

Press Release

SJM Presents a Stellar Line-up of Culinary Experiences This October

*MICHELIN Starred Collaborations, Taipei's Legendary Beef Noodles and
Fine Bordeaux Wines Arrive at Grand Lisboa Palace*

(Macau, 30 September 2026) As autumn arrives, SJM Resorts, S.A. is inviting diners to indulge in a succession of eagerly anticipated culinary events this October. From MICHELIN Starred Chaozhou and Taishi cuisine to Taipei's celebrated Bib Gourmand beef noodles, and a Bordeaux estate wine dinner, leading chefs and renowned brands will converge at Grand Lisboa Palace Resort Macau with an enticing calendar of flavours.

SJM Stars Table Series: Palace Garden Joins Amazing Chinese Cuisine, Bringing Together Chaozhou and Taishi Cuisines

On 16 and 17 October, Palace Garden, Grand Lisboa Palace's One-MICHELIN-Starred Cantonese restaurant, will join forces with Shanghai's Two-MICHELIN-Starred Amazing Chinese Cuisine for the SJM Stars Table Series: A Culinary Journey of Distinction. Head Chef of Palace Garden, Ken Chong and Founding Executive Chef of Amazing Chinese Cuisine, Chen Shaoxiong will lead the collaboration. Chef Chong reinterprets Taishi cuisine of the Qing Dynasty through a contemporary lens, while Chef Chen brings more than 30 years of experience to the refined flavours of Chaozhou cuisine.

Together, the chefs bring contemporary Chaozhou cuisine into harmony with traditional Taishi technique, using prized ingredients from the Guangdong coast. The menu features *Braised Premium Miiichthys Miiuy's Fish Maw in Chaozhou Style*, *Fourfinger Threadfin Chilled in Chaozhou Style*, *Sliced Sea Conch with Chaozhou Preserved Mustard Stem*, *Alaska King Crab with Pickled Cabbage Broth*, and *Braised Turnip with Hairy Crabmeat and Roe*. A standout, *Tilefish in Uroko-yaki Style with Puning Bean Paste Sauce*, unites a classic Chaozhou condiment with a Japanese technique for crisping the scales. The menu concludes with *Sweetened Lotus Seed Soup with Bird's Nest-filled Glutinous Rice Dumpling*. The dinner is priced at MOP2,588+ per person, with an optional wine pairing available for an additional MOP888+.

Date: 16 and 17 October 2026 (Friday and Saturday)

Location: Palace Garden, Level 3, Grand Lisboa Palace Resort Macau

Website: <https://www.grandlisboapalace.com/en/happenings/sjm-stars-table-series-palace-garden-amazing-chinese-cuisine>

Reservations & Enquiries: (853) 8881 1380

Taipei MICHELIN Bib Gourmand Favourite "Tian Xia San Jue" Pops Up at "Noodle & Congee Corner"

From 19 to 25 October, beef noodle lovers are in for a rare treat. Taipei favourite Tian Xia San Jue, recognised with a MICHELIN Bib Gourmand for eight consecutive years, will make its debut in Macau and team up with Noodle & Congee Corner for an exclusive seven-day pop-up.

Tian Xia San Jue has prepared two classic soup bases: “Braised Beef Soup,” slowly simmered for 12 hours with selected beef bones, beef ribs, onions, and spices; and “Tomato Beef Soup,” slow-stewed for 6 hours with four types of ripe tomatoes and onions. Paired with the exclusive handmade Northern-style noodles of Noodle & Congee Corner, highlights include the thick-cut, tender *Braised Prime Beef Shank Noodles in Soup*, and *Braised Beef and Tendon Noodles in Soup*, bringing together thick centre-cuts of beef shank and gelatinous tendon. The menu also features the refreshing *Lemon Fragrant Tossed Noodles*, *Treasure Island Noodles* in a mellow pork-bone broth, *Braised Beef Shank and Beef Tripe Platter*, and *Crispy Beef Tripe with Spiced Salt*, alongside classic Taiwanese drinks, bringing an authentic taste of Taipei to Macau. À la carte noodles start from MOP98+.

Date: 19 to 25 October 2026 (Monday to Sunday)

Location: Noodle & Congee Corner, Ground Floor, Grand Lisboa Palace Resort Macau

Enquiries: (853) 8881 1800

Italian Artistry Meets Bordeaux Elegance: “Don Alfonso 1890” Partners with “Château Lascombes” for an Exclusive Wine Dinner

On 23 October, One-MICHELIN-Starred Don Alfonso 1890 will host the one-night-only Château Lascombes Wine Dinner. With more than 35 years of culinary experience, including at internationally renowned MICHELIN Starred restaurants, Head Chef Fabiano Palombini will create six refined Italian courses. Highlights include *Fassona Beef Carpaccio with Porcini and Hazelnut Emulsion*, layered with savoury depth and earthy aromas; the intensely flavoured *White Truffle Risotto with 36-month Parmesan Cream*; and smoky, tender *Chargrilled Lamb with Baby Eggplant*.

Each course will be paired with a selection from Château Lascombes in Margaux, Bordeaux. The wines span several vintages, including 2008 and 2016, both widely recognised as classic Bordeaux years. The 2008 is now at its ideal drinking window, with tannins fully softened and silky, while the 2016 combines generous fruit with the elegance of Margaux. The evening’s rarest pour, 2022 La Côte Lascombes, was created by the estate’s Director and CEO, Axel Heinz, using 100% Merlot from a single vineyard. Produced in very small quantities, it is rarely available on the market. The dinner is priced at MOP2,288+ per person.

Date: 23 October 2026 (Friday)

Location: Don Alfonso 1890, Level 3, Palazzo Versace Macau

Reservations & Enquiries: (853) 8881 1390

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Ken Chong, Head Chef of One-MICHELIN-Starred Palace Garden and Chen Shaoxiong, Founder and Executive Chef of Shanghai's Two-MICHELIN-Starred Amazing Chinese Cuisine will take the helm of the "SJM Stars Table Series: A Culinary Journey of Distinction" on 16 and 17 October, opening a new chapter in Taishi and Chaozhou cuisine.



Taipei MICHELIN Bib Gourmand favourite “Tian Xia San Jue,” famed for its beef noodles, will arrive at Noodle & Congee Corner for a seven-day pop-up from 19 to 25 October.



Fabiano Palombini, Head Chef of Don Alfonso 1890 has designed six Italian courses in tribute to the classic terroir of Château Lascombes in Margaux, for one night only on 23 October.