

Press Release

Six SJM Restaurants Entered SCMP 100 Top Tables 2025

Upholding the Group's Culinary Legacy and Further Strengthening Macau's Position as a "Creative City of Gastronomy"

(Macau, 10 March 2025) SJM Resorts, S.A. ("SJM") continues to shine in Macau's culinary scene, blending exceptional cuisine with excellent service. Six of its acclaimed restaurants earned coveted spots in the 100 Top Tables 2025 restaurant guide by the South China Morning Post ("SCMP"). These include the renowned **Robuchon au Dôme** and **The Eight**, honoured for thirteen consecutive years, along with **The Kitchen** at the Grand Lisboa Macau. Also included **Palace Garden**, **Mesa by José Avillez**, and the newly listed **Don Alfonso 1890** at the Grand Lisboa Palace Resort Macau.

Ms. Daisy Ho, Managing Director of SJM, stated: "We are deeply grateful to the South China Morning Post for this recognition, which reaffirms our relentless pursuit of culinary excellence. It also reflects the passion and innovation of our culinary team, who continue to push boundaries while honouring tradition. Each of our six awarded restaurants offers a distinct experience, rooted in Macau's rich gastronomic heritage. Our group consistently provides our chefs with exchange opportunities to engage with renowned international talents, refining their craft and sparking inspiration. We remain committed to upholding the highest standards, further strengthening Macau's reputation as a world-class dining destination and a UNESCO 'Creative City of Gastronomy.'"

Grand Lisboa:

- **Robuchon au Dôme** – This sophisticated French restaurant, situated within a glass dome perched on the hotel's highest level, offering exquisite cuisine paired with breath-taking views of Macau. Executive Chef Julien Tongourian uses contemporary culinary techniques to elevate classic French delicacies, earning regional acclaim.
- **The Eight** – Helmed by Executive Chef Albert Au, The Eight is a Cantonese haven of exquisite dim sum and reimagined classics, set in a cinematically luxurious space. Its design cleverly incorporates the auspicious number eight, showcasing a unique, grand style rich in traditional Chinese elements and offering an elegant, creatively inspired dining experience
- **The Kitchen** – A refined steakhouse blending tradition and innovation, where Head Chef Simon Li presents the finest cuts of beef and seafood from Japan, Australia, the United States, and the Netherlands, all expertly prepared in its open kitchen.

Grand Lisboa Palace:

- **Palace Garden** – Celebrating the splendour of an imperial garden, the restaurant honours elegant Chinese aesthetics. Led by Head Chef Ken Chong, who is a disciple of traditional Taishi cuisine, the restaurant presents a series of Cantonese delicacies, inviting guests on a unique culinary journey.

- Mesa by José Avillez – Partnering with MICHELIN-starred Chef José Avillez, Head Chef Herlander Fernandes reinterprets contemporary Portuguese cuisine with a “Casual Fine Dining” philosophy, bringing a joyful sharing experience to Macau’s dining scene.
- Don Alfonso 1890 – A counterpart of an Italian MICHELIN-starred, family-owned restaurant, Head Chef Federico Pucci upholds the vibrant legacy of Southern Italian cuisine with a farm-to-table approach and curated seasonal ingredients.

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Robuchon au Dôme, The Eight, The Kitchen, Palace Garden, Mesa by José Avillez, and Don Alfonso 1890 at SJM have been recognised in the South China Morning Post’s 100 Top Tables 2025 guide.