

Press Release

SJM Sets the Table for Mid-Autumn Reunions Across Macau

(Macau, 1 September 2026) This Mid-Autumn Festival, SJM Resorts, S.A. invites families and friends to come together over a wide range of celebratory dining experiences across Macau.

From refined MICHELIN Starred menus and authentic regional cuisine to convivial family feasts and handcrafted mooncake afternoon tea, each restaurant brings its own interpretation to the season. Whether the gathering is intimate or shared across a table of twelve, SJM offers an occasion for every kind of reunion.

Grand Lisboa Palace Resort Macau | 25 to 27 September

At the One-MICHELIN-Starred **Palace Garden**, the Mid-Autumn Set Menu brings together elegant Cantonese flavours designed to delight diners of all generations. The sweet and savoury *Yuxiang King Tiger Prawn* is sure to please younger diners, while the nourishing *Kanto Sea Cucumber Double Boiled with Aged Preserved Radish and Beef Brisket* caters to parents and elders alike. On the day of the Mid-Autumn Festival, the feast is further elevated with homemade Palace Garden mooncakes, presented alongside the restaurant's petit fours trolley to close the meal on a sweet note. Alongside the set menu, Palace Garden also introduces the "Golden Autumn: Nourishing Feast," an à la carte selection of seasonal dishes attuned to the wellness traditions of the season. Among the highlights, *Simmered Crabmeat and Roe Filled in Orange* reimagines a Southern Song imperial delicacy with hand-picked king and flower crabs served inside a fresh orange, while *Imperial Bird's Nest with Autumn Pear and Osmanthus Tea Jelly* offers a delicate, restorative close. MOP1,988+ per person for the set menu. Optional wine pairing at MOP588+ per person. "Golden Autumn: Nourishing Feast" dishes are individually priced from MOP238+ per dish.

Hua Ting turns to the warmth and familiarity of Shanghainese home cooking with a Mid-Autumn Set Menu. *Braised Giant Minced Pork Ball in Superior Brown Sauce* anchors the meal with a much-loved classic, while the freshly baked *Minced Pork Mooncake* served on the day of the Mid-Autumn Festival brings together layers of flaky pastry and a juicy savoury filling, evoking the flavours of traditional family gatherings. The set menu is available at MOP1,288+ for four guests.

At **Chalou**, the Mid-Autumn Festival Set Menu celebrates authentic Cantonese flavours. The feast concludes with a playful rabbit-shaped *Coconut Pudding*, while *Wok-fried Roe Crab with Ginger and Scallion* and *Boiled Babylon Shell in "Taipa" Spicy Wine Sauce* take centre stage, showcasing autumn crab and Babylon shell at its richest. The set menu is priced at MOP1,288+ for four guests.

Lisboa Bistrô brings the Portuguese tradition of gathering around the family table to Mid-Autumn celebrations with a set menu for four. At its centre is *Grilled Lamb Chops with Port Wine-Cherry Glaze*, pairing tender, succulent meat with the depth of port and the gentle sweetness of cherry. The set menu is priced at MOP1,288+ for four guests, and SJM Supreme Card privileges apply.



Grand Lisboa Macau | 24 to 25 September

The Eight, a Two-MICHELIN-Starred Cantonese restaurant, presents an elevated Mid-Autumn Set Menu for a minimum of two guests. For two days only, Executive Chef Joseph Tse will reinterpret the legendary Jazz Soup — *Double-boiled Dehydrated Conch Soup with Xinjiang Red Hami Melon*, prepared with premium dried abalone and conch. The menu also features *Braised Kanto Sea Cucumber (80-Head Grade) with Goose Web*, prized for its rich gelatinous texture and silky tenderness, bringing a fitting sense of ceremony to the celebratory table. The menu is priced at MOP1,880+ per person.

JAI ALAI Oceanus and L’Arc Macau

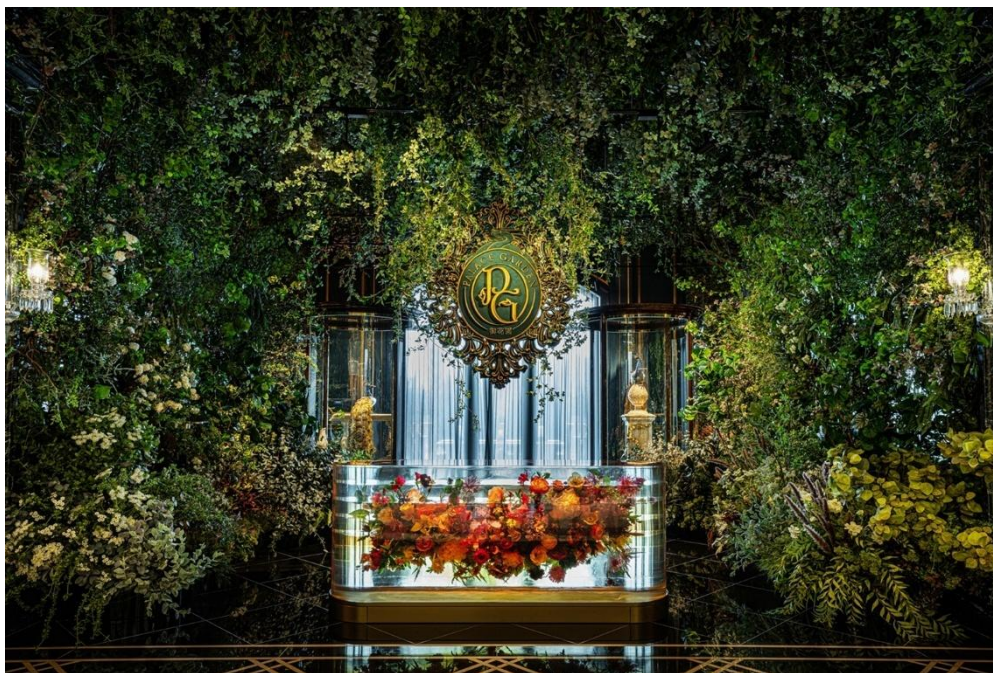
From 21 to 26 September, **Kingpin Bar** presents a *Mid-Autumn Snowy Mooncake Afternoon Tea* for guests who prefer to celebrate over an afternoon of sweet treats. The handcrafted snow skin mooncakes are available in four flavours: Mixed Berry, Durian, Mango & Passion Fruit, and Chocolate. The Deluxe set is further complemented by Pistachio Mixed Berry Tart and Mixed Berry Puff. The standard set for two is priced at MOP48++, while the deluxe set for four is priced at MOP88++.

At **L’Arc Chinese Restaurant**, “Moonlit Mid-Autumn, Flavours of Reunion” presents a series of authentic Cantonese family-style banquets from 24 to 26 September, with set menus for four, eight or twelve guests. Festive centrepieces include *Barbecued Mini Suckling Pig*, *E-fu Noodles with American Lobster in Supreme Soup*, *Steamed Sabah Giant Grouper with Dried Tangerine Peel, Ginger, Mushrooms, and Red Dates* and *Roasted Crispy Chicken Coated with Shaved Garlic*. Guests who reserve an eight- or twelve-guest menu at least one day in advance will receive a complimentary bottle of red wine. The menus are priced at MOP2,888 net for four guests, MOP4,688 net for eight guests, and MOP5,888 net for twelve guests.

From an intimate gathering for two to a generous banquet for the extended family, SJM’s Mid-Autumn offerings reflect the many ways in which the festival is celebrated. Across Macau, each table brings its own flavours and traditions to a shared season of reunion.

Availability is limited, and advance reservations are recommended. For reservations and enquiries, please call the respective restaurants.

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The One-MICHELIN-Starred Palace Garden introduces a Cantonese Mid-Autumn Set Menu designed to appeal across generations.



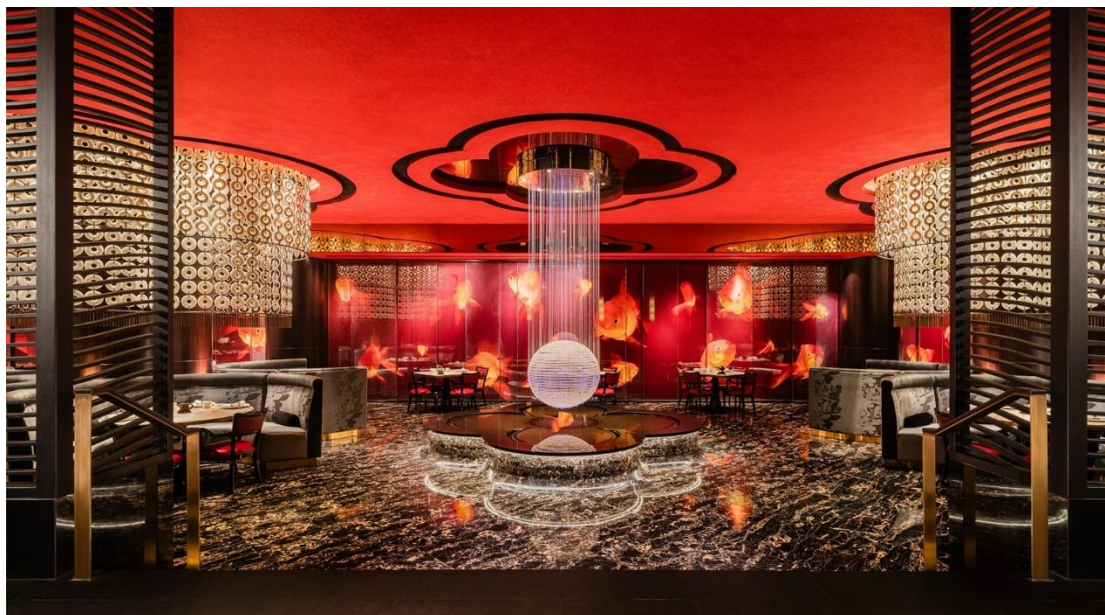
Rooted in Shanghainese home cooking, Hua Ting presents a Mid-Autumn Set Menu that evokes the warmth of family reunions.



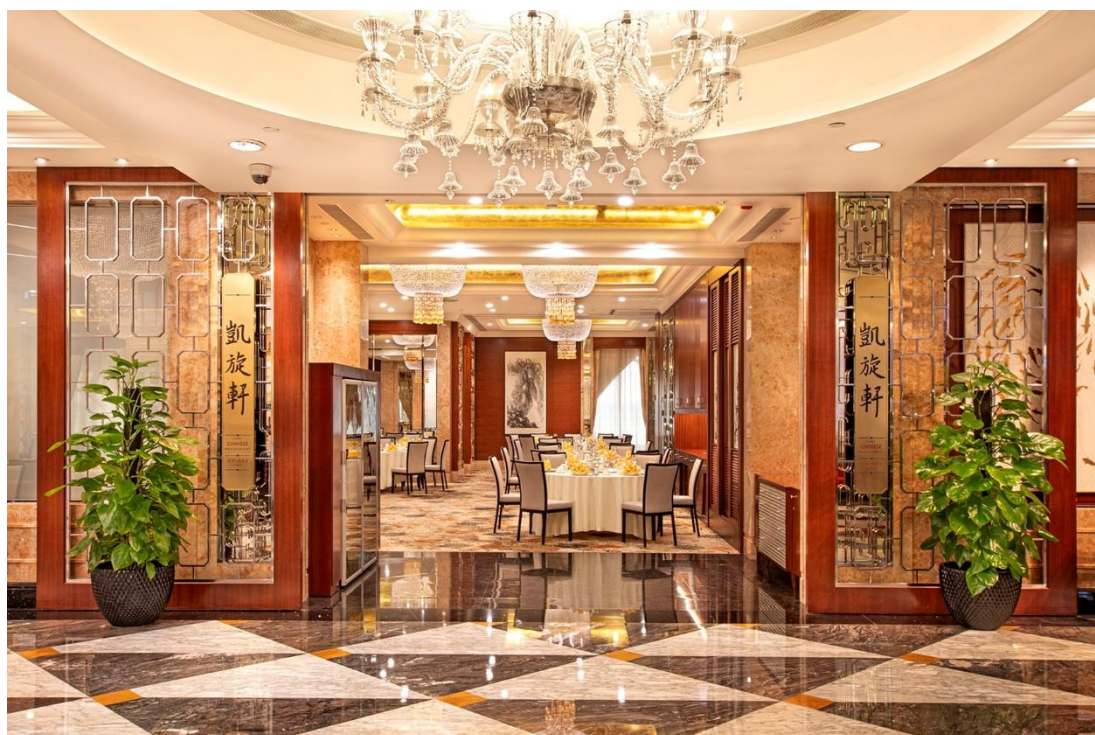
Chalou's Mid-Autumn Festival Set Menu brings together seasonal seafood and exquisite dim sum, making it an ideal choice for gatherings with family and friends.



Lisboa Bistrô's Mid-Autumn Set Menu for four brings the Portuguese tradition of gathering around the family table to Mid-Autumn celebrations.



The Two-MICHELIN-Starred The Eight presents an elevated Mid-Autumn Set Menu, bringing a fitting sense of ceremony to the celebratory table.



L'Arc Chinese Restaurant's presents an authentic Cantonese family-style banquet suitable for gatherings of all sizes.