



Press Release

Sands China Leads Macao Awardees with Most Restaurants Recognised on Trip.Gourmet's 2027 Fine Dining List

Six of its venues celebrated for outstanding epicurean experiences

(Macao, September 19, 2026) – Sands China Ltd. has reinforced its status as a premier gastronomic destination with six of its signature restaurants earning coveted ratings on Trip.Gourmet's 2027 Fine Dining List, giving it the honour of having the most awardees in Macao under one roof.

Selected by Trip.com, culinary masters, and food culture enthusiasts, venues are assessed against different criteria: local characteristics, heritage and innovation, food, service, and ambience. Standout establishments are awarded in three categories: Black Diamond, Diamond, and Platinum.

Tom Connolly, Senior Vice President of Food and Beverage Operations, Sands China Ltd. said, "We are honoured to be repeatedly recognised by Trip.Gourmet, and delighted to be considered the best in Macao this year by its knowledgeable experts. This outstanding achievement is, in great part, due to our team's dedication, expertise and relentless pursuit of culinary excellence. We will continue to curate unforgettable experiences for our guests, while elevating Macao's reputation as a city of gastronomy."

Sands China's restaurants received the following accolades:

- **Black Diamond:**
The Londoner® Macao – **The Huaiyang Garden**
- **Diamond:**
The Parisian® Macao – **La Chine**

- **Platinum:**
The Londoner Macao – **Gordon Ramsay Pub & Grill**
The Venetian® Macao – **Jiang Nan by Jereme Leung**
Four Seasons Hotel Macao – **Zi Yat Heen**
The St. Regis Macao – **The Manor**

The Huaiyang Garden, The Londoner Macao

Curated by ‘The Godfather of Huaiyang Cuisine’ Zhou Xiaoyan, The Huaiyang Garden celebrates the classic flavours of this timeless cuisine in a tranquil setting that reflects its ancient Chinese garden design. Diners can enjoy authentic Huaiyang delicacies enhanced by flawless presentation. Signature dishes include Shredded bean curd with crab meat and egg white in superior soup, Steamed Hilsa herring fish with 20 years Huadiao wine, and Braised Hokkaido sea cucumber with shrimp roe.

La Chine, The Parisian Macao

Located on Level 6 of The Parisian Macao’s Eiffel Tower, La Chine boasts panoramic views of Cotai Strip. Executive Chinese Chef Ben Lui curates a true feast for the eyes and palate by showcasing Cantonese cuisine in its most authentic expression, further elevated by artistic plating. Specialities include Poached Boston lobster in superior prawn broth served with crispy rice, Chilled Australian lobster, and Smoked baby pigeon in lemongrass flavour.

Gordon Ramsay Pub & Grill, The Londoner Macao

Gordon Ramsay Pub & Grill is the first restaurant in Macao by world-renowned. multi-Michelin starred chef, Gordon Ramsay. The authentic and convivial British gastropub and grill serves many Ramsay signatures including Beef Wellington, Fish & Chips and Sticky Toffee Pudding, alongside an impressive selection of steaks sourced from the finest farms.

Jiang Nan by Jereme Leung, The Venetian Macao

Jiang Nan by Jereme Leung celebrates the best of Jiangnan cuisine, with a focus on the authentic flavours of Shanghai, Jiangsu and Zhejiang. Celebrity master chef Jereme Leung innovatively handcrafts classic dishes while carefully preserving the authenticity of the region, must-try dishes include House signature drunken crab in “Hua Diao” wine, Oven-baked fortune chicken, Eight treasures braised duck, and Mahjong full house – a mouth-watering dessert based on Shanghai’s White Rabbit candy.

Zi Yat Heen, Four Seasons Hotel Macao

Zi Yat Heen presents an elevated expression of Cantonese cuisine, where timeless culinary traditions are reimagined through contemporary craftsmanship and refined artistry. Executive Chinese Chef of Four Seasons Hotel Macao Anthony Ho embraces the philosophy of 'Seasons and Artistry', Seasonal delicacies and premium seafood are sourced from around the world and treated with respect. Signature dishes include Stuffed suckling pig, Russian Matsuba Crab, and Roasted Crystal Shiqi baby pigeon.

The Manor, The St. Regis Macao

Helmed by Executive Sous Chef Michele Dell'Aquila, The Manor brings the exquisite flavours and refined hospitality of the Mediterranean to the heart of Macao. Each dish is a masterpiece of passion and heritage, complemented by impeccable service and elegant interiors. Chef favourites include Greek-style grilled octopus, Mediterranean-style salt-baked sea bass, and Seafood risotto.

Sands China's integrated resorts offer a world of diverse cuisines prepared by some of the most innovative and skilled chefs in Macao, with more than 150 dining options, from Macanese favourites to Michelin-starred. For more information, please visit

<https://en.sandsresortsmacao.com/sands-lifestyle/gastronomy.html>.



Photo caption: Sands China Ltd. has reinforced its premier gastronomic destination status with six of its signature restaurants earning coveted ratings on Trip.Gourmet's 2027 Fine Dining List.