

DINING

From the well-established **Robuchon au Dôme**, one of Asia’s most renowned French fine-dining destinations to **The 8**, an award-winning home-grown Chinese restaurant brand, Grand Lisboa Hotel continues to play a pioneering role in shaping Macau’s culinary scene. Both restaurants have garnered the highest honours in gastronomy from the internationally renowned MICHELIN Guide and regional culinary accolades from the prestigious *Black Pearl Restaurant Guide*. Beyond the exceptional French and Chinese cuisines on offer at the hotel, guests are welcome to dine at **The Kitchen**, where prime cuts of meat take centre stage, and **Casa Don Alfonso** is home to authentic Italian cuisine. The restaurants at Grand Lisboa also offer an extensive wine list of more than 17,800 premium wine labels which have received recognition from *The World of Fine Wine*, *Wine Spectator*, and *China’s Wine List of the Year*. For those who prefer casual dining, Grand Lisboa houses several relaxed venues which offer authentic local dishes from Macau. To elevate the dining experience even further, Grand Lisboa will soon introduce a diverse array of new restaurant concepts which are slated to open in November 2024. Watch this space to learn more about the exciting new gastronomic destinations at Grand Lisboa!

Robuchon au Dôme

Set within a 238-metre-tall dome atop Grand Lisboa Hotel in Macau, Robuchon au Dôme is one of the top dining destinations in Asia. At the helm of the famed French fine-dining venue is Executive Chef Julien Tongourian, who worked with legendary Chef Joël Robuchon for more than 20 years. Under Chef Julien’s leadership, Robuchon au Dôme has successfully garnered three MICHELIN stars for 16 consecutive years and is rated as a Three-Diamond Black Pearl Restaurant. Today, Chef Julien continues to carry on Joël Robuchon’s profound respect for nature, produce, and guests. The seasonal set menu features *le caviar*, *la girole* (ravioli stuffed with mushroom and Comté cheese), *le homard* (roasted lobster with salted butter, stewed green peas in a champagne broth), *le boeuf* (chateaubriand served over lightly pan-fried foie gras) carved tableside and more. As the first restaurant in China to receive the “Grand Award” from *Wine Spectator*, Robuchon au Dôme is renowned for its impressive wine selection of more than 17,800 labels.

Location: 43/F, Grand Lisboa Hotel, Macau
Hours: Lunch: 12:00 p.m. to 2:30 p.m.
Dinner: 6:30 p.m. to 10:30 p.m.
(Closed on Tuesday & Wednesday)
Reservations & Enquiries: (853) 8803 7878

The 8

In 2007, Grand Lisboa Hotel unveiled its own homegrown restaurant brand – The 8 – to present local Chinese culinary culture on a global stage. With Executive Chef Albert Au Kwok Keung at the helm of the award-winning restaurant which has garnered two MICHELIN stars and is rated as a Two-Diamond Restaurant by the Black Pearl Restaurant Guide, guests enjoy an unprecedented dining experience of exquisite dim sum creations and Chef Albert’s innovative take on classic Cantonese cuisine. Guests may select from more than 150 dishes on The 8 menu, and each one is meticulously prepared using fresh, seasonal ingredients of the highest quality. Signature highlights include the *Steamed Garoupa Fillet with Crispy Black Bean and Garlic*, *Crispy Beef with Homemade Cream Sauce*, and *Barbecue Pork*. The 8 is also celebrated for its lunchtime menu which offers 40 varieties of à la minute, artfully crafted



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dim sum creations. Popular dim sum dishes on offer include *Steamed Dumplings with Cristal Blue Shrimps in the shape of Goldfish*, *Crispy Barbecued Pork Buns with Preserved Vegetables*, and *Steamed Dumplings with Abalone and Pork*.

Location: 2/F, Grand Lisboa Hotel, Macau
Hours: Lunch: 11:30 a.m. to 2:30 p.m.
Dinner: 6:00 p.m. to 10:00 p.m.
(Closed on Mondays)
Reservations & Enquiries: (853) 8803 7788 | www.grandlisboahotels.com

The Kitchen

The Kitchen is a modern steakhouse renowned not only for serving the world's finest selection of premium meats, but also for its fresh-from-the-tank seafood. It is the only steakhouse in Macau to feature a live fish tank and a Japanese sushi bar. Head Chef Simon Li oversees The Kitchen, where a talented team of chefs grill steaks and prepare piping hot pizzas on stage in an open kitchen. The *Chateaubriand* and *Dry-Aged (24 days) Bone-in Rib Eye* from the U.S; the *Grade 11 Sirloin*, *Grade 7 Porterhouse Steak* and *Grade 5 Tomahawk Steak* from Australia; or the *A5 Sirloin Kagoshima* beef from Japan are all signature prime meat favourites. Beyond the exceptional range of meats on offer, guests may select seafood live from the tank as well as sushi and sashimi from the sushi bar. Seafood specials include *Hokkaido scallops with lemonade fruit and yuzu sauce*, *Lobster tempura rolls with avocado*, and *Grilled A5 Japanese Beef Rolls*. The Kitchen has also earned the One-Diamond Restaurant honour from the *Black Pearl Restaurant Guide*.

Location: 3/F, Grand Lisboa Hotel, Macau
Hours: Lunch: 12:00 p.m. to 3:00 p.m.
Dinner: 6:00 p.m. to 10:00 p.m.
Reservations & Enquiries: (853) 8803 7777 | www.grandlisboahotels.com

Casa Don Alfonso

Helmed by Chef de Cuisines Francesco Magni, Casa Don Alfonso presents the authentic flavours of Italy in a family-style atmosphere. Having worked for Don Alfonso 1890 with the Iaccarino family in Italy, Chef Francesco truly understands the Don Alfonso philosophy. This philosophy respects the thousand-year-old tradition of southern Italy, advocates natural Mediterranean dishes, insists on using high-quality ingredients and presents the original flavors of each ingredient through exceptional cooking techniques. At Casa Don Alfonso, Chef Francesco prepares dishes from across Italy in a more relaxed setting. Signature favourites include the *Organic San Marzano tomato soup with scallop and dried oregano from "Punta Campanella"*; *Don Alfonso pizza with mozzarella, ricota cheese, cheek lard and wild arugula*; *Home-made tagliatelle with "cannellini" bean sauce and clams* as well as one of Chef Francesco's latest creations – *US rack of Lamb with roasted potatoes and Mediterranean pesto sauce*. Casa Don Alfonso has also garnered the "Grand Award" from *Wine Spectator* magazine for its exceptional selection of fine wines.



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Reservations & Enquiries: (853) 8803 7722 | www.grandlisboahotels.com

Round-The-Clock Coffee Shop

Round-The-Clock Coffee Shop offers a wide selection of specialties from around the world. Open 24 hours each day, guests can enjoy all-day dining at the coffee shop which offers Chinese, Portuguese and Macanese dishes, dim sum as well as Western dishes. For dessert or afternoon tea, guests may choose from a tempting selection of freshly baked cakes and other sweet delicacies served with tea or coffee.

Location: U2/F, Grand Lisboa Hotel, Macau
Hours: 24 hours
Reservations & Enquiries: (853) 8803 7766 | www.grandlisboahotels.com

Round-The-Clock Buffet

Round-The-Clock Buffet features an irresistible array of temptations for lunch or dinner. Guests will discover a wide range of international delicacies on offer including Seafood on Ice, a Carving Station, a Chinese Barbecue Station, hand-crafted Dim Sum, Western dishes and a decadent Dessert Spread. Designated chefs are on hand during the dinner buffet to serve premium seafood sashimi and freshly prepared noodles.

Location: U2/F, Grand Lisboa Hotel, Macau
Hours: Lunch: 12:00 p.m. to 3:00 p.m.
Dinner: 6:00 p.m. to 10:00 p.m.
Reservations & Enquiries: (853) 8803 7755 | www.grandlisboahotels.com

Lotus Lounge

Set in a quiet corner of Grand Lisboa Hotel, the Lotus Lounge is a relaxing escape for guests to enjoy a light snack with cocktails or a glass of wine.

Location: G/F, Grand Lisboa Hotel, Macau
Hours: 9:00 a.m. to 6:00 p.m.
Reservations & Enquiries: (853) 8803 7300 | www.grandlisboahotels.com

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