

Press Release

"MICHELIN Star Table" Debuting at SJM's Palace Garden

With the best of Chinese gastronomy leading the way

(Macau, 16 September 2023) – As the official partner of MICHELIN Guide in Macau, SJM Resorts, S.A. ("SJM") hosted the very first "MICHELIN Star Table" in Macau on 15 and 16 September, promising an extraordinary culinary odyssey for true gourmands. The first event of the series took place at the exquisite Palace Garden at Grand Lisboa Palace Resort Macau ("Grand Lisboa Palace"), featuring a six-course menu of the finest Chinese cuisines in a four-hand collaboration.

This gastronomic journey united the culinary prowess of two exceptional chefs. Leading the culinary symphony was Palace Garden's acclaimed Head Chef Ken Chong, a master of Taishi cuisine with nearly two decades of culinary experience, including heading a MICHELIN-starred restaurant in Hong Kong. He joined forces with the celebrated Head Chef Fung Cheung from Chao Shang Chao, a 2 MICHELIN-starred restaurant in Beijing, achieving this prestigious recognition within just one year of operation, and specialising in Chaoshan cuisine.

Both Taishi and Chaoshan cuisines are hailed as the epitome of culinary excellence in China. Taishi cuisine is honoured as the "Leading school of Cantonese cuisine," advocating farm-to-table dining, and symbolising a mature cultural expression. Chaoshan cuisine, reputed the "Highest end cuisine in China," captivates with its exquisite knifework and emphasis on fresh, mild flavours that enhance the natural quality of premium ingredients.

SJM's master sommelier carefully complemented each course by choosing a wine pairing to elevate the dining experience.







Palace Garden's Head Chef Ken Chong presents the authentic charm of fine Cantonese cuisine by joining forces with Head Chef Fung Cheung of Chao Shang Chao. Together, they have prepared a six-course menu of the finest Chinese cuisines in a four-hand collaboration.



SJM and MICHELIN Guide partner to host Macau's first collaborative "MICHELIN Star Table" dining experience at Palace Garden on 15 and 16 September.