



Press release

SJM and MICHELIN jointly host Gala Dinner in a toast to MICHELIN Guide Hong Kong and Macau 2024 *Six acclaimed guest chefs from MICHELIN Starred restaurants present an unforgettable evening of gastronomy at Grand Lisboa Palace*

(Macau, 14 March 2024) For the past three years, SJM Resorts, S.A. (“SJM”) has proudly served as the Official Partner of the MICHELIN Guide Hong Kong and Macau. The 2024 series culminated in a marquee event in a grand gala dinner at the Grand Lisboa Palace Resort Macau (“Grand Lisboa Palace”) on 14 March 2024. SJM and MICHELIN Guide brought together five world-class chefs from MICHELIN Starred restaurants, alongside the Executive Chef from SJM’s French jewel, Robuchon au Dôme, to craft an extraordinary dining experience that highlighted Macau’s celebrated status as a UNESCO “Creative City of Gastronomy,” introducing guests to the exceptional culinary heritage and innovation that Macau offers.

The Gala Dinner, graced by over 400 guests, was fully supported by the Macao Government Tourism Office. Esteemed attendees included Mr. Cheng Wai Tong, Acting Director of the Macao Government Tourism Office; Mr. Sun Yaohua, Director of the Economic Affairs Department of the Liaison Office of the Central People’s Government in the Macao SAR; Mr. Alexandre Leitão, Consul-General of Portugal in Hong Kong and Macao; and Mr. Bertrand Quevremont, Consul Trade Commissioner and Director of Business France in Hong Kong.

Ms. Daisy Ho, Managing Director of SJM, highlighted in her welcome speech at the Gala Dinner, “Our commitment to excellence has always extended beyond the confines of our kitchens and wine cellars. We believe it is important to cultivate a culture of innovation and inclusivity, to spotlight and develop local talent, and to reinforce Macau’s position as a ‘Creative City of Gastronomy.’ We are determined to develop the city’s gastronomy tourism and attract travelers from all corners of the world to explore what makes our city truly unique.”

Six globally renowned chefs gathered to present an unforgettable gastronomic experience and presented signature dishes from their respective MICHELIN Starred restaurants. The illustrious lineup comprised Chef-owner Jimmy Lim of JL Studio in Taiwan, Chef Supaksorn Jongsiri of Sorn in Thailand, Chef-owner Stefan Stiller of Taian Table in Shanghai, Executive Chef Adam Wong of Forum in Hong Kong, Executive Chef Julien Tongourian of Robuchon au Dôme from SJM in Macau, and Pastry Chef René Frank of CODA Dessert Dining in Germany.

The evening was further enriched by a series of dynamic artistic performances, including modern dance “Tian Kong Zhi Jing” and live music. SJM’s creative team also designed six vivid projection mapping displays, merging Eastern and Western art traditions.

SJM is delighted to have received the highest accolades in the culinary field for the 16th year in a row. Robuchon au Dôme at Grand Lisboa Macau continues to shine with three MICHELIN Stars. The Chinese fine-dining gem, The 8, clinched two MICHELIN Stars this year. Meanwhile, L’Atelier de Joël Robuchon, under SJM’s parent company, Sociedade de Turismo e Diversões de Macau, S.A. (“STDM”), has consistently held three MICHELIN Stars for 13 years.



The MICHELIN Guide Hong Kong and Macau 2024 Gala Dinner showcases the pinnacle of gourmet cuisine.



Ms. Daisy Ho, Managing Director of SJM, delivering her welcome speech at the event.



Group photo of Ms. Daisy Ho, Mr. Chris Gledhill, Mr. Cheng Wai Tong, and the six celebrated chefs.



A group photo featuring distinguished guests alongside the culinary service team in the Gala Dinner.