

Press Release

**SJM Announces Tender Results for “Kam Pek Market”**

*Partnering with Ten Local SMEs Serving Global Delicacies  
to Create a New Culinary Landmark at San Ma Lo District*

(Macau, 9 October 2024) SJM Resorts, S.A. (“SJM”) today announced the first phase tender results for food stalls at “Kam Pek Market.” Ten local Small and Medium-sized Enterprises (“SMEs”), including new startups and unique established vendors serving popular Chinese, Portuguese, Japanese, and Korean dishes, were selected following a thorough evaluation. “Kam Pek Market” is expected to open between mid-December 2024 and the Lunar New Year, offering a wide range of dining options to both locals and tourists and serving as a prime destination to experience Macau’s rich culinary diversity.

Before the 9 September deadline, SJM received 67 proposals for “Kam Pek Market,” highlighting strong local interest and confidence in the project. In accordance with the principle of fairness and impartiality, the selection committee, which included Ms. Daisy Ho, Managing Director of SJM; Mr. Ma Chi Ngai, President of Macao Chamber of Commerce; and Mr. Chan Ka Leong, President of the Board of Directors of the General Union of Neighbourhood Associations of Macau, closely considered five main criteria: operational strategy, relevant experience and qualifications, operating hours, menu diversity, and payment options.

Ten successful bidders were selected based on the evaluation results (in no particular order), including Time To Go Home Dessert, Ba Fang Ying Mian Cuisine, Goat Bakers, Zhen Dim Sum, Pratumam 1982, Linji Curry Noodles, Kinnokura, Lok Fu Chiu Chow Cuisine, Haeundae Korean Cuisine, and I want Go.

Ms. Daisy Ho, Managing Director of SJM, stated, “We are delighted to see the level of enthusiasm and the confidence shown in our project. The successful bidders displayed a commendable mix of innovative spirit and management expertise that meets our criteria for dynamic market offerings and quality excellence. We look forward to working with these partners to deliver a diverse dining experience at ‘Kam Pek Market,’ merging tourism, gastronomy, and culture. The initiative is expected to strengthen foot traffic in the area and bring both economic and social benefits to the community.”

SJM is committed to supporting these ten merchants with its own competitive advantages, following the philosophy of “big enterprises leading small ones.” This involves providing a comprehensive operational framework, extensive infrastructure and logistical support, and increasing market visibility through diverse promotional strategies.

“Kam Pek Market,” a site of significant historical and cultural value, will be transformed into a modern hub for dining and socialising. The market aims to become a central leisure destination within the San Ma Lo district. As a key project under SJM, “Kam Pek Market” supports Macau’s broader economic diversification efforts and reinforces its status as a UNESCO “Creative City of Gastronomy.”

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“Kam Pek Market” is set to become a prominent culinary and cultural landmark in the San Ma Lo district, uniting local SMEs to deliver a wide range of dining options for both residents and visitors.



Ten successful bidders were selected by the selection committee, Ms. Daisy Ho, Managing Director of SJM; Mr. Ma Chi Ngai, President of Macao Chamber of Commerce; and Mr. Chan Ka Leong, President of the Board of Directors of the General Union of Neighbourhood Associations of Macau.

## Appendix - Stalls Introduction:

Time To Go Home Dessert	A start-up specialty dessert shop serving ice cream, waffles, macarons, tiramisu and idol-themed meals irregularly.
Ba Fang Ying Mian Cuisine	A Chinese noodle shop serving shark fin soup noodles, Portuguese sardine buns, as well as a variety of dishes and buns.
Goat Bakers	A well-known bakery brand in Macau that offers pastries, Portuguese tarts, handmade breads, Italian breakfasts, homemade desserts, and a variety of single-origin coffee or specialty blended coffee.
Zhen Dim Sum	A new-style dim sum specialty shop run by experienced Cantonese chefs from Macau. Freshly prepared dishes include traditional steamed dumplings, steamed rice, stewed soup, congee and noodles, as well as special desserts.
Pratunam 1982	Authentic boat noodles, Tom Yum Kung, red/green curry, plus a selection of Thai snacks and desserts.
Linji Curry Noodles	Specialist in Macanese and Malaysian-style curries. Signature dishes include Mo Lo Gai Rice and Curry Seafood Soup with Beef Brisket Noodles.
Lok Fu Chiu Chow Cuisine	Balancing time-honored traditions with modern creativity, the menu features a delectable selection of handcrafted dim sum and distinctive snacks. Standouts include the family's secret Chaozhou-style braised beef brisket, classic nostalgic fish ball buns, and the innovative cheese beef brisket egg sandwich.
Kinnokura	Japanese set meals, sashimi, rice bowls, tempura, and others.
Haeundae Korean Cuisine	Serving a selection of Korean cuisine, including a la carte dishes and selected set menus.
I Want Go	Featuring a selection of fresh crab dishes with crab meat and roe, to deliver a unique flavour.