



Press release

SJM Presents “Chefs’ Table: A Symphony of Senses”

A Highly Anticipated Cantonese Feast Featuring Three Celebrity Chefs

(Macau, 9 June 2024) SJM Resorts, S.A. hosted the well-reputed “Chefs’ Table: A Symphony of Senses” once again from 7 to 9 June at the Palace Garden in Grand Lisboa Palace Resort Macau, showcasing the dynamic charm of Cantonese cuisine from the Qing Dynasty. This three-night culinary extravaganza gathered three award-winning chefs to create a unique eight-course Cantonese dinner. Along with accommodation package, SJM aims to offer both residents and visitors a chance to embark on a sophisticated and luxurious culinary journey, fostering the cross-sectoral synergies of “Tourism + Gastronomy.”

The three-night “Chefs’ Table: A Symphony of Senses” was a collaborative endeavor by Head Chef Ken Chong of Palace Garden, Executive Chef Seven of YUE Creative Cantonese Cuisine and Group Executive Chef Lee Man Sing of Mott 32. Together, they offered a reinterpretation of traditional Chinese cuisine with contemporary techniques, promising an extraordinary gastronomic adventure for gourmets. Chef Ken Chong, a disciple of the authentic Taishi culinary tradition, boasts nearly 20 years of experience. With a keen focus on honoring tradition while embracing innovation, he showcased his impeccable skills in elevating dishes that tantalised the palate. Moreover, the Palace Garden has been rated as a “Diamond” winner in Trip.com Group Gourmet Awards. Chef Seven, previously honoured with the “2021 Black Pearl Restaurant Guide Young Chef” award, has led YUE Restaurant to receive the prestigious Two Diamonds from the Black Pearl Restaurant Guide for four consecutive years. Chef Lee Man Sing, boasting four decades of profound experience and renowned status in Chinese culinary circles, has led Mott 32 to receive One Diamond recognition from the Black Pearl Restaurant Guide in 2024. At this prestigious event, the three renowned chefs collaborated to merge classical flavours with creative twists, paying homage to the rich heritage of Chinese culinary culture and the philosophy of Cantonese cuisine.

Featuring a culinary masterpiece of eight exquisite dishes, the “Chefs’ Table: A Symphony of Senses” included the “Crystal King Tiger Prawn served with Shrimp Roe and Lobster Jus Foam,” a collaborative dish created by three esteemed chefs. Other highlights included the “Hot and Sour Yellow Croaker Bisque with Supreme Bird’s Nest,” “Star Garoupa Fillet steamed in Crabmeat Egg White Sauce with Perilla Ginger” and “American Short Rib wok-fried with Black Bean and Green Pepper Sauce.”



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