

Press Release

SJM Presents “Global Spicy Carnival” for October Golden Week

*10 chillies from around the world come together at 21 restaurants
in a celebration of global chilli culture*

(Macau, 11 September 2026) This October Golden Week, SJM Resorts, S.A. is putting chilli centre stage with “Fire Up the Flavours, Bring On the Fortune!” From 1 to 11 October, the “Global Spicy Carnival” will bring together 21 restaurants, 10 chilli varieties from across Asia and the Americas, and more than 50 creations in one of SJM’s most wide-ranging culinary celebrations yet. Whether they prefer a gentle spark or serious spice, guests can taste their way around the world, collect rewards with a “Chilli Discovery Passport,” and take home exclusive secret-recipe chilli sauces.

From the numbing málà flavours of Sichuan to the bold salsas of Mexico, chilli is a defining feature of many cuisines around the world. Each tradition brings out a different character, and the carnival places these distinctive expressions side by side through a collection of signature dishes shaped by diverse culinary styles.

The “Chilli Discovery Passport” will turn the experience into a rewarding journey of discovery. Guests can collect stamps when ordering qualifying chilli dishes across participating restaurants. Three stamps can be redeemed for a MOP50 dining voucher, while six stamps qualify guests for a MOP100 dining voucher and entry into the “Golden Week Tap & Post” campaign for a chance to win extra vouchers. Starting from 24 September, SJM Supreme Card members who dine at designated restaurants at Grand Lisboa Palace Resort Macau, Grand Lisboa Macau and JAI ALAI Oceanus can also earn Supreme Points, redeemable for The Grand Buffet and dining vouchers.

The culinary journey extends beyond the table, as five restaurants—Bamboo Hut, Chalou, Red Bowl, GLP Café, and Noodle & Congee Corner—will present their own signature secret-recipe chilli sauces, each capturing the chef’s distinctive approach to chilli. Available for purchase at selected restaurants, guests can bring their favourites home, adding new character and a lively kick to everyday dishes.

From 24 September to 11 October, guests who spend a cumulative amount at designated dining outlets, retail stores, the hair salon, spas and entertainment facilities at Grand Lisboa Palace can redeem shopping vouchers. Guests shopping at selected jewellery and gold outlets can also enjoy a rebate of up to 6%. From 1 to 11 October, guests may also enter a lucky draw for a chance to win fabulous prizes worth more than MOP200,000 in total, including gold jewellery, air tickets, MICHELIN Starred dining and more. During the “Global Spicy Carnival,” guests who collect six stamps in the “Chilli Discovery Passport” will receive an additional lucky draw entry.

Through the “Global Spicy Carnival,” SJM continues to create original gastronomic experiences that bring people together while strengthening Macau’s appeal as a UNESCO “Creative City of Gastronomy.”

Participating Restaurants and Selected Dishes:

Grand Lisboa Palace

- Bamboo Hut: Spicy Jungle Beef Curry, Spicy Chicken Wings with Bird's Eye Chilli and Thai Basil, Turkish Spicy Fisherman Platter, chilli-infused beverages
- Chalou: Deep Fried Mexican Serrano Pepper Filled with Dace Fish Paste, Roasted Pigeon with Guizhou Seven Star Dried Chilli
- Red Bowl: Braised Turbot Fish with Guizhou Seven Star Dried Chilli, Sautéed Sliced Abalone with Indian Green Fresh Chilli and Cabe Chilli, Stir Fried Baby Cuttlefish with Mexican Habanero Dried Pepper, Kung Pao Pork Neck with Sichuan Er Jing Tiao Pepper, Stir Fried Sea Cucumber with Zhang Shu Gang Chilli Sauce, Braised Assorted Seafood with Indian Green Fresh Chilli and Cabe Chilli
- Lisboa Bistrô: Sautéed Live Prawn with Mexican Serrano Pepper, Roasted Chicken with Mexican Habanero Dried Pepper Piri-Piri Sauce, Seafood & Lobster Cataplana with Mexican Poblano Pepper
- GLP Café: Tossed Instant Noodles with Spicy Luncheon Meat and Fried Egg in Mexican Habanero Dried Pepper Sauce, Deep Fried Chicken Wings with Carolina Reaper Chilli
- GLP Lobby Lounge: "Inferno" Spicy Handmade Noodles tossed with Minced Pork and Carolina Reaper Chilli, Flaming Hot Lobster Noodles in Carolina Reaper Chilli Soup
- Wulao: Assorted Seafood Skewer in Sichuan Er Jing Tiao Pepper Broth (Abalone, Scallop, Shrimp, Squid), Wagyu Beef with Guizhou Seven Star Dried Chilli, Shrimp and Green Bean Paste with Malaysian Bird's Eye Chilli, Poached Iberico Pork with Japanese Eagle Claw Dried Chilli, Beef Roll with Japanese Shishito Pepper
- The Grand Buffet: Super Spicy Crispy Chicken Wings, Extreme Spicy Sushi
- Noodle & Congee Corner: Stir Fried Sliced Beef and Vegetables with Mexican Habanero Dried Pepper, Wok Fried Bullfrog with Carolina Reaper Chilli
- Eight Treasures: Braised Pork Tripe with Qiubei Chilli in Yunnan Style, Fried Beef with Sichuan Er Jing Tiao Pepper
- Mamma Pizza: Spaghetti Aglio Olio with Carolina Reaper Chilli, Pizza with Spicy Salami and Mexican Habanero Dried Pepper
- La Scala del Palazzo: Spaghetti Nduja e Burrata with Mexican Serrano Chilli
- Kulu Kulu: Seafood Ramen in Carolina Reaper Chilli and Mexican Habanero Dried Pepper Broth, Korean Lobster and Kimchi Soup with Carolina Reaper Chilli and Mexican Habanero Dried Pepper
- NEPTUNE SEAFOOD HOT POT: Spicy Hotpot, Chongqing Spicy Chicken Pot. Order any hotpot or chicken pot at High Spice or Extreme Spice level and receive a complimentary portion of Hand-cut Fresh Snowflake Fatty Beef
- FRITES: Roasted Peri Peri Chicken, Peri Peri Moules Frites

Grand Lisboa

- Round-the-Clock Buffet: Sliced Beef in Green Sichuan Peppercorn Sauce, Stir Fried Cured Pork with White Preserved Chilli, Wild Pickled Chilli Chicken Feet, Stir Fried Pork with Linear Chilli, Spicy Chicken with Pickled Chilli, Steamed Giant Grouper Head with Chopped Chilli

- Round-the-Clock Coffee Shop: Stir Fried Large Prawn with Chilli Paste, Tom Yum Seafood Noodles, Thai Fried Rice with Curry Paste (Chicken, Pork, Beef), Thai Green Curry with Beef
- Rich 8 Wagyu Specialist: Butter-Sautéed Green Shishito Peppers

JAI ALAI Oceanus

- Casa de Massa: Homemade Noodles with Hot and Sour Broth, Wok Fried Crab with Sichuan Er Jing Tiao Pepper
- Jai Alai Buffet: Leshan Spicy Chicken Skewers with Red Chilli Oil or Green Sichuan Pepper Base.

L’Arc Macau

- Coffee Shop: Stir Fried Fresh Crab with Sichuan Er Jing Tiao Pepper, Steamed Leopard Coral Grouper with Hunan Chopped Chilli, Stir Fried Diced Chicken with Sichuan Er Jing Tiao Pepper, Steamed Fresh Fish Head with Hunan Chopped Chilli, Thai Tom Yum with Seafood & Roasted Duck. Buy three, get one free; 30% savings for guests aged 60 or above

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Bamboo Hut offers the *Turkish Spicy Fisherman Platter*, where fresh seafood flavours are perfectly interwoven with Mediterranean spices.



Chalou crafts *Deep Fried Mexican Serrano Pepper Filled with Dace Fish Paste*, delivering a crispy exterior, succulent filling and a refreshing chilli kick that whets the appetite.



Red Bowl presents *Braised Turbot Fish with Guizhou Seven Star Dried Chilli*, featuring delicate and tender fish, fragrant chilli aromas and an intense spicy kick.