

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



EXPERIENCE AN EXCLUSIVE GASTRONOMIC JOURNEY AT MANDARIN ORIENTAL, BARCELONA

Hong Kong, 24 September 2015 -- [Mandarin Oriental, Barcelona](#) is offering guests an opportunity to discover the food and wine of the Mediterranean's gastronomic capital, Barcelona. By booking the two-night *Gastronomic Destination* package, gourmet lovers will enjoy local delicacy tastings, a chef-guided tour of Barcelona's most famous food market and Michelin-starred cuisine at the hotel, where they can stay in a luxurious Deluxe room.

Mandarin Oriental, Barcelona is a gastronomic destination in its own right, the place where celebrities come to dine, and home to [Moments](#), the two Michelin-starred restaurant led by seven Michelin-starred Chef Carme Ruscalleda. Guests can also dine at [BistrEau](#), the acclaimed seafood restaurant, and at [La Mesa](#), which was recently created by two Michelin-star Chef, Ángel León. Guests will be offered tasting menus at Moments and La Mesa, so they can appreciate the extensive culinary skills of the restaurants' Michelin-star chefs.

Guests will visit one of Europe's most famous food markets, "La Boqueria", with a Mandarin Oriental Chef who shares breakfast with them at one of its typical bars, Bar Pinotxo, before showing them round the market stands to experience the many flavours and colours. Guests can then choose between a wine tasting in a hidden cellar or visiting Jamón Experience, a 2,500 sqm space dedicated to the wonderful world of ham, where the master ham carver will introduce them to six types of ham matched with a choice of Cava or wine in a special tasting. Afterwards, the tour continues in the Gothic Quarter and El Born district where guests will be taken to characterful food shops and famous pastry makers, such as Casa Viader, Escribà, Formatgeria La Seu, Charcutería La Pineda or Vila Viniteca.

The *Gastronomic Destination* package is valid from September 2015 to December 2016, subject to availability. Rates start from EUR 2,200 for two persons sharing and include:

- Two nights luxury accommodation in one of the hotel's exclusive Deluxe rooms
- Daily continental breakfast for two persons served in-room or buffet breakfast for two at the restaurant

-more-

Page 2

- VIP welcome treat upon arrival prepared by the Chef
- Private, 4-hour guided gourmet tour, including breakfast during a visit to La Boqueria Market with a Mandarin Oriental Chef, and an aperitivo in a typical bodega.
- Optional wine tasting in a hidden cellar or visit to Jamón Experience
- A lunch tasting menu with wine pairing and a dish dedicated to the guests from the Chef at Two Michelin Starred Moments restaurant
- A gastronomic dinner at La Mesa by Ángel León with a tasting menu, including a sherry pairing.
- A signature cocktail and tapa at el Terrat roof terrace, Mimosa Garden or Banker's Bar subject to seasonal opening hours and guest's choice.

For reservations and information please visit the website at www.mandarinoriental.com, contact the hotel directly on +34 93 151 88 88 or via e-mail at mobcn-reservations@mohg.com.

About Chef Carme Rusalleda and Moments

Carme Rusalleda is the only woman in the world to be awarded seven Michelin stars. Her restaurant, Sant Pau, in the Catalan resort of Sant Pol de Mar, has held three Michelin stars since 2005, and her Sant Pau outpost in Tokyo, which opened in 2004, has two Michelin stars. Rusalleda's other awards include the National Gastronomy Prize and Catalonia's highest honour, the Sant Jordi Cross, which she received in 2004. The collaboration between Mandarin Oriental and Rusalleda is an exciting development for Barcelona's culinary scene, which is world renowned for being one of the most inspired. Moments serves neo-traditional Catalan cuisine using high quality, fresh seasonal produce.

About Chef Ángel León and La Mesa

Ángel León is considered one of the best chefs in Spain. Known as the Chef of the Sea, he was born in Cadiz and acquired his love of the ocean through his father, a doctor and fisherman. In 2007, he gambled by opening his own restaurant, Aponiente, in Puerto de Santa

María, in the province of Cádiz, taking its name from the Mediterranean wind that blows in from the west. Here, he developed his avant-garde cuisine, using the sea as a larder and demonstrating his limitless capacity for creativity, which has helped him achieve international recognition, including two Michelin Stars.

Ángel León's passion for saltwater fishing and his interest in the marine world are lovingly reflected in his creative cuisine. Ángel's culinary expertise and flair for questioning existing conventions have made him a young chef with an outstanding talent for experimentation. He is the first chef in the world to use plankton in cooking, adding it to a number of his delicious recipes.

La Mesa: La Mesa by Ángel León offers an unforgettable dining adventure. Two Michelin-star chef, Ángel León, takes diners on a journey of the sea with a tasting menu of at least 15 beautifully presented dishes that will delight the senses. Using his own distinctive cooking methods, León has created a menu renowned for its full flavours, textural sensations and trompe l'oeil effects, which can be experienced in specialties such as Iodic Soup, Oyster Foam and Red Tuna Parpatana.

About Mandarin Oriental, Barcelona

Mandarin Oriental Barcelona is an exclusive hotel situated right on Barcelona's Passeig de Gràcia. The property has 120 rooms and suites with an exquisite and elegant interior design by Patricia Urquiola. Its carefully considered gastronomic offering currently consists of two restaurants: BistrEau restaurant with La Mesa 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 live music program.



Page 4

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 25 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, 16 *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

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