

news release

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MANDARIN ORIENTAL, HONG KONG ANNOUNCES PATRICK LEANO AS NEW CHEF DE CUISINE OF MANDARIN GRILL + BAR

Hong Kong, 17 March 2017 – [Mandarin Oriental, Hong Kong](#) has appointed Chef Patrick Leano as the new Chef de Cuisine of [Mandarin Grill + Bar](#).

The classically trained Chef Patrick, worked in London for 10 years before arriving in Hong Kong. His vision for Mandarin Grill + Bar is to offer classic favourites with a contemporary touch, regularly changing menus with the seasons, using the best and freshest produce and sourcing ingredients locally where possible. As the new face of the iconic restaurant, Chef Patrick will add an approachable style to the menu, staying true to his belief that ‘less is more’.

Mandarin Grill + Bar has long been renowned for offering the very best in classic grill cuisine, and is delighted to add a more contemporary spin to dining favourites. “I had a great time creating my new menu with my seasoned team,” says Chef Patrick. “I look forward to introducing guests to my interpretation of classics such as steak tartare, slow cooked shoulder of lamb, Dover sole, tomahawk steak, and of course a range of fantastic puddings.”

“Patrick adds a new and vibrant facet to Mandarin Oriental’s exemplary culinary team,” says Executive Chef Robin Zavou of Mandarin Oriental, Hong Kong. “I have no doubt that diners at Mandarin Grill will enjoy his bold style and easy personality.”

Most recently, Chef Patrick worked under the tutelage of Anthony Demetre in London at Searcys at the Barbican, Osteria, Michelin starred Arbutus, and Michelin starred Wild Honey as Head Chef. Originally from the Philippines and raised in Canada, his father was a butcher inspiring his curiosity towards fresh produce and cooking. When not in the kitchen, the 37-year-old can be found practicing his golf swings or hiking, which he looks forward to discovering in Hong Kong.

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Chef Patrick's new menu is now available at Mandarin Grill + Bar for lunch and dinner. For reservations, please call +852 2825 4004 or email 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 services and impressive facilities for over 50 years, it is a much-loved address for those seeking an exclusive sanctuary in the heart of this exciting city. The hotel's spacious [rooms and suites](#) offer magnificent views of the famous Victoria Harbour and the city's skyline. A collection of 10 outstanding [restaurants and bars](#), including three with Michelin stars, a Shanghainese-inspired [holistic spa](#), an indoor pool and a 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 Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world's most luxurious hotels, resorts and residences. Having grown from its Asian roots into a global brand, the Group now operates 29 hotels and eight residences in 19 countries and territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin Oriental has a strong pipeline of hotels and residences under development, with the next hotel opening planned in Doha. Mandarin Oriental is a member of the Jardine Matheson Group.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at www.mandarinoriental.com.

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