

Press Release

**SJM Continues the “Rendezvous in Macau Lisboa Culinary Adventure” Legend**  
*With Ten limited-time Delicacies from Screen to Table*

(Macau, 6 September 2024) SJM Resorts, S.A. (“SJM”), in partnership with TVB, is excited to announce the premiere of the gourmet series “Rendezvous in Macau Lisboa Culinary Adventure.” The series will air starting on Saturday, 7 September, from 8:00 p.m. to 9:00 p.m. on Jade Channel. Meanwhile, ten limited-edition dishes, created specifically for the show, will be available at selected SJM restaurants, offering guests the chance to experience the exquisite gastronomic creations first-hand.

In addition, SJM will extend the stories behind the dishes through a series of 2-minute “Macau’s Top Ten Star-Rated Dishes” segments, airing from 9 to 20 September on Jade channel, TVB Plus, and TVB News. It will showcase the exquisite dishes presented at the banquet, further enriching the legends surrounding this extraordinary culinary feast.

SJM continuously sets the pace with its award-winning restaurants and unique gourmet programmes, enriching the gastronomic landscape of this “Creative City of Gastronomy,” and elevating visitors’ experiences. Through events like “Rendezvous in Macau Lisboa Culinary Adventure,” which gathers SJM’s top chefs to craft a feast that leverages the synergistic force of “Gastronomy + Tourism,” SJM’s programme invites international audiences to explore Macau, encouraging them to personally discover the city’s rich cultural heritage and dynamic culinary scene, thereby reinforcing its stature as a “World Centre of Tourism and Leisure.”

The creations will be showcased in the eight SJM restaurants from 7 September until 31 October.

**Photo Captions:**



**Robuchon au Dôme, “Tomato ‘Mille-Feuille’, Crabmeat, Avocado and Green Apple”**  
Designed in the 1980s by renowned Three-MICHELIN-Starred chef Joël Robuchon, this summer dish showcases meticulous ingredient selection. The chef uses only the most tender parts from whole Alaskan king crabs, artfully sliced, freshly air-flown Japanese tomatoes, along with the finest avocados, green apples, and watercress. These ingredients are skillfully layered, creating a culinary masterpiece that is as visually stunning as it is delightful to the palate.

*\*Available until 20 September*



**Mesa by José Avillez, “‘Carabineiro’, Pork & Prawn Wonton, Fisherman’s Sauce”  
(Right)**

José Avillez masterfully showcases the seamless fusion of Portuguese and Chinese culinary traditions. The dish features the regal ocean gem—the lightly grilled red carabineiro prawn—as its star. Accompanying this is a contemporary take on the Cantonese wonton. The ensemble is completed with a specially prepared fisherman’s broth, made from a rich base of blue lobster, lobster, fresh shrimp, and red carabineiro shrimp paste, which pairs beautifully with the wonton, adding a rich texture and a touch of local cultural flair to the dish.

**Mesa by José Avillez, “Crispy Suckling Pig, Coriander, Orange Scent” (Left)**

Chef José Avillez presents a contemporary twist on the classic Portuguese family dish—roast suckling pig. Demonstrating exceptional skill, he debones and roasts the suckling pig, artfully layering crispy skin with succulent meat to create a distinctive “suckling pig sandwich” that tantalises both the eye and the palate. The sauce, a symphony of flavours, is prepared with pig trotters, finely diced and simmered slowly with cilantro, red wine vinegar, and a blend of other ingredients to achieve a rich and complex depth. The novel dish promises to bring unexpected delights to the palate.



### **Zuicho, “Shrimp & Zucchini Flower Tempura”**

Tempura, a culinary technique that travelled from Portugal to Japan in the 16th century, has since evolved into the distinctively Japanese dish we know today. This exchange of cooking traditions and techniques has enriched the culinary heritage of both nations. The chef selects fresh zucchini blossoms to envelope plump, fatty shrimp meat from Japan. The ingredients are then coated in a special tempura batter, fried to golden crispy perfection. Finally, the dish is completed with a plum-based sauce and shrimp salt, adding layers of depth to its flavour profile.

*\*Available until 20 September*



**Palace Garden, “Hot and Sour Fish Bisque with Imperial Bird’s Nest”**

This dish is a contemporary twist on the century-old Tai Shi partridge bisque, a staple of Tai Shi cuisine. The chef selects a trio of fresh catches—carp, yellow croaker, and Macau sole—to craft a rich broth, replacing rice grain with bird’s nest. Wild chili pepper from Yunnan infuse the soup with a bold, spicy and sour profile. The dish is complete with a delicately prepared fish meatball, further enhancing its intricate layers of flavour.



**Hua Ting, “Braised Abalone and Pork belly, Tuber Melanosporum”**

Dongpo pork, a celebrated traditional dish from the Zhejiang region, is prepared using premium locally-sourced pork belly. It is stewed for eight hours with a blend of seasonings, then infuse with profound aromatic intensity from added abalone and black truffle. Paired with pearl rice, the combination creates a sublime culinary harmony.



### **The 8, “Flambé Beggar Cod Fish”**

This dish is a novel rendition of the traditional Chinese “Beggar Chicken,” featuring renowned fatty Norwegian silver cod brought to sear encased in caul fat. The cod is then combined with Macau-style bacalhau and Yunnanese large white radish, among other ingredients, all wrapped in lotus leaves and encased in a handmade pastry for baking. This method produces “Fortune Fish,” a dish brimming with aromatic flavours and delectably succulent.



### **Don Alfonso 1890, “Grandfather’s Ernesto Strascinati, Traditional Cannelloni Pasta Rolls filled with Mozzarella Cheese, Oxtail and San Marzano Tomato Sauce”**

This dish, a classic creation by Chef Alfonso first presented over 20 years ago at the Hotel Lisboa, features cannelloni pasta with oxtail ragù, then draped in a rich organic San Marzano tomato sauce grown on the Le Peracciole farm in Ponta Campanella. Complemented by a creamy mozzarella and basil sauce, the dish perfectly blends traditional Italian cuisine with the unique flavours of Macau.



**La Scala del Palazzo, “Il Cannoncino, Fondant Egg Tart & Cinnamon Gelato”  
(Bottom)**

Drawing inspiration from Italy’s iconic desserts Cannoli, the dish is passionately prepared by the chef, from the outer pastry to the decorative jelly. The chef has introduced a unique twist by substituting traditional vanilla cream filling with the flavours of Macau’s Pastel de nata. This creative fusion is thoughtfully paired with cinnamon gelato, creating a distinctive dessert that offers multi-sensory delight.

**La Scala del Palazzo, “Fava di cacao ripieni al Serradura” (Top)**

Inspired by Macau’s beloved serradura, it is presented in the form of a jewellery box. The outer shell is crafted from premium French chocolate, molded into the shape of a cocoa bean. Inside, it is filled with silky smooth milk mouse, refreshing orange sorbet, complemented by vanilla-orange cookie, making every bite memorable.