

news release

Mandarin Oriental Hotel Group Limited
281 Gloucester Road, Causeway Bay, Hong Kong
Telephone +852 2895 9288 Facsimile +852 2837 3500
www.mandarinoriental.com



THREE-STAR MICHELIN GUEST CHEF THOMAS BÜHNER DEBUTS AT MANDARIN ORIENTAL, BANGKOK

Hong Kong, 8 April 2015 – [Mandarin Oriental, Bangkok](#) is delighted to announce a guest residency by one of Germany's most celebrated chefs of more than twenty years, Thomas Bühner, from 11 to 16 May 2015. Bühner is the owner and head chef of La Vie Restaurant in Osnabrück, Germany – the restaurant boasts three Michelin stars and 19 Gault Millau points.

In 1989, Bühner became Harald Wohlfahrt's Chef de Partie at the Schwarzwaldstube in Baiersbronn – a turning point in his culinary career and the ideal prerequisite for taking on the position of Head Chef at La Table in Dortmund in 1991. Five years later, he was awarded his first Michelin star, followed by a second in 1998. Gault Millau voted Bühner "Rising Star of the Year" in 2001 and "Chef of the Year" just five years later. In 2009, Bühner became a Relais & Chateaux "Grand Chef", while La Vie was granted membership of "Les Grandes Tables du Monde" in 2010.

Bühner inspires with modern, three-dimensional aromatic cuisine: always placing each individual product's natural flavours in the foreground; a penchant for low-temperature cooking; and the extensive range of his cuisine which he likens to a symphony rather than a collection of disparate courses.

During his residency at the legendary, 139-year-old Mandarin Oriental, Bangkok's [Lord Jim's](#) restaurant, Bühner will orchestrate a symphony of innovative and avant-garde five- and seven-course dinner menus that include highlights such as slow cooked salmon served with caviar, fennel, croutons and olive oil; and blue lobster with beetroot, caviar and hazelnut foam. Both menus offer a choice of Australian wagyu with tamarind, banana and pimento; and turbot, broccoli and chickpeas with Joselito ham for the main course.

-more-



Page 2

An exclusive six-course dinner menu, paired with Dreissigacker Riesling and Pinot Noir wines from Germany's Rheinhessen region, include marinated mackerel teriyaki with passion fruit and black sesame ice cream; and sour braised beef and pigeon served with red cabbage and celery puree.

The five- and seven-course dinner menus are available from 11 to 15 May 2015 and cost THB 4,700* and THB 5,400* respectively. Wine pairing options are also on offer. The exclusive six-course wine dinner on 16 May costs THB 6,900*. Advanced booking is required. For more information or to make a reservation, please email Mobkk-Restaurants@mohg.com or contact +66 (2) 659 9000 ext 7390.

Mandarin Oriental, Bangkok's [Bangkok Four More](#)** exclusive offer gives foodies, culinary adventurers and bon-viveurs alike an extra day to explore the legendary landmarks and experience one of Germany's most celebrated chefs in one of the world's most exciting cities. Guests booking a three-night stay at Bangkok's celebrated *La Grande Dame* will receive a complimentary fourth night. For room reservations, please visit www.mandarinoriental.com

*Price excludes 10% service charge and VAT.

**Bangkok Four More exclusive offer excludes dinner by Thomas Bühner

About Mandarin Oriental, Bangkok

Built in 1876 and ideally located on the banks of the Chao Phraya River, Mandarin Oriental, Bangkok has been an inspiration to a host of world-renowned writers from Joseph Conrad, Somerset Maugham to Wilbur Smith and John Le Carre. Mandarin Oriental, Bangkok boasts an international reputation for splendid service, style and grace and facilities including eight restaurants. The hotel's private teakwood shuttle boats provide daily access to the world famous Thai Cooking School, the hotel's Thai restaurant, the award-winning Oriental Spa and Health Centre located across the River; as well as the nearest skytrain station (SaphanTaksin) and River City Shopping Centre.

-more-



Page 3

About Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the most luxurious hotels, resorts and residences. Having grown from a well-respected Asian hotel company into a global brand, the Group now operates, or has under development, 44 hotels representing almost 11,000 rooms in 24 countries, with 20 hotels in Asia, ten in The Americas and 14 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 15 *Residences at Mandarin Oriental* connected to its properties.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at www.mandarinoriental.com.

Visit [Destination MO](http://www.mandarinoriental.com/destination-mo/) (<http://www.mandarinoriental.com/destination-mo/>), the online version of [Mandarin Oriental Hotel Group](#)'s bespoke publication, *MO*. News about our award-winning hotels, the best dining experiences, spa treatments, travel retreats and interviews with the Group's celebrity fans is now just a click away. Further information is also available on our [Social Media](#) channels.

-end-

For further information, please contact:
Corporate Office

Sally de Souza (sallydes@mohg.com)
Group Communications – Corporate/Asia
Tel: +852 2895 9160

www.mandarinoriental.com

Mandarin Oriental, Bangkok

Etienne de Villiers (edevilliers@mohg.com)
Director of Public Relations
Tel. +66 2 659 9000

www.mandarinoriental.com/bangkok