

# news release

Mandarin Oriental Hotel Group Limited  
281 Gloucester Road, Causeway Bay, Hong Kong  
Telephone +852 2895 9288 Facsimile +852 2837 3500  
www.mandarinoriental.com



## DA DONG ROAST DUCK RESTAURANT RETURNS TO MAN WAH TO CELEBRATE MANDARIN ORIENTAL, HONG KONG'S 50<sup>TH</sup> ANNIVERSARY

**Hong Kong, 22 August 2013** – [Mandarin Oriental, Hong Kong](#), will host another celebrity guest chef as part of its 50<sup>th</sup> year anniversary celebration. In line with the hotel's "50 Fantastic Years" celebration from 24 to 31 October 2013, the Da Dong Roast Duck Restaurant in Beijing will return to [Man Wah](#) with its award-winning signature dishes. Chinese Master Chef Dong Zhen-xiang (董振祥) also referred to as Mr. Da Dong (大董先生) himself will also be in Hong Kong to host a special gala dinner on 1 November.

Throughout the promotion period, a team of ten chefs, including Group Executive Chef Gao Xinyu (高新宇先生), will present a series of special menus that will showcase their authentic Beijing dishes and Da Dong specialties. These include the award-winning "Super Lean" *Roast Duck*, which boasts of containing only half of the usual fat content found in conventional roast duck. There will also be an array of dishes featuring the celebrated chef's new creations, which include *Braised Abalone with Chinese Yam and Truffle Sauce*, *Stewed Ox Tail with Longan and Honey*, *Deep Fried Sweet and Sour Mandarin Fish*, and *Beijing Traditional Deep Fried Fillet of Mutton*. True gourmet lovers can enjoy more than 30 different signature dishes throughout the week, with prices starting from HKD698 per person for the six-course *Chef Dong's Premier Set Lunch* menu. For more information and reservations, please call +852 2825 4003 or email [mohkg-manwah@mohg.com](mailto:mohkg-manwah@mohg.com).

On 1 November, Mr Da Dong, Chairman and Managing Director of Da Dong Roast Duck Restaurant will personally host an exclusive eight-course Gala Dinner in the hotel's elegant Connaught Room. This special menu will feature his reputed *Artistic Conception of Chinese Cuisine* and will be delicately paired with special Château d'Yquem wines. The wines will include Château d'Yquem 1998, Château d'Yquem 2008 and 'Y' 2011, and will be priced at HKD2,888 per person.

-more-



Page 2

The graceful and beautiful tasting is not only for the palate, but will also stimulate other senses as this unique cuisine mixes different Chinese culinary styles with classical literature, pottery, porcelain, painting and calligraphy to express the artistic concept of each dish. Throughout the dinner, guests will also be able to enjoy a live traditional Chinese ensemble music performance by the Chinese orchestra. Dinner patrons will be given the chance to meet and greet the chef, and each couple will receive a signed copy of the reputed chef's latest cookbook "*Da Dong's Artistic Conception of Chinese Cuisine*".

For more information and reservations for the Gala Dinner, please call +852 2825 4821 or email [mohkg-catering@mohg.com](mailto:mohkg-catering@mohg.com).

"We are thrilled to have the chance to welcome Mr Da Dong and his team back to Man Wah in celebration of our hotel's 50<sup>th</sup> anniversary. Da Dong will surely excite our guests with his signature dishes, as well as a series of new creations that have never been showcased in Hong Kong before," says Nicolas Dubort, Director of Food and Beverage. "The authentic Beijing dishes paired with the unparalleled Château d'Yquem will highlight Da Dong's passion for both traditional and contemporary Chinese dishes, concentrating on the marriage and balance of flavours whilst presenting them in a healthy, modern and poetic style."

Da Dong's dishes will be offered through a series of special set lunch and dinner menus, along with à la carte menu.

***Chef Da Dong's Premier Set Lunch***

***HKD698 per person***

- Soy Braised Goose Liver, Bean Curd with Chinese Toon, Sweet and Sour Pork Ribs
- Chef Dong's Fried Prawn with Spicy Sauce
- Sautéed Sea Cucumber Entrails with Soy Bean Puree
- Da Dong "Super Lean" Roast Duck
- Beijing Traditional Noodles with Soy Bean Paste
- Sugar-coated Fruit with Haw Sherbet, Traditional Beijing Snack

\*All prices are subject to 10% service charge and for a minimum of two guests.

-more-

Page 3

***Chef Da Dong's Experience Dinner***

***HKD938 per person***

- Soy Braised Goose Liver, Pickled Cabbage in Dual Flavours, Sausage Sichuan Style
- Cuttlefish Soup with Tofu Soup
- Fried Scallops with Yunnan Mushroom Sauce
- Stewed Ox Tail with Longan and Honey or Da Dong "Super Lean" Roast Duck
- Beijing Traditional Noodles with Soy Bean Paste
- Sugar-coated Fruit with Haw Sherbet, Traditional Beijing Snack

***Chef Da Dong's Signature Dinner***

***HKD1,388 per person***

- Scallop Sashimi with Caviar, Sweet and Sour Pork Ribs, Smoked Bamboo Shoots with Spicy Sauce
- Men's Soup or Ladies' Soup
- Chef Dong's Braised Sea Cucumber
- Deep Fried Sweet and Sour Mandarin Fish
- Da Dong "Super Lean" Roast Duck
- Sautéed Cabbage and Tender Green Pea
- Glazed Frozen Persimmon
- Traditional Beijing Snack

***Da Dong Gala Dinner*** (1 November 2013)

***HKD2,888 per person***

- Braised Goose Liver with Soy, Crispy Mushroom in Tomato, Smoked Bamboo Shoots with Spicy Sauce
- Cuttlefish Sauce with Tofu Soup
- Chef Dong's Braised Sea Cucumber with Hawthorn Sherbet
- Steamed King Crab with Shaoxing Rice Wine
- Da Dong "Super Lean" Roast Duck
- Gorgon Fruit and Tender Green Pea
- Braised Abalone with Chinese Yam and Truffle Sauce
- Glazed Frozen Persimmon

\*All prices are subject to 10% service charge and for a minimum of two guests.

-more-

Page 4

### **About Da Dong**

For more than 30 years, Chinese Master Chef Dong Zhen-xiang has been studying the basics of Chinese cooking, as well as several cooking techniques from Shandong, Guangdong, Sichuan Huaiyang and several western countries. As a result, Da Dong's ability to embrace the true delicacy of Chinese cuisine and present dishes in a poetic and healthy way has taken Chinese cuisine to the world.

The chef and his restaurant have also won several prestigious awards. Da Dong Roast Duck Restaurant is the only mainland Chinese restaurant to appear in "The Miele Guide" as one of the Top 20 Restaurants in Asia; in 2009, the restaurant received "The Best Restaurant in China", "The Best Restaurant" and "The Best Chinese Restaurant" awards from "Time Out Beijing, Food & Wine Magazine" and "Modern Weekly" respectively. Also, Da Dong's restaurant was awarded "The Best Roast Duck Restaurant" by "The Beijinger" for four consecutive years from 2007 to 2010. The famous chef published two books, "Rougie Foie Gras in Chinese Cuisine by Chef Da Dong" in 2010 and "Da Dong's Artistic Conception of Chinese Cuisine" in 2012.

### **About Château d'Yquem**

Often described as one of the greatest sweet wines in the world, *Château d'Yquem* comes from a 110-hectare vineyard set on the highest hill in Sauternes, which allows for the best growing conditions. Once fully botrytised, this wine is picked by 150 highly skilled pickers. The yields are so low that each vine produces only one glass of wine. *Château d'Yquem* is classified as a 1er Cru Classe Superieur.

### **About Man Wah**

Man Wah is Mandarin Oriental, Hong Kong's signature Cantonese restaurant and is often referred to as Hong Kong's most beautiful dining space. Situated on the 25<sup>th</sup> floor, Man Wah is regarded as the finest Chinese restaurant in the city, thanks to its imperial splendour and panoramic view that looks over Victoria Harbour and the Hong Kong cityscape. The menu



Page 5

perfectly illustrates Chef Man-Sing Lee's masterful skills in creating an authentic range of dishes that include local favourites alongside seasonal specialities, all served with a modern touch.

Man Wah is open for lunch from 12 noon to 2.30 p.m. Monday to Friday, and from 11.30 a.m. to 2.30 p.m. Saturday and Sunday, and every day for dinner from 6.30 p.m. to 10.30 p.m.

Delicate Cantonese dim sum is available every day for lunch. For reservations, guests may call the restaurant directly at +852 2825 4003 or e-mail [mohkg-manwah@mohg.com](mailto:mohkg-manwah@mohg.com).

For reservations to the gala dinner on 1 November 2013, guests may call +852 2825 4821, or email [mohkg-catering@mohg.com](mailto:mohkg-catering@mohg.com).

Photographs of Mandarin Oriental are available to download in high and low resolutions from the [Photo Library](#) of the Media section at [www.mandarinoriental.com/hongkong](http://www.mandarinoriental.com/hongkong).

### **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 over 11,000 rooms in 27 countries, with 19 hotels in Asia, 12 in The Americas and 14 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](http://www.mandarinoriental.com). Please join us on Facebook ([www.facebook.com/MandarinOriental](http://www.facebook.com/MandarinOriental)) and Twitter ([www.twitter.com/mo\\_hotels](http://www.twitter.com/mo_hotels))

-more-



Page 6

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

-end-

For further information, please contact:

*Corporate Office*

Sally de Souza ([sallydes@mohg.com](mailto:sallydes@mohg.com))  
Group Communications – Corporate/Asia  
Tel: +852 2895 9160

*Mandarin Oriental, Hong Kong*

Nina Colls ([ncolls@mohg.com](mailto:ncolls@mohg.com))  
Director of Communications  
Tel: +852 2825 4060

[www.mandarinoriental.com](http://www.mandarinoriental.com)

[www.mandarinoriental.com/hongkong](http://www.mandarinoriental.com/hongkong)