

Press release

**SJM “Chefs’ Table: A Symphony of Senses” Unveils Latest Delight:  
“A Match Made in Heaven: Franco-Japanese Culinary Showcase”**

*Featuring Zuicho and LATURE in a Four-Hand Extravanzas*

(Macau, 8 September 2024) SJM Resorts, S.A. (“SJM”) presented the “Chef Table: A Symphony of Senses series – A Match Made in Heaven: Franco-Japanese Culinary Showcase” from 6 to 8 September 2024 at Grand Lisboa Palace’s premium Japanese restaurant Zuicho. Takuto Murota, celebrated Head Chef and owner of Tokyo’s MICHELIN-Starred French restaurant LATURE was invited to join Zuicho’s Head Chef, Yoshinori Kinomoto to present five culinary feasts that introduced a fresh twist to French and Japanese haute cuisine.

LATURE, renowned for its refined French dishes crafted with top-tier Japanese ingredients, upholds a philosophy of “coexistence with nature.” Not only has Head Chef Takuto Murota established his own farm in Chiba, but has also adopted sustainable practices to fully utilise every part of his crops, furthering ecological preservation through artistic cuisine methods and earning LATURE a MICHELIN Star and Green Star. Meanwhile, Head Chef Yoshinori Kinomoto of Zuicho, an expert in fish-based dishes, delivers sophisticated Kappo cuisine that interacts with their guests and their tastebuds. Both their culinary arts emphasise aesthetic presentation and the use of ingredients in-season, crafting an unparalleled dining experience that merges tradition with innovation, designed to forge an unforgettable sensory journey.

The eight-course lunch menu included Zuicho’s newly crafted “Chrysanthemum Turnip with minced Chicken in Broth,” LATURE’s exquisite “Traditional Straw-grilled Bonito with Autumn Vegetables,” as well as “Black Abalone Fricassee with Wild Mushrooms” and “Matsutake Mushroom ‘Takikomi’ Rice” jointly prepared by both chefs. The ten-course dinner featuring the aforementioned dishes, along with Blackthroat Sea Perch in Two Ways, have been created with seasonal premium ingredients. The ten-course menu also included “Blackthroat Sea Perch Clam Soup” and “Grilled Blackthroat Sea Perch with Sea Urchin Sauce,” highlighting the inherent freshness and elevating the “Eat the seasons” dining philosophy.



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