

Press release

## **SJM proudly presents “Chefs’ Table: A Symphony of Senses” at Palace Garden**

(Macau, 3 December 2023) Committed to creating the ultimate dining experience for international visitors and local residents, SJM Resorts, S.A. (“SJM”) was pleased to present a four-hand collaborative dinner featuring two world-renowned chefs. Following the successful Chef’s Table dinner in October held at Grand Lisboa Palace Resort’s Palace Garden restaurant, SJM again hosted the second “Chefs’ Table: A Symphony of Senses” from 1 to 3 December, during which guests indulged in exceptional dishes and luxurious accommodation at Grand Lisboa Palace.

Carrying on the legacy of his mentor in Taishi cuisine, Head Chef Ken Chong of Palace Garden takes classic Taishi dishes and exquisite Cantonese cuisine to new heights with his meticulous attention to detail. He collaborated with General Manager and Executive Chef Yu Bin of Seven Villas Hangzhou (its Jie Xiang Lou restaurant has garnered one MICHELIN star and two Black Pearl Diamonds for its extraordinary Jiangnan cuisine) to jointly curate a very special four-hand collaborative 8-course dinner. This spectacular collaboration with SJM aims to elevate Macau’s reputation as a 「Creative City of Gastronomy」.



Grand Lisboa Palace Resort’s Palace Garden restaurant, SJM again hosts the second “Chefs’ Table: A Symphony of Senses” from 1 to 3 December.



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