

## information

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### **INNOVATIVE DINING AT MANDARIN ORIENTAL, GENEVA**

Designed by internationally acclaimed Adam D. Tihany; Mandarin Oriental, Geneva's two 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 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 was awarded one Michelin star in 2010 and for six consecutive years.

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

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### **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. 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 6.30 - 10.30pm, seats 120 persons.*

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### **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, The Bubble Mojito, and Maracuja del Brasil. Delicious tapas-style dishes, regional themed bento-boxes and exquisite delicacies are served all day, with immaculate presentation and service.

*Open daily 8.30am - 1am.*

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