



Press Release

SJM celebrates culinary milestone with 14 consecutive years of MICHELIN 3-Star recognition

(Macau, 19 January 2022) Grand Lisboa Macau of SJM Resorts, S.A. ("SJM") continued to earn high awards in the *MICHELIN Guide Hong Kong and Macau 2022*. French restaurant **Robuchon au Dôme** received the coveted three-star award for the 14th consecutive year, and Chinese restaurant **The 8** received its three-star rating for the 9th consecutive year. Steakhouse **The Kitchen** also retained its one star. In Hong Kong, **L'Atelier de Joël Robuchon**, operated by SJM's parent company Sociedade de Turismo e Diversões de Macau, S.A. ("STDM"), continued to receive the highest three-star award for the 11th consecutive year. In total, these four restaurants of SJM and STDM boasted ten MICHELIN stars, with three of them being awarded the top honour, and each celebrating a long winning streak.

Award winners in the annual *MICHELIN Guide Hong Kong and Macau* were announced today in a virtual award ceremony, joined by over 70 top chefs from Hong Kong and Macau, with SJM as MICHELIN Guide's Official Partner. SJM and MICHELIN Guide have joined forces to promote gastronomy as a cornerstone of Macau tourism.

Robuchon au Dôme at Grand Lisboa Macau was awarded 3 MICHELIN Stars at today's ceremony, marking the 14th consecutive year for the restaurant to receive this highest MICHELIN accolade – an unbeaten streak in Western restaurants in Macau and Hong Kong. The French restaurant's history can be dated back to 2001 when Dr. Stanley Ho invited internationally renowned Chef Joël Robuchon to open Robuchon a Galera at Hotel Lisboa, which later became the first Western restaurant to garner 3 MICHELIN Stars in the inaugural edition of *MICHELIN Guide Hong Kong and Macau 2009*. The 8, a homegrown brand created by SJM to showcase the best of Chinese cuisine, was once again awarded 3 MICHELIN Stars today. The Kitchen, renowned for its premium selection of steaks and fresh seafood, was awarded 1





MICHELIN Star. Both **The 8** and **The Kitchen** have successfully retained their MICHELIN-star status for nine consecutive years. Home to all three restaurants, Grand Lisboa Macau holds the distinction of being the only hotel in Macau to house two MICHELIN 3-star restaurants. In addition, L'Atelier de Joël Robuchon in Hong Kong continued to receive the highest 3-star status for the 11th consecutive year.

Ms. Daisy Ho, Chairman of the Board of Directors of SJM, commented, "We are honoured to receive these prestigious MICHELIN awards which have been earned by all of the members of our culinary and service teams, who have continued to excel amidst the pandemic, demonstrating exceptional dedication, innovation and team spirit. Our team members share a common goal with the company to add more excitement to Macau as a UNESCO Creative City of Gastronomy." She continued "SJM is pleased at MICHELIN Guide's recognition of our contributions to the city's vibrant culinary culture, in support of the Government's efforts in promoting 'tourism + gastronomy' as Macau establishes itself as a world centre of tourism and leisure."

Mr. Nicolas Achard, Managing Director of the MICHELIN Guides Asia said, "The restaurant industry in Hong Kong and Macau is innovative and world-class and has shown its resiliency and dynamism after a challenging 2021. We are proud to be working with a longstanding local industry establishment such as SJM to further promote local gastronomy to the world and push the boundaries of innovation with local talents."







HONG KONG & MACAU



SJM celebrates 14 years of consecutive MICHELIN 3-Star recognition in Hong Kong with Ms. Daisy Ho, Chairman of the Board of Directors of SJM, and in Macau with the Grand Lisboa Hotel team.



The award-winning culinary teams of Robuchon au Dôme, The 8 and L'Atelier de Joël Robuchon receive MICHELIN 3-Star honours and The Kitchen receives MICHELIN 1-Star once again from the MICHELIN Guide Hong Kong Macau 2022.









Robuchon au Dôme interior



The 8 interior









The Kitchen interior



L'Atelier de Joël Robuchon interior