

Press Release

**SJM Leads with Five Restaurants
Honoured in “25 Best Restaurants in Macau” by
T+L Tastemakers 2024**

(Macau, 6 January 2025) SJM Resorts, S.A. (“SJM”) is honoured that five of its restaurants have been named in the T + L Tastemakers 2024 list of the “25 Best Restaurants in Macau” announced by Travel + Leisure Asia, making SJM one of the integrated tourism and leisure enterprises with the most recognised restaurants in Macau. This accomplishment reflects SJM’s unwavering dedication to culinary arts and its significant contribution to Macau’s status as a UNESCO Creative City of Gastronomy.

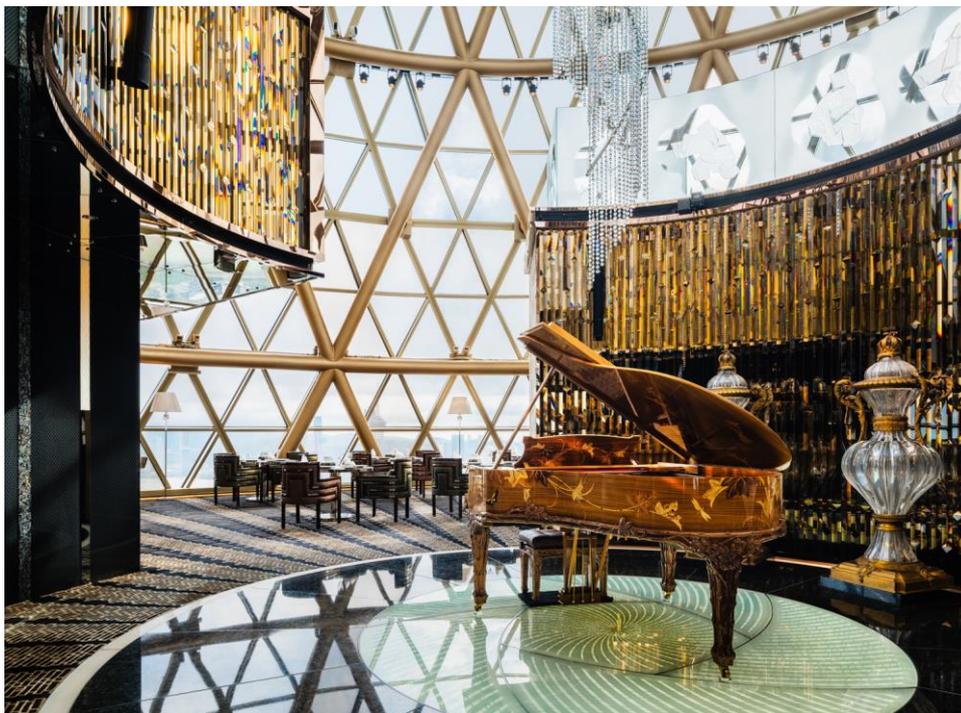
Ms. Daisy Ho, Managing Director of SJM, remarked, “We are immensely honoured to have five of our restaurants acknowledged among Macau’s finest. Each restaurant offers a unique cuisine and dining style, from classic French gastronomy to authentic Cantonese teahouse culture, reflecting our ability to deliver excellence to diverse customer preferences. We extend our heartfelt gratitude to Travel + Leisure Asia for recognising and celebrating our efforts. Looking ahead, we are excited to introduce a pipeline of new dining destinations in 2025, which will continue to bring fresh and innovative experiences to our guests.”

The honoured restaurants span a spectrum of cuisines and styles, including:

- **Robuchon au Dôme** – A bastion of classic French cuisine, this three Michelin-starred icon enchants diners with its panoramic view, impeccable flavours, and one of the world’s most extensive wine lists.
- **The Eight** – With its opulent interiors and a menu blending tradition and creativity, The Eight elevates Cantonese classics with creative flair.
- **Don Alfonso 1890** – Nestled within the grandeur of Grand Lisboa Palace’s Palazzo Versace Macau, this Southern Italian gem combines elegant interiors with exquisite dishes inspired by the Sorrento Peninsula and the Amalfi Coast.
- **Mesa by José Avillez** – A restaurant designed by Karl Lagerfeld, Mesa by José Avillez offers a contemporary Portuguese culinary journey, all set against a sleek, modern backdrop that invites gatherings.
- **Chalou** – Step back in time with this nostalgic tribute to traditional Cantonese teahouses. Guests are treated to authentic dim sum served on classic trolleys in a charming, retro setting.

The T+L Tastemakers shine a spotlight on standout dining establishments across Asia, from bustling metropolises like Singapore to culinary hubs like Macau. The selection process evaluates innovation, ingredient quality, and overall experience, as judged by a discerning panel of food lovers, bloggers, and industry insiders.

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The Eight blends tradition and creativity, elevating Cantonese classics with creative flair.



Don Alfonso 1890 combines elegant interiors with exquisite dishes inspired by the Sorrento Peninsula and the Amalfi Coast.



Mesa by José Avillez offers a contemporary Portuguese culinary journey, all set against a sleek, modern backdrop.



Guests are treated to authentic dim sum served on classic trolleys in a charming, retro setting at Chalou.