

Press release

**SJM Participates in “Gastronomic September” on Behalf of Macau**  
*Showcasing Macanese Cuisine and Charm of “Creative City of Gastronomy”*

(Macau, 28 September 2024) SJM Resorts, S.A. (“SJM”) is proud to be the sole Macau representative participating in “Gastronomic September,” an acclaimed food festival in Parma, Italy. This event showcases the diverse gourmet offerings of Macau, as a fellow UNESCO “Creative City of Gastronomy.” Celebrating Parma’s rich culinary heritage as a “Creative City of Gastronomy,” the festival embraces a unique Macanese flavour.

Ms. Daisy Ho, Managing Director of SJM, shared her well wishes: “SJM is proud to represent Macau and participate in this cultural exchange in Parma. We are grateful for the opportunity to showcase Macau’s distinctive culinary traditions at the festival, sharing the stories of our unique East-West heritage and promoting our city to a global audience. We are delighted to build new friendships through our shared passion for food and wine, and we warmly look forward to welcoming them to Macau, whether for leisure or future culinary collaborations.”

Chef Francesco Magni, Chef de Cuisine of Casa Don Alfonso, an authentic Italian restaurant within SJM’s Grand Lisboa Macau, was chosen to represent Macau at the “Gastronomic September” festival, participating in a series of events from 26 to 28 September. On 26 September, Chef Francesco partnered with local chefs from Parma to present four-course fusion dinner for 40 guests. This menu, inspired by both Italian gourmet and Macau’s unique Macanese cuisine, showcased a delightful blend of flavours. To awaken the palate, the chefs presented an amuse-bouche of Pastéis de Bacalhau with Green Curry Sauce, expertly combining the richness of Macau’s renowned Bacalhau, also known as Portuguese cod fish, with exotic spices from Malaysia and India. Next, Anolini in Brodo features two types of Italian ravioli: one filled with slow-cooked “Char Siu” (Cantonese barbecue-flavoured pork), and the classic version filled with traditional ravioli stuffing. For the main dish, the chefs served Macau’s famed Macanese Minchi with an Italian twist, elevating the flavours with the addition of Parma ham and local red wine. To top things off, guests savoured freshly baked Portuguese Egg Tarts from Grand Lisboa, made with local butter from Parma in the puff pastry.

The following day, Chef Francesco conducted a sharing session introducing Macau’s rich gastronomic culture and key tourist spots. He highlighted the city’s inventive culinary scene, which earned it the title of UNESCO Creative City of Gastronomy. Such recognition reflects Macau’s expansive food landscape, ranging from beloved street foods to MICHELIN-Starred fine dining, and celebrates the city’s vibrant cultures.

On 28 September, Chef Francesco hosted a “Welcome to Macao” cooking demonstration together with chefs from the prestigious Academia Barilla for 50 guests.

Together, they demonstrated one of Macau’s most renowned dishes – African Chicken, which contrary to its name is a quintessential testament to Macanese cuisine. Created in the 1940s by a local Macanese chef, this dish embodies the Portuguese seafaring legacy. It blends Indian spices, coconut flavours from Malaysia and Indonesia, Portuguese herbs, and a dash of five spices of the Cantonese, exemplifying Macau’s diverse culinary influences.

Organised by UNESCO, “Gastronomic September” was held in Parma, Italy throughout September, as the pinnacle of the city’s culinary celebrations. The event featured a diverse programme of cultural activities, including tastings, concerts, workshops, film screenings, book presentations and other experiences that showcased the gastronomy and creativity of all seven fields of the Creative Cities Network.

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Chef Francesco is invited to participate in a series of events from 26 to 28 September, including: partnering with local chefs from Parma to present a four-course fusion dinner inspired by both Italian gourmet and Macau’s unique Macanese cuisine; conducting a sharing session to introduce Macau’s rich gastronomic culture and key tourist spots; and demonstrating one of Macau’s most renowned dishes – African Chicken at a “Welcome to Macao” cooking demonstration.