

Press Release

**SJM's "GET ON STAGE" Series at MESA Bar:
Top Indian Mixologist Santanu Chanda to Collaborate with
Resort Master Mixologist Frederick Ma**
*Two Evenings of Indian-Inspired Cocktails
Meet Macau's Sustainable Mixology Philosophy*

(Macau, 10 September 2026) The "GET ON STAGE" Series of SJM Resorts, S.A. continues its Asian tour with an Indian chapter. On 18 and 19 September, Santanu Chanda, Head Bartender of SITAARA Hospitality and one of India's most decorated mixologists, will step behind the bar at MESA Bar at Grand Lisboa Palace Resort Macau, alongside Resort Master Mixologist Frederick Ma for an exclusive four-hands event. Over the two evenings, guests can enjoy a limited-edition menu featuring six creations: three Indian-inspired signatures from Santanu Chanda, together with two cocktails and one mocktail created exclusively for the occasion by Frederick Ma.

Santanu Chanda is known for bringing craft, storytelling, and indigenous Indian ingredients into progressive mixology, where each cocktail expresses a distinctive point of view. He was named Bartender of the Year at Diageo Reserve World Class India 2024 and Best Bartender at the 30 Best Bars India 2022, and was crowned the Indian representative of The Macallan Creative Collective 2025, marking another milestone in his career. His international guest-shift circuit spans Bangkok, Hong Kong, Singapore, Tokyo, Jakarta, and Milan, where he has consistently championed Indian flavours on the global cocktail stage.

His signature creations for these evenings include: "Wonder Land," combining Hennessy V.S.O.P with the brightness of Sauvignon Blanc, Grapefruit Soda, and celery, for a strikingly layered finish; "Twinkle Twinkle," featuring classic Tanqueray Gin with Montenegro, mace and soy milk whey, lifted by peach, passionfruit and pineapple for an exotic, silky-smooth taste; and "Brick & Peak," built on zesty Kaffir Lime Belvedere Vodka, balanced with bitter orange and clarified pineapple, while Himalayan salt enhances the floral and fruity notes of grape and rose, creating a refined interplay of sweet and salty.

Joining him on home ground is Frederick Ma, crowned "World Bartender of the Year" at the IBA World Cocktail Championship 2024 as the first Macau representative to claim the competition's highest honour, and named "Mixologist of the Year" at the Stelliers Greater China 2025. His new creations for these two nights uphold the sustainable philosophy that defines MESA Bar, where drinks are crafted with house-made ingredients, house-planted fresh herbs, and the full use of every component.

Completing the menu are three new creations from Frederick Ma: "Crystal Loop," blending Tanqueray Gin with clarified orange-apple juice, Niagara 0.0% and homemade champagne jelly for a light, fruit-forward elegance and delicate texture; "Danesita Dancake," starring Hennessy Master Blender's Selection No.5 with French chocolate, Butterscotch liqueur, Frangelico, Amaro, citric acid and Dry Curaçao,

delivering rich, decadent layers that are deeply flavourful yet not overly sweet; and the mocktail “Macau Pin,” a Macau lychee black tea infused with guava, watercress honey and lotus syrup, offering a refined floral-fruity aroma and a light, serene finish.

Across the evening, the menu traces a dialogue between two distinct traditions, from the spices, fruits, and fermentation of the Indian subcontinent to the Sino-Portuguese character and zero-waste techniques that have become MESA Bar’s signature, all within a stylish setting designed by the fashion legend Karl Lagerfeld. Cocktail prices start from MOP148+ each, and advance reservations are recommended.

Through the “GET ON STAGE” Series, SJM continues to build a platform for international mixology exchange, bringing leading bartenders to Macau and enriching the city’s dining and bar scene, and reinforcing its standing as a UNESCO Creative City of Gastronomy.

GET ON STAGE

Date: 18 and 19 September 2026 (Friday and Saturday)

Time: 9:30 p.m. to 12:30 a.m.

Venue: MESA Bar, Level 3, THE KARL LAGERFELD MACAU

Reservations and Enquiries: +853 8881 1800

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Santanu Chanda, Head Bartender of SITAARA Hospitality, will join Frederick Ma, Resort Master Mixologist, for a “GET ON STAGE” event at MESA Bar on 18 and 19 September, with each presenting three signature drinks.