

Press Release

## **Grand Lisboa Honoured Once Again as Macau’s Leading Dining Destination with Seven Michelin Stars all Under One Hotel Roof in Macau**

(Macau, 11 December 2018) SJM’s Grand Lisboa Hotel is honoured, once again, for **Robuchon au Dôme**, **The Eight** and **The Kitchen** to receive recognition from the prestigious Michelin awards this year. Grand Lisboa is pleased to remain as Macau’s leading dining destination with seven Michelin Stars – all under one hotel roof. This year also marks the 11<sup>th</sup> consecutive year since both Robuchon au Dôme and The Eight were first honoured by the Michelin Guide Hong Kong & Macau in its inaugural 2009 edition.

Dr. Ambrose So, Chairman of the Board of Directors of Sociedade de Jogos de Macau, S.A., commented, “We are highly honoured that our restaurants at the Grand Lisboa continue to receive these prestigious awards, enhancing Macau’s strategic role as a world centre of tourism and leisure. The international recognition that our restaurants have earned reflects SJM’s dedication to providing the finest dining experiences for visitors to Macau.”

Mr. Jonas A. Schuermann, Managing Director, Hospitality Services of SJM, added: “We are thrilled to have received these highly coveted awards for 11 consecutive years. This is a testament to the exceptional quality and consistently high standards of our restaurants at Grand Lisboa Hotel. Delivering exceptional dining experiences has always been our goal, with Robuchon becoming the first restaurant to receive three Michelin stars in Macau more than a decade ago.”

Robuchon au Dôme, which sits atop the Grand Lisboa has now received three Michelin stars for an astounding 11 consecutive years. At the helm is Chef Julien Tongourian, who leads a team of experienced chefs who work behind-the-scenes to craft sensational dishes for each and every guest. Since it first opened in 2001, Robuchon has continued to play an active role in transforming Macau as a culinary destination and last year, Macau has been officially designated a Creative City of Gastronomy by UNESCO. This designation further cements Macau’s status as one of Asia’s leading culinary destinations.

The Eight, renowned for its beautifully hand-crafted dim sum and traditional Cantonese cuisine with a modern flair, has received three Michelin stars for an impressive six years in a row. Led by Executive Chef Joseph Tse, a true master of Cantonese cuisine from Hong Kong, The Eight presents more than 40 varieties of dim sum for lunch and 150 innovative dishes made throughout the day from the freshest and highest quality of ingredients.

Also for six consecutive years, The Kitchen has received one Michelin star for its outstanding selection of prime meats from America and Wagyu from Kagoshima and Australia as well as fresh-from-the-tank seafood. It is also the only steakhouse in Macau to feature a live fish tank, sushi bar and an expansive salad bar, giving guests an array of options to choose from. The Kitchen also features flaming ovens set in a contemporary show kitchen for guests to be able to watch as their entrees are being prepared.



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澳門新葡京酒店  
GRAND LISBOA  
*Macau*

Beyond offering exceptional cuisine, Grand Lisboa is also home to Asia's most extensive wine collection. Guests who dine at Robuchon au Dôme, The Eight, The Kitchen and Casa Don Alfonso are welcome to select from an impressive wine collection of more than 16,900 labels from all around the world.

Photo caption:



Grand Lisboa's Robuchon au Dôme and The Eight both receive three Michelin stars while The Kitchen receives one Michelin star