

Press Release

**SJM Presents MICHELIN Guide Curated
“Sensory Harmony Star Dinner”**

*Five MICHELIN Starred Masters Converge in Macau
on a World-Class Gastronomic Stage*

(Macau, 24 March 2026) “The MICHELIN Guide Hong Kong & Macau 2026” ceremony recently took place at Grand Lisboa Palace Resort Macau (“Grand Lisboa Palace”) with a glittering assembly of MICHELIN Starred chefs and culinary luminaries from Hong Kong and Macau gathering to celebrate the year’s outstanding achievements. As the event supporter of this international event, SJM Resorts, S.A. (“SJM”) proudly presented the “Sensory Harmony Star Dinner” curated by MICHELIN Guide on Saturday evening—a sold-out celebration that brought together five world-class chefs and a combined fourteen MICHELIN Stars on a truly global stage.

Inspired by the five senses, the dinner presented an exquisitely curated journey through French haute cuisine, authentic Cantonese cooking, Nordic gastronomy, contemporary Korean fine dining, and Italian terroir-driven cuisine. The extraordinary evening transcended cultural boundaries to deliver a multi-sensory experience unlike any other, reaffirming SJM’s commitment to elevating Macau’s standing on the global culinary map.

Demand for the dinner was exceptional, with seats selling out shortly after reservations opened. The evening was graced by distinguished guests including Mr. Cheng Wai Tong, Deputy Director of the Macao Government Tourism Office, along with nearly 250 discerning gourmets and media representatives. The dinner was opened with a welcome address by Ms. Daisy Ho, Managing Director of SJM, who guided guests on a sensory voyage through sight, smell, sound, touch, and taste, elevated by world-class wines and a spectacular “Five Senses” projection mapping that transformed the dining experience into a work of art.

Ms. Daisy Ho, Managing Director of SJM, said: “Since earning Macau’s very first three MICHELIN Starred honour in 2009, SJM has never wavered in its pursuit of culinary excellence. In the latest MICHELIN Guide, our group and parent company STD M hold a combined ten stars across six restaurants in Hong Kong and Macau, the largest MICHELIN-starred portfolio in the two cities. This dinner, which brings together five of the world’s finest chefs, demonstrates our capacity to foster international culinary dialogue and stands as compelling proof of Macau’s credentials as a UNESCO ‘Creative City of Gastronomy’. We will continue to harness gastronomy as a vital pillar of tourism growth, contributing to the diverse and international appeal of this city.”

A Feast for All Five Senses

Across six exquisite courses, each paired with a distinguished wine boasting 90+ points from

the Robert Parker (“RP”) rating system, the evening’s five presiding chefs interpreted a different sense through their cuisine:

Sight — Executive Chef Julien Tongourian of Robuchon au Dôme, Macau, opened the evening with a Crispy Soft-Boiled Egg with Imperial Caviar and Smoked Salmon, a visually arresting composition of contemporary French technique. It was paired with the *2015 Dom Pérignon, Champagne, France*, rated 94 points by RP. Full-bodied and aromatic, the champagne unfolded notes of tangerine, orange peel, freshly baked bread, and fennel, setting the stage for an extraordinary feast.

Smell — Executive Chef Joseph Tse of The Eight, Macau, evoked the essence of Cantonese culinary tradition with Matsutake Mushroom Double Boiled with Conpoy, a dish of profound aromatic depth. It was paired with *the 2022 Les Quatre Piliers ‘Bel-Air’, Loire Valley, France*, rated 95 points by RP. This white wine offered fresh aromas of menthol, white fruits, confit citrus, honey, and pineapple, with a silky, flowing texture that perfectly complemented the soup.

Sound — Executive Chef Mathew Leong of RE-NAA by Sven Erik Renaa, Norway, fused Asian inflections with Nordic precision in Wild Atlantic Cod with Celeriac Flan, King Crab and Truffle. The dish was paired with the *2023 Niepoort ‘Coche’ Branco, Douro, Portugal*, rated 97 points by RP, which revealed notes of cold smoke, dry flowers, and herbal tea, delivering a concentrated and lingering finish that echoed the dish’s layered complexity.

Touch — Founder Chef Jungsik Yim of Jungsik New York reimagined the beloved Korean classic Gimbap through a fine dining lens. It was paired with the *2023 Alheit Vineyards ‘Fire by Night’ Chenin Blanc, Western Cape, South Africa*, rated 94 points by RP—a wine showcasing aromas of citrus, bitter almond, wild sage, and crushed stones. Its striking freshness and linear minerality left a lasting impression.

Taste — Chef Michelangelo Mammoliti of La Rei Natura by Michelangelo Mammoliti, Italy, delivered the Wagyu Beef Braised in Barolo Style, a celebration of Italian terroir and craft. It was served with the **2019 Gaja Barbaresco, Piedmont, Italy**, rated 95+ points by RP—a wine defined by its vibrant, concentrated core of fruit and a style marked by clarity, depth, and purity—an ideal match for the rich flavours of the Wagyu beef.

Five Senses — Chef Julien Tongourian returned to close the evening with a Traditional Soufflé Crêpe with Lime and Unctuous Cottage Sorbet—a final flourish uniting all five senses in a single, luminous dessert. This was impeccably paired with the *2014 Joh. Jos. Prüm ‘Bernkasteler Badstube’ Riesling Auslese, Mosel, Germany*, rated 92 points by RP, a wine of exquisite balance between sweetness and acidity, offering a silky, elegant texture that complemented the dessert to perfection.

Guided by a philosophy of innovation rooted in heritage, SJM has now presented the MICHELIN Guide-curated “Star Gala Dinner” for four consecutive years, cementing it as one of the most anticipated events in Macau’s annual culinary calendar. Throughout the year, SJM continues to present a series of world-class food and wine events, enriching Macau’s “Tourism + Gastronomy” proposition and showcasing the city’s diverse international appeal.

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SJM’s “Sensory Harmony Star Dinner” at The Grand Pavilion, Grand Lisboa Palace, bringing together five Michelin-starred chefs for a cross-cultural gastronomic celebration.



Ms. Daisy Ho, Managing Director of SJM, delivering the welcome address at the gala dinner.



World-class wines and cuisine complemented by a spectacular “Five Senses” projection mapping, creating an immersive, multi-sensory artistic experience.



Robuchon au Dôme's Crispy Soft-Boiled Egg with Imperial Caviar and Smoked Salmon.



The Eight's Matsutake Mushroom Soup Double Boiled with Conpoy.



RE-NAA by Sven Erik Renaa's Norwegian Skrei with Celeriac Flan, King Crab and Truffle.



Jungsik New York's reimagined Gimhap.



La Rei Natura by Michelangelo Mammoliti's Wagyu Beef Braised in Barolo Style.



Robuchon au Dôme's Traditional Soufflé Crêpe with Lime and Unctuous Cottage Sorbet.