

Press Release

**Michelin Recognises Grand Lisboa's Dedication to Culinary**  
*Robuchon au Dôme, The 8 and The Kitchen receive Michelin stars for their commitment to quality and high standards of service in challenging times*

(Macau, 27 January 2021) SJM's Grand Lisboa is honoured to receive recognition from the *Michelin Guide Hong Kong & Macau 2021* for the passion, dedication and hard work that the award-winning culinary teams have displayed in these challenging times. **Robuchon au Dôme**, **The 8** and **The Kitchen** have all once again received Michelin accolades. For 13 consecutive years, **Robuchon au Dôme** has garnered 3 Michelin stars and **The 8** has now received 3 stars for an auspicious 8 straight years.

Ms. Daisy Ho, Chairman of the Board of Directors of Sociedade de Jogos de Macau, S.A., said, "We are grateful to the Michelin Guide for recognising the achievements of our culinary teams who have gone above and beyond to safeguard the wellbeing of our guests by sourcing high quality ingredients and consistently delivering exceptional standards of service throughout these very challenging times. Home to 7 Michelin stars, SJM's Grand Lisboa is pleased to continue excelling in fine dining, while also promoting Macau as a UNESCO-designated Creative City of Gastronomy."

During the pandemic, Executive Chef Julien Tongourian and his entire culinary brigade at the Michelin three-starred **Robuchon au Dôme** have worked hard to safeguard the quality of ingredients by sourcing the best possible produce from Macau and ensuring all seafood is procured sustainably. The culinary team continues to abide by Mr. Joël Robuchon's culinary legacy of providing exceptional dishes without compromising on quality. The service team also implemented stringent health and safety measures to ensure the wellbeing of each guest.

Executive Chef Joseph Tse of **The 8** – recipient of 3 Michelin stars for 8 consecutive years – remains responsible for ensuring only the highest quality dishes are served to guests. Throughout the pandemic, he and his team of chefs have continued to meticulously source only the finest ingredients in a sustainable way. The restaurant has also served as many dishes as possible from the full à la carte menu, so as not to compromise on quality.

Head Chef Simon Li of **The Kitchen**, a Michelin one-star restaurant, implemented new safety measures during the pandemic. The salad bar has been completely removed, and guests are now served fresh, leafy green organic salads that are individually plated at time of order. Chef Li thoughtfully oversees the quality and hygiene of food, while also continuing to search for the best ingredients.

For more information, please visit: <http://www.grandlisboahotels.com/>



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澳門新葡京酒店  
GRAND LISBOA  
*Macau*



Robuchon au Dôme interior



The 8 interior



The Kitchen interior



Robuchon au Dôme group photo



The 8 group photo



The Kitchen group photo