MICHELIN Hong Kong Macau Guide over the past 15 years. We are tremendously grateful for the diligent efforts from our restaurant teams who have built a tradition of excellence at SJM, one that has led to industry accolades on a global scale. We are committed to enhancing our position as a market leader, pushing the boundaries of integrated leisure and tourism experiences, and advancing Macau as a ‘Creative City of Gastronomy’ so that our city’s culinary culture may find new inspiration and continue to evolve.”



SJM's Robuchon au Dôme, The 8 and The Kitchen, together with L'Atelier de Joël Robuchon, under the management of SJM's parent company STDM have collectively retained 10 Michelin stars.



Robuchon au Dôme received the coveted three-star award for the 15<sup>th</sup> consecutive year.



The 8 received its three-star rating for the 10<sup>th</sup> consecutive year.



The Kitchen also retained its one-star rating for the 10<sup>th</sup> consecutive year.