

news release

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MANDARIN ORIENTAL'S STAR-STUDED RESTAURANT LINE UP

Mandarin Oriental Hotel Group honoured in 2013 Michelin Guides – with eight restaurants and ten Michelin stars.

Hong Kong, 7 December 2012 -- Mandarin Oriental hotels have long been renowned for their excellence and innovation in food and beverage, and the Group's passion for creating memorable dining experiences has once again been recognised, with eight restaurants being honoured in the 2013 *Michelin Guides*. This is more than any other hotel group in the world.

In Europe, [*Moments*](#) restaurant, headed by the renowned chef Carme Ruscalleda and chef Raül Balam was honoured to achieve two Michelin star status in the 2013 Spanish *Guía Michelin*. A testament indeed to the enthusiasm and passion of this dedicated culinary team. [*Dinner*](#) at Mandarin Oriental Hyde Park, London where Heston Blumenthal and Executive Chef, Ashley Palmer-Watts, serve historic gastronomy with a 21st century twist, retained its Michelin star.

At Mandarin Oriental, Geneva [*Rasoi by Vineet*](#), the first fine dining restaurant in Geneva to offer contemporary Indian cuisine, also maintained its coveted one star status in *Michelin's 2012 Guide for Switzerland*. In Munich, [*Restaurant Mark's*](#) under the direction of Executive Chef Simon Larese, also retained its one Michelin star status.

In Asia, the Group's flagship property, Mandarin Oriental, Hong Kong maintains two Michelin-starred restaurants. [*Pierre*](#), which features the bold cuisine of multi award-winning, three Michelin starred chef, Pierre Gagnaire was awarded one Michelin star in the 2013 guide, while the [*Mandarin Grill + Bar*](#), a Hong Kong dining institution, where artistic Executive Chef Uwe Opocensky serves a modern interpretation of grill classics and the city's finest seafood, retained its one Michelin star for the fourth consecutive year.

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Page 2

In addition, [*Amber*](#) at The Landmark Mandarin Oriental, Hong Kong, also maintained its coveted two Michelin star status. The restaurant features the innovative and exhilarating cuisine of talented Chef Richard Ekkebus.

Finally, at Mandarin Oriental, Tokyo, [*Signature*](#) serving contemporary French cuisine maintained its single star status for the sixth time.

“We are truly delighted to receive these prestigious accolades,” said David Nicholls, the Group’s Corporate Director of Food and Beverage. “It reflects the dedication to fine dining excellence that Mandarin Oriental hotels offer around the world.”

The Group continues to appoint globally renowned culinary talent throughout its portfolio. The most recent addition being Chef Thierry Marx at Mandarin Oriental, Paris. The hotel’s signature restaurant [*Sur Mesure*](#), was awarded two Michelin stars in the 2012 *Michelin Guide*, bringing the current number of Michelin starred restaurants in the Group’s portfolio to nine, and the number of stars to twelve.

About The Michelin Guide

Michelin has been in the business of evaluating and recommending restaurants and hotels for over a century. They employ full-time professional inspectors who anonymously visit restaurants and hotels, and evaluate them on a range of criteria, using an evaluation process that has been honed over time to identify consistently high-quality establishments to suit a range of budgets and across a range of styles and cuisines.

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Page 3

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world's most prestigious hotels and resorts. The Group now operates, or has under development, 45 hotels representing 11,000 rooms in 28 countries, with 19 hotels in Asia, 13 in The Americas and 13 in Europe, Middle East and North Africa. In addition, the Group operates, or has under development, 14 *Residences at Mandarin Oriental* connected to its properties.

Photography of Mandarin Oriental is available to download, in high and low resolution, in the [Photo Library](#) of our *Media* section, at www.mandarinoriental.com. Please join us on Facebook (www.facebook.com/MandarinOriental) and Twitter (www.twitter.com/mo_hotels)

Visit [Destination MO](http://www.destinationMO.info) (www.destinationMO.info), 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.

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