

Press Release

SJM’s “Cultural Echoes” Concludes a Resounding Success

*An Exquisite Eight-Hand Culinary Collaboration Curated by MICHELIN,
Showcasing a Sensory Feast Across Cultures*

(Macau, 15 March 2025) Having served as the venue supporter for the MICHELIN Guide Ceremony Hong Kong Macau 2025, SJM Resorts, S.A. (“SJM”) once again set the stage for gastronomic excellence with “Cultural Echoes,” an extraordinary dining experience curated by the MICHELIN Guide. Held on the evening of 15 March at the Grand Lisboa Palace Resort Macau, this remarkable event featured three MICHELINstarred chefs from diverse cultural backgrounds and the executive chef from SJM’s Robuchon au Dôme. Together, they created an immersive journey embodying the concept of “home away from home.” This further solidified Macau’s status as a UNESCO Creative City of Gastronomy, celebrating culinary artistry, heritage, and innovation.

This exclusive eight-hand dining collaboration drew an esteemed audience, including Mr. Yang Yi, Deputy Director of the Economic Affairs Department of the Liaison Office of the Central People’s Government in the Macao SAR; Mr. Cheng Wai Tong, Deputy Director of Macao Government Tourism Office of the Macao SAR Government (“MGTO”); Ms. Daisy Ho, Managing Director of SJM, and other dignitaries, along with an assembly of over 200 gourmands.

Ms. Daisy Ho, Managing Director of SJM, reflected on the evening’s significance: “At SJM, we continuously push the boundaries of culinary excellence. It is a privilege to bring together four MICHELIN-starred chefs, each with a distinctive perspective, to craft an unforgettable cross-cultural dining experience. Cultural Echoes not only celebrates Macau’s reputation as a Creative City of Gastronomy but also amplifies its role as a global culinary nexus. By fostering international dialogue through food, we strengthen Macau’s position as a hub where world-class chefs converge, exchange ideas, and redefine gastronomic innovation.”

At The Grand Pavilion, four renowned chefs presented an unforgettable gastronomic experience, accompanied by live music. Mr. Julien Tongourian, Executive Chef of the three MICHELIN-starred Robuchon au Dôme—who has held this prestigious accolade for an impressive 17 consecutive years—teamed up with Mr. Himanshu Saini, the visionary chef behind the two MICHELIN-starred Trèsind Studio in Dubai; Mr. Tohru Nakamura of the two MICHELIN-starred Tohru in der Schreiberei in Munich; and Mr. Sang-Hoon Degeimbre, chef-owner of the two MICHELIN-starred and Green Starawarded L’air du temps in Belgium.

Each course showcased the chefs’ uncompromising pursuit of excellence, their skilful use of high-quality ingredients, and their mastery in reinterpreting culinary traditions. The dishes included Egg Mimosa with King Crab and Caviar; Blossom Chaat with Trio of Chutney Seasoning; Scallop, Aspic of Mussels, Yuzukosho and Roasted Shell Beurre Blanc; and Pigeon with Beetroot and Gochujang. By weaving together flavours

from their homelands with international influences, the chefs captivated guests enraptured by each unexpected revelation.

The evening was further enriched by a series of artistic performances, including a dynamic vocal trio of opera singers who transformed into “The Three Waiters,” surprising the guests and creating a magical moment of reunion and celebration. SJM also presented a vivid projection mapping show, showcasing a stunning blend of Eastern and Western art traditions in an extravagant setting for all.

Dedicated to culinary innovation and timeless tradition, SJM remains pioneering in “tourism + gastronomy,” elevating Macau’s integrated resort landscape through worldclass dining experiences. With a vision firmly set on the future, SJM continues to shape the city’s evolution as a premier culinary destination on the global stage.

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



Four MICHELIN-starred chefs join forces at Grand Lisboa Palace to present *Cultural Echoes*, a gastronomic journey celebrating cultural and culinary artistry.



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Cultural Echoes drew an esteemed audience, along with an assembly of over 200 gourmands.



Mr. Julien Tongourian, Executive Chef of Robuchon au Dôme, a restaurant with three MICHELIN Stars for 17 consecutive years, showcased his signature *Egg Mimosa with King Crab and Caviar*.



Mr. Sang-Hoon Degeimbre, of the two MICHELIN-starred and Green Star awarded L'air du temps, presented his refined *Pigeon with Beetroot and Gochujang*.



Mr. Himanshu Saini, of the two MICHELIN-starred Trèsind Studio in Dubai, highlighted his *Blossom Chaat with Trio of Chutney Seasoning*.



Mr. Tohru Nakamura, of the two MICHELIN-starred Tohru in der Schreiberei in Germany, dazzled guests with his *Scallop, Aspic of Mussels, Yuzukosho and Roasted Shell Beurre Blanc*.