



澳門博彩股份有限公司
SOCIEDADE DE JOGOS DE MACAU, S.A.



澳門新葡京酒店
GRAND LISBOA
Macau

Press Release

SJM's Grand Lisboa is the Only Destination in Macau with Two Michelin 3-starred Restaurants from East and West

Robuchon au Dôme and The 8 receive Michelin 3-star honours once again

(Macau, 17 December 2019) SJM's Grand Lisboa continues to set records as Asia's leading dining destination by earning recognition once again for **Robuchon au Dôme**, **The 8** and **The Kitchen** from the *Michelin Guide Hong Kong & Macau 2020*. SJM is the only hotel in Macau, a city that takes pride in its East-West culinary culture, to have two Michelin three-starred restaurants serving both European and Chinese cuisine. For 12 consecutive years, **Robuchon au Dôme** has retained its 3-star status, just as **The 8** Cantonese restaurant has successfully maintained its 3-star status for seven straight years.

Ms. Daisy Ho, Chairman of the Board of Directors of Sociedade de Jogos de Macau, S.A. said: "We are honoured that Grand Lisboa remains home to seven Michelin stars and is the only hotel in Macau with a Michelin 3-starred Chinese restaurant and a Michelin 3-starred Western restaurant. As Asia's leading dining destination, we will continue to uphold the highest culinary standards and promote Macau as a UNESCO-designated Creative City of Gastronomy."

Mr. Jonas Schuermann, Managing Director, Hospitality Services of SJM S.A. added: "We take great pride at SJM in leading the way in gastronomy, and we are pleased to be setting new records once again as the only hotel in Macau to receive three Michelin stars at both our French and Chinese restaurants. This recognition is a testament to the consistently high standards of service that our culinary teams at Grand Lisboa provide each day. Our guests are constantly in search of extraordinary dining experiences, and we continually strive to offer the best of Macau's East-West culinary culture."

SJM celebrates Macau's role as a UNESCO-designated Creative City of Gastronomy by embracing the culinary cultures of Europe and China. Grand Lisboa's European restaurant, Robuchon au Dôme, which sits atop the Grand Lisboa is overseen by Chef Julien Tongourian. Chef Julien carries on the legacy of world-renowned chef Joël Robuchon by ensuring meticulous attention to detail is given to each and every dish. Meanwhile, Grand Lisboa's Chinese restaurant – The 8 – is led by Executive Chef Joseph Tse, a true master of Cantonese cuisine from Hong Kong. The 8 presents more than 40 varieties of dim sum for lunch and 150 innovative dishes made throughout the day from the freshest and highest quality of ingredients.

Another renowned Western restaurant at Grand Lisboa – The Kitchen – has received one Michelin star for its selection of prime meats and premium seafood for seven consecutive years.

Grand Lisboa is also home to Asia's most extensive wine collection. Guests who dine at Robuchon au Dôme, The 8, The Kitchen and Casa Don Alfonso may select from an impressive wine collection of more than 17,000 labels from all around the world.



Grand Lisboa Michelin Starred Chef (from right) Andy Lam, Julien Tongourian and Joseph Tse