

news release

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MANDARIN ORIENTAL, HONG KONG WELCOMES ACCLAIMED CHEF, DANIEL HUMM, FROM ELEVEN MADISON PARK

Hong Kong, 2 January 2013 – [Mandarin Oriental, Hong Kong](#) will be celebrating its 50th Anniversary in 2013, and to mark the occasion will be welcoming three celebrity chefs. The first of these will be Chef Daniel Humm, one of America's most talked-about and acclaimed chefs, of the three-Michelin-starred Eleven Madison Park restaurant in New York, and he will be the chef-in-residence at the Michelin-starred [Mandarin Grill + Bar](#) between 13 and 17 March 2013. During this visit Chef Humm, who has never cooked in Hong Kong before, will be accompanied by Will Guidara, General Manager and co-owner of Eleven Madison Park, along with a team of six.

Guests will be able to enjoy a seven-course lunch or nine-course dinner, both of which will include a number of Chef Humm's famous signature dishes, such as "Crab Salad with Pickled Daikon Radish and Viola Flowers" and "Foie Gras Terrine with Green Asparagus, Miner's Lettuce and Black Truffles". Daniel's culinary vision is best described as classic French cuisine with a witty New York twist, a style that influences both the ingredients and techniques used. In keeping with the menu of Eleven Madison Park, each dish will highlight a single seasonal ingredient which will also serve as the basis for the entire course. Lunch and dinner patrons will be able to meet and greet the chef and each dinner guest will also receive a signed copy of *Eleven Madison Park: The Cookbook*.

Chef Daniel, aged just 35, is one of the most highly-considered chefs in the USA. He cooks with an incredibly advanced technique and imagination, without sacrificing clean, precise and intense flavours, while still offering soulfulness and a unique sophisticated style. Daniel is so talented that he earned his first Michelin star at the age of 24 while serving as the Executive Chef at Gasthaus zum Gupf in the Swiss Alps and becoming the youngest chef in the country's history to earn a Michelin star.

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“To celebrate the hotel’s 50th and golden anniversary in 2013, we are very excited to be able to welcome Chef Daniel Humm to Mandarin Oriental, Hong Kong. He is a superbly talented chef who possesses an excitement about him, and diners who have the opportunity to meet him and enjoy the true Eleven Madison Park dining experience are fortunate indeed,” said Executive Assistant Manager of Food and Beverage, David Collas. “Daniel’s food is a work of art and diners can expect to enjoy an exceptional menu full of flavour and life.”

Eleven Madison Park’s Lunch Tasting Menu at Mandarin Grill + Bar

Seven-course Tasting Menu, with wine pairing – HKD3,688 per person

Eleven Madison Park’s Dinner Tasting Menu at Mandarin Grill + Bar

Nine-course Tasting Menu, with wine pairing – HKD5,288 per person

Each dinner guest will also receive a signed copy of *Eleven Madison Park: The Cookbook*.

For further information or to make a reservation, please call +852 2825 4004, or email: mohkg-grill@mohg.com. Prices exclude the 10% service charge.

About Chef Daniel Humm

A native of Switzerland, where he was brought up in a small town near Zurich, Chef Daniel Humm’s culinary passion began at the age of eight when he started work in a farmers market. Daniel then pursued a culinary apprenticeship from the age of 14 and for a decade worked in many of the finest Swiss hotels and restaurants, including the three-Michelin-starred Le Pont de Brent. He earned his first Michelin star at the age of 24, as the Executive Chef at Gasthaus zum Gupf in the Swiss Alps, becoming the youngest chef in the country’s history to earn a Michelin star.

In 2003, Daniel became the Executive Chef at Campton Place in San Francisco and received four stars from the San Francisco Chronicle. Three years later, in 2006, Daniel was approached by restaurant mogul, Danny Meyer, to become the Executive Chef of Eleven Madison Park. Under Meyer’s leadership, Daniel identified the need for a new General Manager to create the kind of atmosphere that he was seeking, and this was the impetus for

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recruiting Will Guidara. Six months later, in his New York Times' review Frank Bruni assigned three stars to Eleven Madison Park and in 2008, the restaurant was designated Grand Chef Relais & Châteaux. In 2009 it received four stars from The New York Times, three stars in the Guide Michelin and attained 10th position in San Pellegrino's list of the "World's Best Restaurants".

On an individual level, Daniel received the 2010 James Beard Award for "Best Chef: NYC" and the 2012 "Outstanding Chef" award, accolades that were gained while Daniel was concurrently striving to maintain the standards that earned Eleven Madison Park a 2009 four-star rating in The New York Times, three stars in the Michelin Guide and five stars in the 2012 Forbes Travel Guide. In 2010, Will and Daniel opened another restaurant in the NoMad hotel, a six-minute walk from Eleven Madison Park.

About Will Guidara

A native of Sleepy Hollow, New York, Will has been immersed in the restaurant industry since the age of 13. A graduate of Cornell Hospitality School, Will began his dining room training at Spago, Beverly Hills prior to attending a culinary school in the north of Spain. Before joining the team at Eleven Madison Park in 2006, Will worked in various roles throughout the Union Square Hospitality Group, including in Tabla, Café 2 and Terrace 5.

About Eleven Madison Park

Located in Manhattan's Flatiron district, Eleven Madison Park is a partnership between General Manager, Will Guidara, and Chef Daniel Humm. With 80 seats, the dining room looks like a train station of an enlightened European city with 30-foot ceilings, terrazzo floors, art deco lamps and tall casement windows that look out on to the lawns of Madison Square Park.

The year 2010 was the first time that Eleven Madison Park featured in the San Pellegrino "World's 50 Best Restaurants" awards list, ranking 50th in its inaugural year before rising to

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24th position the following year and then 10th in 2012. In addition, Eleven Madison Park received a 2009 four-star rating in The New York Times, three stars in the Michelin Guide and five stars in the 2012 Forbes Travel Guide.

The restaurant offers both lunch and dinner menus and is open Monday through Saturday. Lunch is served from noon until 1:00 p.m. on weekdays, and dinner between 5:30 and 9:30 p.m. from Monday to Saturday.

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About Mandarin Grill + Bar

Long-renowned as Hong Kong's favourite dining room, the [Mandarin Grill + Bar](#) has retained its Michelin star for the third consecutive year. It is here that Executive Chef Uwe Opocensky serves an exciting adaptation of grill specialties, with a dash of progressive gastronomy. High-quality ingredients and seasonally-inspired dishes remain the backbone of the menu, although Chef Uwe's ingenious touches often add an otherwise unexpected twist. In addition, there is a crustacean bar is where diners can enjoy a selection of the world's finest oysters.

Mandarin Grill + Bar is open for breakfast from 7.30 to 10 a.m. and for lunch from noon until 2.30 p.m. Monday to Friday. It is open for dinner from 6.30 to 10.30 p.m. Monday to Saturday, and from 6.30 to 9.30 p.m. on Sundays and public holidays. Reservations can be made by contacting the Mandarin Grill directly by telephone: +852 2825 4004, or by e-mail: mohkg-grill@mohg.com.

About Mandarin Oriental, Hong Kong

The iconic [Mandarin Oriental, Hong Kong](#) is the epitome of contemporary luxury combined with Oriental heritage. Having delighted guests with award-winning service and impressive

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facilities for nearly 50 years, it is the much-loved address for those seeking an exclusive sanctuary in the heart of this exciting city. The spacious [rooms and suites](#) offer magnificent views of the famous Victoria Harbour and city skyline. A collection of ten outstanding [restaurants and bars](#), including two with Michelin stars, and a Shanghainese-inspired [holistic spa](#), indoor pool and 24-hour fitness centre, make Mandarin Oriental, Hong Kong the quintessential “home away from home” for discerning leisure and business travellers alike.

About Mandarin Oriental, Hong Kong’s 50 Fantastic Years

The iconic Mandarin Oriental, Hong Kong has been delighting guests with its award-winning service and impressive facilities for 50 fantastic years and, after thorough renovations in 2006, offers guests 21st-century luxury combined with Oriental heritage. Throughout 2013, Mandarin Oriental, Hong Kong will be celebrating its “50 Fantastic Years” with a host of special promotions to honour this milestone achievement. These year-long offerings will commemorate the famous hotel’s 50-year history, as well as initiating the hotel’s second 50 years in the heart and hearts of Hong Kong.

During the year, Mandarin Oriental, Hong Kong will be introducing a series of special celebratory packages and three celebrity chefs will be welcomed, while Executive Chefs Uwe Opocensky and Pierre Gagnaire add their own artistic twists to a series of 1963 dishes. The Clipper Lounge will be host to an exhibition featuring classic photographs of the hotel, special port and whisky promotions will be offered in The Chinnery, and the Captain’s Bar will not be left out of the celebrations either.

About Mandarin Oriental Hotel Group

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](#) (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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