

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



CELEBRITY CHEF, GASTON ACURIO, BRINGS AWARD WINNING PERUVIAN CUISINE TO MANDARIN ORIENTAL, BARCELONA

Hong Kong, 6 April 2016 – Celebrity chef, Gastón Acurio, the “Ambassador of Peruvian cuisine”, will offer a vibrant dining experience at Mandarin Oriental, Barcelona from mid-April to October 2016. Chef Acurio will present authentic Peruvian dishes at the hotel’s two *al fresco* dining spaces: the rooftop terrace, [Terrat](#), and relaxed urban oasis, [Mimosa Garden](#).

A chef and entrepreneur dedicated to personal development, Gastón Acurio has won much admiration for his expressive cuisine. His Astrid y Gastón restaurant in Lima, Peru, is ranked third in *Latin America’s 50 Best Restaurants 2015*. Chef Acurio’s arrival in Barcelona reflects his close relationship with Mandarin Oriental Hotel Group for whom he already manages [La Mar](#) restaurant at [Mandarin Oriental, Miami](#).

Confirming Mandarin Oriental, Barcelona’s status as a culinary hotspot and one of the Catalan capital’s exceptional dining destinations, Acurio joins the hotel’s multi-Michelin starred Chefs, Carme Ruscalleda and her son, Raúl Balam, who run fine dining restaurant, [Moments](#), and “Chef of the Sea”, Ángel León, head of [BistrEau](#).

Guests can enjoy Chef Acurio’s Peruvian cuisine at Mimosa Garden during the daytime and at Terrat from 8pm. With panoramic views over Barcelona, Terrat is a vibrant, cosmopolitan nightspot where guests can revel in cocktails, music and delicious food long into the night.

“We are extremely pleased to introduce the spirit of Peruvian food by the hand of such a recognized and award-winning chef as Gastón Acurio. Having Gastón join Carme Ruscalleda and Ángel León reaffirms our commitment to providing our guests with world-class dining experiences,” said Greg Liddell, General Manager of Mandarin Oriental, Barcelona.

Two-Michelin Star Moments prepares traditional Catalan-inspired cuisine with a contemporary twist and some Japanese touches that combine to create a cosmopolitan experience for diners. BistrEau offers avant-garde seafood dishes inspired by the cooking of

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Aponiente, Ángel León's two-Michelin star restaurant in El Puerto de Santa María, Cádiz. In a new offer to diners, BistrEau is now providing three tasting menus of Chef León's most personal creations, priced at €60, €90 and €120.

About Gastón Acurio

Acurio is one of the world's most prominent chefs. His flagship restaurant in Lima, Astrid y Gastón, holds third place in *Latin America's 50 Best Restaurants 2015* and is 14th in the world rankings. In 2005, the chef set out to make the world fall in love with ceviche, and ten years later he has become a Peruvian icon with his talents recognized worldwide. He has received many international awards and employs in excess of 3,000 staff in more than 40 restaurants worldwide.

About Mandarin Oriental, Barcelona

Mandarin Oriental Barcelona is an exclusive hotel situated right on Barcelona's Passeig de Gràcia. The property has 120 bedrooms and suites with an exquisite and elegant interior design by Patricia Urquiola and an award winning Spa. Its carefully considered gastronomic offering currently consists of two restaurants: BistrEau restaurant by Ángel León and the signature restaurant Moments, providing neo-traditional Catalan cuisine under the auspices of the multi-Michelin starred chef Carme Ruscalleda. Mandarin Oriental, Barcelona appeals as a meeting point for guests and local residents alike, and offers enticing spaces such as the Mimosa garden, the Terrat with exceptional panoramic views over the city and the Banker's Bar, with its extensive cocktail menu and music program.

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, 46 hotels representing 11,000 rooms in 24 countries, with 21 hotels in Asia, nine in The Americas and 16 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.

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For further information, please contact:

Corporate Office

Vanina Sommer (vsommer@mohg.com)
Group Communications – South Europe,
Middle East and Africa
Tel: +33 (1) 70 98 70 50

www.mandarinoriental.com

Mandarin Oriental, Barcelona

Mónica Homedes (mhomedes@mohg.com)
Director of Communications
Tel: +34 (93) 151 87 62

www.mandarinoriental.com/barcelona