information

Mandarin Oriental, Geneva
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INNOVATIVE DINING AT MANDARIN ORIENTAL, GENEVA

Designed by internationally acclaimed Adam D. Tihany; Mandarin Oriental, Geneva's two

MANDARIN ORIENTAL

GENEVA

restaurants, 'Rasoi by Vineet' and 'Café Calla' along with the hotel's chic MO Bar, are the

city's most stylish venues for gourmands. One a deliciously innovative Indian restaurant and

the other a modern luxury French-style Café. Complementing the choice of restaurants, the

hotel also offers the stylish MO Bar; a fun and elegant setting to enjoy an array of

contemporary and classic cocktails and delicious tapas-style food, served throughout the day.

Rasoi by Vineet

The Indian restaurant "Rasoi by Vineet" is the hotel's Signature restaurant and is one of the

main attractions on the Geneva dining scene. It offers the cuisine of Michelin starred Chef

Vineet Bhatia, who specialises in deliciously spectacular "evolved" Indian food. The

restaurant is decorated with vibrant colours of Indian reds and purples with silver leaf set into

rich woods and stone surfaces. It oozes luxury and warmth with a touch of Indian charm.

The addition of a beautifully modern-designed traditional open tandoori oven located at the

entrance of Rasoi and visible from the Lobby provides a striking centrepiece for guests. The

daily bread making entices guests in to sample the delicate Indian flavours, masterfully put

together to create unique and mouth-watering dishes.

In the summer months, the restaurant spills out onto a beautiful terrace with spectacular

views over the River Rhône.

The restaurant has been awarded one Michelin star since 2010.

Open from Tuesday to Saturday, for lunch 12am - 2pm and dinner 7pm - 10pm.

Café Calla

A little less formal and with a relaxed atmosphere, this high-end luxury Café offers, as of 2

June 2014, modern French and health-conscious cuisine, centered around regional products.

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It also proposes a new business lunch option with a "55 CHF lunch in 55 minutes" three-course menu.

The restaurant's simple and chic décor of beige, bronze and amber shades provides a sophisticated yet casual ambience which makes it the ideal haunt for both business meetings and casual daytime diners. At night the restaurant transforms into an intimate and sexy dining experience with dramatic and stylish lighting to create a completely different look and feel.

It is directed by Chef Nasser Jeffane, a former disciple of renowned chef Thierry Marx. Nasser was a Sous-Chef at Michelin-starred restaurant Sur Mesure at Mandarin Oriental, Paris for two years before joining Mandarin Oriental, Geneva. His past experiences include various famous Michelin-starred restaurants and hotels, such as Le Pré Catelan and Hotel Lutetia in Paris.

Café Calla's centrepiece is a spectacular circular glass wine-cellar home to more than 1,500 bottles of distinguished international and local wines.

Open daily for breakfast 7 - 10.30am, lunch 12am - 2.30pm and dinner 6 - 10.30pm, seats 120 persons.

MO Bar

MO Bar provides the hotel with the modern luxury bar experience. Open all day every day, it has been designed as a contemporary yet classic bar with an extensive cocktail menu offering three distinctive and interwoven themes from past, present and future. To name but a few, cocktails on the menu include MO Spice, Mandarin Mule, and Apple and Cardamom Cloud. Delicious tapas-style dishes, regional themed bento-boxes and exquisite Afternoon Tea delicacies are served all day, with immaculate presentation and service.

Open daily 8.30am - 1am.



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