

Press Release

## **SJM Celebrates the Success of “The Exquisite Symphony” Wine Dinner**

*Palace Garden x Penfolds Present a Cross-Cultural Feast*

(Macau, 6 March 2026) SJM Resorts, S.A. (“SJM”) is proud to partner with renowned international wineries to present a curated series of wine dinners across its signature restaurants this year, delighting discerning wine lovers and gastronomy enthusiasts. “The Exquisite Symphony: Palace Garden x Penfolds Wine Dinner” took place at Grand Lisboa Palace Resort Macau (“Grand Lisboa Palace”), bringing together the refined Cantonese cuisine of SJM’s signature Palace Garden with the legendary wines of Penfolds—Australia’s iconic winery with nearly 180 years of heritage, offering guests a remarkable cross-cultural epicurean journey.

The dinner was graced by Ms. Bing Liu, Senior Trade and Investment Commissioner and Deputy Consul-General (Commercial) at the Australian Consulate-General in Hong Kong and Macau, and Mr. Stephen Cheung, Luxury Sales Manager of Penfolds, celebrating the evening with brief remarks.

Palace Garden Head Chef Ken Chong crafted an exclusive menu for the occasion, presenting gourmet dishes such as *Scallop with Arima Sansho Peppercorns*, *Peony King Tiger Prawn with Crab Roe Sauce*, *Beef slow stewed with Penfolds Reds and Supreme Soy Sauce*, and *Fish Maw braised with 25-year-preserved Radish on Rice*. These dishes were perfectly paired with a selection of Penfolds wines renowned for their depth and complexity, while the Giant Garoupa Skin braised with Lamb Belly was masterfully matched with the 1985 Penfolds Grange—a legendary wine that claimed “Wine of the Year” at the Langton’s Australian Fine Wine Awards for five consecutive years (1995–1999). Guests fully appreciated the essence of refined Cantonese cuisine and savoured the exquisite interplay between these exceptional wines and the meticulously crafted dishes.

Through this wine dinner series, SJM aims to foster international gastronomic exchange, further strengthening the integration of “Tourism + Gastronomy” in Macau. By consistently delivering world-class dining experiences, SJM continues to enhance Macau’s image as a UNESCO Creative City of Gastronomy.

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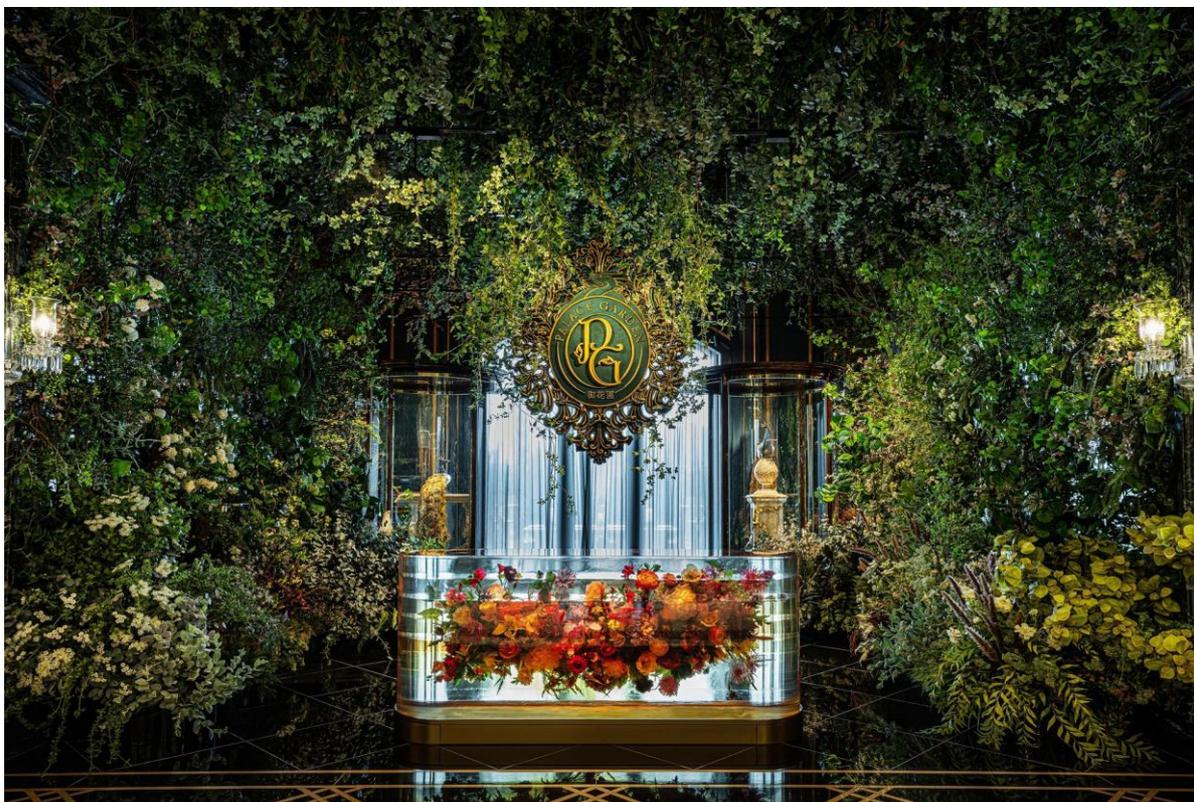
Ms. Bing Liu, Senior Trade and Investment Commissioner and Deputy Consul-General (Commercial) of the Australian Consulate-General at the Hong Kong and Macau (second from left); Mr. Stephen Cheung, Luxury Sales Manager of Penfolds (first from right); Mr. Nelson Ang, Vice President of F&B Service of SJM (second from right); and Mr. Ken Chong, Head Chef of Palace Garden (first from left), at “The Exquisite Symphony: Palace Garden x Penfolds Wine Dinner”.



The *Peony King Tiger Prawn with Crab Roe Sauce*, a refined dish from Palace Garden, pairs exquisitely with the richly layered Penfolds wine, letting guests fully appreciate the masterful harmony between fine wine and exceptional cuisine.



The *Giant Garoupa Skin braised with Lamb Belly* is masterfully matched with the legendary 1985 Penfolds Grange.



“The Exquisite Symphony: Palace Garden x Penfolds Wine Dinner” took place at Palace Garden—an unforgettable evening of Cantonese cuisine and Penfolds wines.