

Press Release

**SJM Showcased Macau's Gastronomic Excellence on the Asian Stage
as Exclusive Luxury Partner of Tatler Best 2025**

Robuchon au Dôme Once Again Named among "Tatler Best Asia 100 Restaurants" List

(Macau, 30 October, 2025) SJM Resorts, S.A. ("SJM") reaffirmed its commitment to fostering culinary exchange and promoting Macau's international image as a "Creative City of Gastronomy" through its partnership with Tatler Best 2025, which took place on 21–22 October at Paragon Hall, Siam Paragon, in Bangkok, Thailand. As the event's exclusive luxury partner, SJM brought Macau's distinctive "East-meets-West" culinary heritage to Asia's most influential tastemakers in fine dining and lifestyle, in support of the Macao SAR Government's "Tourism+" initiative to enhance the city's global appeal as a destination for gastronomy and culture.

Now in its second edition, Tatler Best 2025 expanded its reach across Asia-Pacific and the Middle East, convening top restaurateurs, chefs, mixologists and hospitality leaders for two days of awards presentations, showcases and networking events. Through this influential platform, SJM presented a vibrant array of cultural activations that highlighted Macau's role as a bridge between Eastern and Western culinary traditions. Capping off the occasion, SJM's acclaimed Robuchon au Dôme at Grand Lisboa Macau was once again named among the "Tatler Best Asia 100 Restaurants", reaffirming its enduring legacy as one of the region's most distinguished fine-dining destinations, celebrated for its artistry in French haute cuisine.

At the Best-in-Class Gala Dinner, Head Chef Herlander Fernandes of Mesa by José Avillez and Resort Master Mixologist Frederick Ma of Grand Lisboa Palace presented an exclusive course and cocktail that reflected Macau's unique culinary heritage, drawing inspiration from the city's blend of Portuguese and Chinese influences. Their showcase brought Macau's gastronomic identity to the global audience, reinforcing the city's status as a "Creative City of Gastronomy" and a destination of cultural convergence.

Following their showcase at the Gala Dinner, Chef Herlander Fernandes and Frederick Ma further extended Macau's culinary story through the "Tatler Best Takeover" on 25 October, presenting "A Taste of Macau: Mesa by José Avillez x Mesa Bar" at Kimpton Maa-Lai's Library. The exclusive dining experience featured pairing menu designed to immerse guests in the essence of Macau's gastronomy, spotlighting SJM's award-winning culinary and mixology talents.

Ms. Daisy Ho, Managing Director of SJM, remarked, "We are deeply honoured that Robuchon au Dôme once again earns a place among Asia's finest restaurants, and equally proud to partner with Tatler in celebrating the region's excellence in hospitality and gastronomy. As a leading voice in luxury lifestyle, Tatler provides a far-reaching platform that connects Asia's most influential tastemakers and destinations. SJM is pleased to support this dialogue, sharing Macau's culinary artistry with Tatler's influential community of discerning consumers, and furthering the city's reputation as a world-class destination for gastronomy and tourism."

Launched in 2024, the Tatler Best Awards honour the top 100 restaurants, hotels and bars across Asia-Pacific and the Middle East. Winners are selected by a distinguished panel of over 700 editors, food critics, travel writers, influencers and members of Tatler’s community across the region. Establishments are evaluated for their excellence in cuisine, service, design, sustainability and sense of place, celebrating those that set new benchmarks in modern hospitality.

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Robuchon au Dôme at Grand Lisboa Macau has been recognised among the “Tatler Best Asia 100 Restaurants” at the Tatler Best 2025.



Head Chef Herlander Fernandes of Mesa by José Avillez showcased Macau's culinary flair at the Tatler Best Awards Gala Dinner in Bangkok.



“A Taste of Macau: Mesa by José Avillez x Mesa Bar” brings SJM’s signature dining and mixology to Maa-Lai’s Library at Kimpton Maa-Lai Bangkok.