

Press Release

Uncorking a Milestone:

Robuchon au Dôme Joins the Dom Pérignon Society

Macau's Premier Three-MICHELIN-Starred Dining Room Celebrates with a Six-Course Menu "HARMONY" and Exceptional Vintage Champagne

(Macau, 29 April 2026) SJM Resorts, S.A. ("SJM")'s Robuchon au Dôme at Grand Lisboa Macau ("Grand Lisboa"), renowned for holding three MICHELIN stars for 18 consecutive years, has been inducted into the Dom Pérignon Society. This by-invitation-only circle connects 130 of the world's leading dining destinations, united by a dedication to exceptional food and rare vintages. To mark the milestone, Executive Chef Julien Tongourian introduced a six-course celebration dinner titled "HARMONY" on 24 April, pairing his menu with hand-selected 1990s Dom Pérignon vintages uncorked directly from the restaurant's cellar.

Founded in 2019 and led by Chef de Cave Vincent Chaperon, the Dom Pérignon Society forms a tight global network of chefs and sommeliers sharing a single philosophy—achieving absolute harmony between food and wine. Now, this circle expands to include Macau's highest-awarded dining room.

Sitting 238 metres above Macau in the dome of Grand Lisboa, Robuchon au Dôme continues to define the city's fine dining landscape. In addition to its MICHELIN distinction, the restaurant also holds Five Stars from the 2026 Forbes Travel Guide and Three Diamonds from the 2026 Black Pearl Restaurant Guide. Below ground, the cellar houses over 17,300 labels, earning the Wine Spectator Grand Award every year since 2005—making it Asia's most extensive and exclusive wine collection.

At its helm is Chef Julien. Having spent three decades working alongside the legendary Joël Robuchon, Chef Julien brings precision and relentless focus to the finest seasonal ingredients. Today, he drives Robuchon's legacy forward, matching technical mastery with his own distinct culinary vision.

The "HARMONY" celebration dinner held on 24 April was designed to showcase the majestic character of mature Dom Pérignon expressions. Chef Julien specifically crafted each course to bring out the unique personality of every vintage. The evening commenced with the legendary Vintage 1996, followed by a sequence of 1990s releases, handpicked by Chef Julien and SJM's sommelier team, demonstrating the cellar depth: the intense concentration of Vintage 1996 - Plénitude P2 and Vintage 1990 perfectly set off the complex layers of the Imperial Caviar and King Crab Refreshed with Crustacean Jelly, as well as the Pan-fried Frog Legs, Parsley and Shallot Cream Served with Wild Mushroom respectively. The auction-level appeal of Vintage 1993 OEnothèque found its match in the delicate Cocotte of Blue Lobster with Morel Mushroom and Chervil, while Vintage 1998 - Plénitude P2 fully accentuated the

seafood flavours of the Steamed Brittany Wild Turbot with Shellfish and Champagne Sauce. The night's ultimate centrepiece, Rosé Vintage 1996, provided the finishing touch to the main course of Veal Rack from Limousin, Macaroni Pasta Stuffing with Baby Spinach, bringing out its finest flavours. The experience concluded with a Strawberry Gariguettes with Rose Champagne Jelly and Sorbet dessert, paired with Rosé Vintage 1995 - Plénitude P2, allowing the symphony of flavours to linger through a refreshing finish.

Chef Julien remarked, "I am most honoured to be invited into the Dom Pérignon Society and to join a conversation that spans decades and continents. It is a privilege to exchange ideas with many exceptional chefs while sharing the culinary philosophy of Joël Robuchon—all of us united by a shared respect for the craft. But this induction is really a reflection of Macau. It reinforces our city's position as a UNESCO 'Creative City of Gastronomy' and a 'World Centre of Tourism and Leisure', and shows that Macau sits shoulder-to-shoulder with the globe's foremost culinary capitals. My team and I look forward to bringing even more inspiration from this global exchange to the table for friends of Joël Robuchon in the future."

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Executive Chef Julien Tongourian of Robuchon au Dôme, Grand Lisboa, becomes the first three-MICHELIN-starred chef in Macau to join the Dom Pérignon Society.



A prestigious lineup of mature Dom Pérignon expressions poured at the “HARMONY” celebration dinner, a rare vertical of iconic 1990s vintages.



The intense concentration of Dom Pérignon Vintage 1996 - Plénitude P2 perfectly set off the complex layers of the Imperial Caviar and King Crab Refreshed with Crustacean Jelly.



Delicate Blue Lobster served in a cocotte, matched against the deep complexity of the late-release Dom Pérignon Vintage 1993 OEnothèque.