



Press Release

SJM and MICHELIN jointly present a feast of stars in celebration of the unveiling of “MICHELIN Guide Hong Kong Macau 2023”

(Macau, 27 April 2023) As the Official Partner of MICHELIN Guide Hong Kong Macau, SJM Resorts, S.A. (“SJM”) joined hands with the world’s leading gourmet guide to conceive an exciting series of events to showcase the best of gastronomy on April 26, 2023, at Grand Lisboa Macau and Grand Lisboa Palace Resort Macau. The highlight of celebrations featured a Gala Dinner orchestrated by seven internationally acclaimed MICHELIN Starred chefs. Fully supported by the Macao Government Tourism Office, the events were a resounding success, with close to 500 guests participating.

Ms. Daisy Ho, Managing Director of SJM, remarked in her welcome speech at the Gala Dinner, “Our pursuit of excellence goes beyond the quality of our own restaurants. We are dedicated to perpetuating our gastronomy culture, encouraging innovation, promoting international exchanges, nurturing local talents and providing them with exposure to learn from leading chefs across the world. We aim to strengthen Macau’s holistic culinary offerings and anchor our reputation as a UNESCO ‘Creative City of Gastronomy’.”

Mr. Chris Gledhill, Vice President - Business Development & Partnerships, of The MICHELIN Guide, East Asia, Australia & Middle East, said: “As we navigate through the challenges brought about by the pandemic, we are glad to see that Hong Kong and Macau have re-opened their doors to travelers. This is a positive step towards the recovery of the travel and tourism industry, and we look forward to more exciting gastronomic journeys.”

Held in the Grand Pavilion of Grand Lisboa Palace, the highly anticipated Gala Dinner presented in partnership with MICHELIN Guide showcased a specially designed 8-course menu, bringing together seven acclaimed MICHELIN Starred chefs including Executive Chef Julien Tongourian of 3 MICHELIN Starred Robuchon au Dôme in Macau and Executive Chef Albert Au Kwok Keung of 3 MICHELIN Starred The 8 in Macau from SJM. Also joining the roster are César Augustyniak, Chef Pâtissier of 3 MICHELIN Starred L’Atelier de Joël Robuchon in Hong Kong, Chef Ken Chan of 3 MICHELIN Starred Le Palais in Taipei, Executive Chef Sebastien Lepinoy of 3 MICHELIN Starred Les Amis in Singapore, Chef Vincent Thierry of 2 MICHELIN Starred Chef’s Table in Bangkok, and Chef José Avillez of 2 MICHELIN Starred Belcanto in Lisbon.

In addition to the tantalizing menu, guests were treated to a projection mapping of creative stories behind each dish, as well as a dance performance that celebrates the fusion of Chinese and Western cultures. An after-party was held at Mesa by José



Avillez in Grand Lisboa Palace, attended by award-winning chefs and guests, to mark a successful conclusion to the 2023 MICHELIN Guide Hong Kong Macau fanfares.

Special highlights of this year's events also included a newly introduced panel discussion as part of the award presentation ceremony, featuring Ms. Maria Helena de Senna Fernandes, Director of Macao Government Tourism Office ("MGTO"); Chef Franck Damianovitch, Assistant Vice President of Culinary, Food and Beverage from Grand Lisboa Palace; Mr. Danny Yip, Chef-Owner of The Chairman; Mr. Agustin Ferrando Balbi, Chef-Founder of Andō and Mr. Justin Lam, Business Executive Officer of Hong Kong Macau Nespresso, who deliberated on subjects including post-pandemic recovery and new potentials from "Tourism + Gastronomy" developments. In addition, a special delegate lunch was hosted at Grand Lisboa Palace's The Grand Buffet, which showcased a delectable line-up of signature dishes from MICHELIN Selected and Bib Gourmand food establishments, and the Resort's nine restaurant outlets including Mesa by José Avillez, The Book Lounge, Chalou, The Grand Buffet, Kulu Kulu, Eight Treasures, GLP Café, Red Bowl and Bar Carat.



"MICHELIN Guide Hong Kong Macau" 2023 Gala Dinner held at the Grand Pavilion of the Grand Lisboa Palace Resort Macau.



Daisy Ho, Managing Director of SJM, delivers a welcome speech at the Gala Dinner.



Yang Hao, Deputy Director of the Economic Affairs Department of the Liaison Office of the Central People’s Government in Macao SAR (right 5); Alexandre Leitão, Consul General of Portugal in Macau and Hong Kong (right 2); Bertrand Quevremont, Consul Trade Commissioner, Consulate General of France in Hong Kong and Macau (left 3); José Maria da Fonseca Tavares, Chairman of the Administration Committee of the Municipal Affairs of the Macau SAR Government (right 1); Maria Helena de Senna Fernandes, Director of MGTO (right 4); Leong Wai Man, President of the Cultural Affairs Bureau of the Macau SAR Government, (right 3); Lam Hin San, Director of the Transport Bureau of the Macau SAR Government (left 1); Wong Ka Ki, Acting Director of the Education and Development Bureau of the Macau SAR Government (left 2); Chris Gledhill, Vice President of The MICHELIN Guide, East Asia, Australia & Middle East (left 7); Mickael Mourad, CEO of Robert Parker (left 5); Timothy Fok, Chairman of the Board of Directors of SJM (right 7); Daisy Ho, Managing Director of SJM (right 6) at the “MICHELIN Guide Hong Kong Macau” 2023 Gala Dinner.



Managing Director of SJM Daisy Ho; Vice President of the MICHELIN Guide, East Asia, Australia & Middle East Chris Gledhill; Director of MGTO Maria Helena de Senna Fernandes with the Gala Dinner's seven MICHELIN Starred chefs and culinary service team on stage.



A newly introduced panel discussion as part of the award presentation ceremony, with Director of MGTO Maria Helena de Senna Fernandes, Chef Franck Damianovitch from Grand Lisboa Palace, Chef-Owner Danny Yip from The Chairman, Chef Agustin Ferrando Balbi from Andō and Justin Lam from Nespresso sharing their valuable insights.