news release

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MANDARIN ORIENTAL, BOSTON DEBUTS A POP-UP SUSHI SHOP

Hong Kong, 16 September 2016 – The Five-Star Mandarin Oriental, Boston is delighted to announce the debut of Maki@MO, a new sushi pop-up shop located in the hotel's lobby.

Set amongst the exotic blonde wood paneling and cozy fireplace, Maki@MO will debut on September 23, 2016. Honoring the art and design of sushi-making, the hotel's talented chef will hand-roll an assortment of traditional and signature sushi, each appropriately paired with sommelier selected wines, available by the glass.

"The pop-up will transform our lobby into a social space where guests can enjoy a casual business lunch, evening bite or simply unwind after a busy day in Back Bay," says General Manager Alain Negueloua.

Available Tuesday to Saturday from 11:30 a.m. to 7 p.m., the select maki menu will be served as follows: Seaweed Salad USD 8; New England Maki tuna, tempura flakes, and spicy mayonnaise 8 pieces for USD 10; California Maki crabmeat, avocado, cucumber and tobiko 8 pieces for USD 10; Alaska Maki salmon, avocado and cucumber 8 pieces for USD 10; Atlantic Maki tuna and avocado 8 pieces for USD 10; Florida Maki shrimp, avocado and sweet mayonnaise 8 pieces for USD 10; and the signature Mandarin Oriental Maki crabmeat, avocado and cucumber, topped with a colorful display of salmon, tuna, shrimp and avocado 10 pieces for USD 18.

In addition, guests will also be invited to join a #MakiAtMO Instagram photo contest for an opportunity to win a two-night stay including breakfast for two at Mandarin Oriental, Boston. To enter, competitors can simply post one or more photographs of Maki@MO using hashtags #MakiAtMO #MOboston and follow the hotel's IG account @mo_boston. The photograph that receives the most likes by 12 noon on October 29, 2016 will win.



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The Lobby Lounge at Mandarin Oriental, Boston is able to entertain 25 seated guests or a reception for up to 50. Both casual seated dining and Maki@MO "to go" orders will be available. For additional information regarding Maki@MO please call +1 (617) 535 8888 or visit http://www.mandarinoriental.com/boston/hotel/hotel-news/.

About Mandarin Oriental, Boston

An intimately luxurious hotel, <u>Mandarin Oriental</u>, <u>Boston</u> combines classic New England elegance with refined Oriental touches to create one of the most distinctive hospitality experiences in the region. Awarded both Forbes Five-Stars and AAA Five-Diamonds, Mandarin Oriental, Boston features 148 of the city's most spacious guestrooms and suites, exquisite meeting and event facilities and legendary personalized service. Hotel amenities include Massachusetts' only holistic <u>Five-Star awarded spa</u>, a state-of-the-art fitness center and our signature restaurant <u>Bar Boulud</u>, a French-inspired bistro and wine bar from internationally acclaimed chef Daniel Boulud. A short 15-minute drive from Logan International Airport, Mandarin Oriental, Boston connects guests to the city's finest shopping, cultural venues and business institutions from its prime location in the heart of Boston's chic Back Bay on Boylston Street.

About Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world's most luxurious hotels, resorts and residences. Having grown from its Asian roots into a global brand, the Group now operates 29 hotels and eight residences in 19 countries and territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin Oriental has a strong pipeline of hotels and residences under development, with the next hotel opening planned in Doha.

Photographs of Mandarin Oriental are available to download from the <u>Photo Library</u> of our <u>Media</u> section at <u>www.mandarinoriental.com</u>.



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