

Press Release

**“SJM Stars Table Series: A Culinary Journey of Distinction”
Brings Acclaimed Restaurants from Shanghai, Seoul, and San Francisco to
Macau**

*Three MICHELIN Feasts Celebrate Cross-Cultural Encounters
from October to December*

(Macau, 21 September 2026) Building on the sell-out success of August’s collaboration between Don Alfonso 1890 and Seoul’s Restaurant Allen, SJM Resorts, S.A. will continue the “SJM Stars Table Series: A Culinary Journey of Distinction” with one new encounter each month from October to December. With menus curated by the MICHELIN Guide, Shanghai’s Two-MICHELIN-Starred Amazing Chinese Cuisine, Seoul’s Kwonsooksoo, which has held Two MICHELIN Stars for nine consecutive years, and San Francisco’s One-MICHELIN-Starred Niku Steakhouse will each join SJM’s culinary teams in dialogue, placing tradition alongside contemporary technique and affirming Macau’s distinction as a UNESCO “Creative City of Gastronomy.”

**October: The Elegance of Taishi Meets the Vitality of Chaozhou |
Palace Garden × Amazing Chinese Cuisine**

At One-MICHELIN-Starred Palace Garden, Head Chef Ken Chong is deeply versed in the traditions of Qing Dynasty Taishi cuisine, translating its elaborate techniques into layers of contemporary finesse. Across the table, Amazing Chinese Cuisine Founder and Executive Chef Chen Shaoxiong brings more than three decades of experience and the instincts of a chef raised in a Puning culinary family. His cooking remains devoted to the clarity of Chaozhou flavours, with particular mastery of slow-simmered stocks and seafood. Together, the two chefs explore the resonance between the refinement of Taishi cuisine and the vitality of Chaozhou cooking, presenting Cantonese cuisine at its finest.

True to both chefs’ commitment to tradition and innovation, diners will discover *Tilefish in Uroko-yaki Style with Puning Bean Paste Sauce*, a reimagined classic in which hot oil releases the bean paste’s fragrance while leaving the skin delicately crisp. Palace Garden’s *Braised Turnip with Hairy Crabmeat and Roe* brings the umami flavour of crab roe into a lighter contemporary expression. Together, the dishes reveal two branches of Cantonese cuisine meeting anew in the modern kitchen.

The dinner is priced at MOP2,588+ per person, with wine pairing available at an additional MOP888+ per person.

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:

Dining Hotline: (853) 8881 1800

China Toll-Free: 400 8422188
Hong Kong Toll-Free: 800 960288

**November: Portugal's Atlantic Spirit Meets Korea's Fermentation Heritage |
Mesa by José Avillez × Kwonsooksoo**

At the MICHELIN-Selected Mesa by José Avillez, Head Chef Herlander Fernandes carries forward José Avillez's contemporary vision of Portuguese cuisine, guided by seasonality, exceptional produce and a farm-to-table philosophy. The November collaboration brings him together with Kwonsooksoo Founder and Executive Chef Kwon Woo Joong, who has led the Seoul restaurant to Two- MICHELIN-Stars for nine consecutive years. Chef Kwon draws on traditional food culture, ancient fermentation, and seasonal ingredients to shape a distinctly modern idiom. Their menu sets the Atlantic flavours of Portugal against the depth of Korea's fermentation heritage.

The menu features Kwonsooksoo's signature dish *Abalone and Caviar with 46-year-aged Soy Sauce*, alongside Mesa by José Avillez's *Blue Lobster with Fisherman's Stew Broth*.

The dinner is priced at MOP1,988+ per person, with wine pairing available at an additional MOP788+ per person.

Date: 6 and 7 November 2026 (Friday and Saturday)

Location: Mesa by José Avillez, Level 3, THE KARL LAGERFELD MACAU

Website: <https://www.grandlisboapalace.com/en/happenings/sjm-stars-table-series-mesa-kwonsooksoo>

Reservations & Enquiries:

Dining Hotline: (853) 8881 1800

China Toll-Free: 400 8428984

Hong Kong Toll-Free: 3851 3828

**December: Open-flame Charcoal Grilling Meets Northern California Flavour |
The Kitchen × Niku Steakhouse**

The series then moves to The Kitchen, the MICHELIN-Selected steakhouse at Grand Lisboa renowned for premium cuts and the theatre of open-flame charcoal grilling. Head Chef Simon Li joins Dustin Falcon, Executive Chef of San Francisco's One-MICHELIN-Starred Niku Steakhouse. Chef Falcon brings together Northern California's finest seasonal produce and the discipline of Japanese charcoal technique in a distinctly modern American steakhouse style. In the open kitchen, guests can watch both chefs at close quarters as they personally introduce each course and explain the techniques behind its preparation.

Highlights include Niku Steakhouse's *Wagyu Tartare* and *Grilled Japanese A5 Wagyu with Blue Lobster*, bringing together the depth of open-fire cooking and the natural sweetness of shellfish.

The dinner is priced at MOP1,988+ per person, with wine pairing available at an additional MOP800+ per person.

Date: 4 and 5 December 2026 (Friday and Saturday)

Location: The Kitchen, 3/F, Grand Lisboa Macau

Website: <https://www.grandlisboa.com/en/happenings/sjm-stars-table-series-the-kitchen-niku-steakhouse>

Reservations & Enquiries: (853) 2828 3838

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The poster features a red background with white text and chef portraits. It lists three events: October (Palace Garden), November (Mesa by José Avillez), and December (The Kitchen). Each event includes the names of the chefs, their restaurants, and their Michelin Guide accolades.

Event	Date	Location	Chef 1	Chef 2	Accolades
Palace Garden	2026.10.16 & 17	Level 3, Grand Lisboa Palace Resort Macau	Ken Chong	Shaoxiong Chen	Michelin Guide Hong Kong & Macau 2026; Michelin Guide Shanghai Jiangsu Zhejiang 2026
Mesa by José Avillez	2026.11.6 & 7	Level 3, The Karl Lagerfeld Macau	Herlander Fernandes	Kwon Woo Joong	Michelin Selected Hong Kong & Macau 2026; Michelin Guide Seoul & Busan 2026
The Kitchen	2026.12.4 & 5	Level 3, Grand Lisboa Macau	Simon Li	Dustin Falcon	Michelin Selected Hong Kong & Macau 2026; Michelin Guide California 2026

SJM will continue the “SJM Stars Table Series: A Culinary Journey of Distinction” with one new encounter each month from October to December. In October, Palace Garden Head Chef Ken Chong and Amazing Chinese Cuisine Founder and Executive Chef Chen Shaoxiong will present the finest expression of Cantonese cuisine. In November, Mesa by José Avillez Head Chef Herlander Fernandes and Kwonsooksoo Founder and Executive Chef Kwon Woo Joong will bring contemporary Portuguese cuisine into dialogue with modern Korean gastronomy. In December, The Kitchen Head Chef Simon Li and Niku Steakhouse Executive Chef Dustin Falcon will present open-fire Wagyu and seafood feasts.