

news release

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TWO-STAR MICHELIN CELEBRITY CHEF KARLHEINZ HAUSER DEBUTS AT MANDARIN ORIENTAL, BANGKOK

Hong Kong, 29 July 2015 – [Mandarin Oriental, Bangkok](#) is delighted to announce a guest appearance by German television celebrity chef and patron of Seven Seas restaurant in Hamburg, Karlheinz Hauser, from 28 September to 3 October 2015. Seven Seas boasts two Michelin stars and 17 Gault Millau points. In 2015, Hauser was awarded the coveted Five Star Diamond Award for the nineteenth consecutive year by The American Academy.

A well-known celebrity chef on German television, Hauser has been demonstrating his culinary skills on the ARD Büffet live show for seven years, and is a guest judge on ZDF Television's Kitchen Battle show.

Karlheinz Hauser's pivotal culinary influences were one of the world's most celebrated chefs, Eckart Witzigmann, at Aubergine restaurant in Munich, and later a tenure as head chef for the restaurant legend, Gerd Käfer. Following his time in Munich, Hauser made his way to Berlin where he became executive chef and culinary manager at the Hotel Adlon, organising high profile dinners and banquets for dignitaries and celebrities from Jacques Chirac and Bill Clinton to Arnold Schwarzenegger. In 2002 he was appointed chef and patron at Seven Seas restaurant.

For Hauser, the product is always the star in the kitchen and the selection of the best quality produce is critical to his culinary philosophy. He excels with an exciting style of classic cuisine enhanced by contemporary and surprising accents. During his guest appearance at the legendary, 139-year-old Mandarin Oriental, Bangkok's [Lord Jim's](#) restaurant, Hauser will focus on fine craftsmanship and outstanding ingredients with five- and seven-course dinner menus that include highlights such as scallops and foie gras served with artichokes, truffle and curly endive; and seabass and Brittany lobster with melon, carrot, ginger, coconut and yuzu.

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An exclusive six-course dinner menu paired with fine wines include frozen goat cheese with orange, pepper and olive oil; and saddle of venison served with porcini mushrooms, celeriac, *Semmelschnitte* and pickled cherries.

The five- and seven-course dinner menus are available from 28 September to 2 October 2015 and cost THB 4,200* and THB 4,900* respectively. Wine pairing options are also on offer. The exclusive six-course wine dinner on 3 October costs THB 5,800*. 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 Germany's celebrity chef 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 Karlheinz Hauser.

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.

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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, 45 hotels representing almost 11,000 rooms in 24 countries, with 21 hotels in Asia, nine in The Americas and 15 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.

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