

Press Release

**SJM Represents Macau in Thailand's Culinary Extravaganza
"East Meets West @ Phetchaburi"**

Showcasing its Charm as a "Creative City of Gastronomy"

(Macau, 22 August 2025) With the support of the Macao Government Tourism Office ("MGTO"), SJM Resorts, S.A. ("SJM") proudly participated in the international food festival "East Meets West @ Phetchaburi" from 21 to 22 August 2025 in Thailand as Macau's representative. Head Chef Federico Pucci of Don Alfonso 1890 at Grand Lisboa Palace Resort Macau joined the event with top chefs from the other six UNESCO "Creative Cities of Gastronomy" in five countries for a celebration of culinary exchange. Through the featured forums, live cooking demonstrations, youth chef competition and tasting experiences, the event leveraged gastronomy as a driver of cultural connection and sustainable development.

To interpret the festival's East-meets-West theme, Chef Pucci created Risotto ai gamberi di fiume during a live cooking demonstration. Gently toasting Carnaroli rice in the traditional Italian style, he infused it with the vibrant flavours of Phetchaburi's signature manao lime, toddy palm sugar, and local sea salt. These Thai elements were expertly combined with prized Italian ingredients—Parmigiano Reggiano, colatura di alici, and homemade virgin olive oil from Don Alfonso 1890—resulting in a unique and delicious risotto. The demonstration drew enthusiastic acclaim from international guests and local food enthusiasts, showcasing Macau's vibrant culinary culture of East and West.

Event highlights included a culinary forum, where insightful exchanges from a research professional in Tucson, Arizona—a UNESCO "Creative City of Gastronomy"—inspired chefs and representatives to explore innovative and sustainable culinary practices. A youth chef competition also showcased the next generation's creativity and talent, further enriching the heritage of culinary arts.

SJM's participation in international food festivals demonstrated its commitment to boosting Macau's tourism through the synergy of "Gastronomy + Tourism." SJM showcased Macau's charm as a UNESCO "Creative City of Gastronomy," fostering exchanges and collaborations with other creative cities. This has increased awareness of Macau's culinary offerings, attracting visitors seeking in-depth experiences and strengthen Macau's image as a "World Centre of Tourism and Leisure."

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Head Chef Federico Pucci of Don Alfonso 1890 at SJM participated in the international food festival “East Meets West @ Phetchaburi” as Macau’s representative.



Head Chef Federico Pucci showcased Macau’s diverse culinary traditions through a live cooking demonstration.