



Press release

SJM Dazzles with “Chefs’ Table: A Symphony of Senses” Again
Presenting Gastronomic Feasts with Gastro Esthetics DaDong x The 8

(Macau, 25 August 2024) SJM Resorts, S.A. (“SJM”) is dedicated to crafting unforgettable dining experiences for its guests. The latest iteration of its highly celebrated “Chefs’ Table: A Symphony of Senses” series features renowned chefs and stellar gastronomic creations with fine wine, captivating both locals and tourists alike and becoming a highly anticipated highlight in the culinary scene. From 23 to 25 August, SJM once again hosted this extraordinary event at The 8 of its Grand Lisboa Macau. For three consecutive nights, a culinary symphony were orchestrated by Dong Zhenxiang, the founder of Gastro Esthetics DaDong and DaDong, an esteemed restaurant and renowned culinary brand in Beijing, alongside Albert Au, the Executive Chef of the acclaimed The 8 at the Grand Lisboa. Together, they presented a new epicurean spectacle, “Dazzling Decadence ‘8’telier, Dong-tastic ‘8’telier,” offering a feast of innovative dishes that blend Eastern and Western techniques, seasonal ingredients, and artistic presentation to redefine the aesthetics of Eastern cuisine, designed to craft unparalleled dining experience for discerning food enthusiasts.

With over 40 years of culinary expertise, Chef Dong Zhenxiang has dedicated himself to enhancing the gastronomic experience at his restaurant with his philosophy of health, flavour, and uniqueness. As the founder of “Chinese Artistic Conception Cuisine,” he skilfully merges classical Chinese artistry and literature with modern Western techniques, pushing Chinese culinary culture towards diversification, personalisation, and internationalisation. Gastro Esthetics DaDong has garnered numerous accolades, including one MICHELIN Star and a three-diamond rating from the Black Pearl Restaurant Guide, standing as the only restaurant in Beijing to receive three-diamond award. Meanwhile, Executive Chef Au from The 8 possesses over 30 years of culinary experience and is renowned for his exceptional skills and profound understanding of Asian cuisine, particularly traditional Cantonese dishes. He emphasises preserving and highlighting the natural flavours and uniqueness of ingredients, and is committed to elevating Chinese cuisine to new heights through an artistic fusion of various traditional cooking methods. He has led The 8 to years of MICHELIN Star ratings, diamonds from Black Pearl Restaurant Guide, and numerous prestigious awards.

This collaboration between two esteemed chefs from Beijing and Macau showcased the essence of both regions’ culinary cultures and their masterful cooking techniques, creating a culinary clash of flavours from the north and south in three gastronomic extravaganzas. Each dinner comprised nine seasonal dishes, designed to invigorate and nourish the body, in tune with the Chinese calendar’s seasonal transition. The collaborative menu highlighted four cross-over dishes, including the “Braised Shark’s Fin in Saffron Sauce,” featuring The 8’s famous shark fins paired with DaDong’s renowned saffron sauce; the “‘The 8’ Style Chinese Noodles Tossed with Fried Bean and Meat Sauce,” featuring Macau’s unique handmade noodles in DaDong’s signature style; the succulent “DaDong ‘SuBuNi’ Roasted Suckling Duck with Garlic Flavored Butter Kaluga Queen Caviar,” featuring DaDong’s popular “Super Lean” roast duck

with premium caviar, and the refreshing dessert “Double-boiled Bird’s Nest with Crystal Sugar and Pearl.” Beyond these collaborative creations, guests gained the opportunity to savour well-known dishes from both restaurants, like the exquisite “Cherry Foie Gras • Geoduck Clam Fillets with Fresh Sichuan Pepper,” and the aromatic “Stir-fried Lobster with Crabmeat and Crab Roe.” Each dish was meticulously presented, providing a visually pleasing experience and an unparalleled dining extravaganza for the guests.



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“Double-boiled Bird’s Nest with Crystal Sugar and Pearl”

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