

MANDARIN ORIENTAL, HONG KONG WELCOMES JEAN-DENIS LE BRAS AS CHEF DE CUISINE AT PIERRE

Pierre Gagnaire returns to launch new dishes and Summer tasting menu

Hong Kong, 7 May 2013 – Pierre Gagnaire’s Michelin-starred signature restaurant, [Pierre](#), on the 25th floor of [Mandarin Oriental, Hong Kong](#), welcomes Jean-Denis Le Bras as the new Chef de Cuisine. With an impeccable background in Michelin-starred and Rosette-winning restaurants, he will liaise closely with Pierre Gagnaire to delight diners with signature dishes from the internationally renowned chef, together with new dishes to excite the taste buds and take the restaurant to a further level of gastronomic excellence.

To celebrate his arrival, Chef Pierre Gagnaire returns to Hong Kong, to create and launch a series of new dishes together with Chef Le Bras, alongside a new Summer tasting menu available from 15 to 23 June. Chef Gagnaire will be present for both lunch and dinner throughout this period.

“Jean-Denis Le Bras, born and raised in Brittany, France, has been working with me for many years now. Together we obtained two Michelin stars at Sketch in London” says Pierre Gagnaire. “I am delighted that he has decided to join me at Pierre in Hong Kong -- a place close to my heart -- where we aim to delight guests with a range of interesting dishes. I also particularly appreciate Jean-Denis’ human values, his talent and also his enthusiasm for artistic things, such as painting, music and design, besides cooking,” he added.

At the age of 36, Jean-Denis already has an extensive amount of experience in working with Pierre Gagnaire, including taking the much-loved Lecture Room and Library at Sketch in London, at which he was Head Chef, from one to two Michelin stars and five AA Rosettes. Other restaurants in which they have worked together include Francois Plantation Restaurant in Guadeloupe, the three Michelin-starred Le Balzac in Paris and the three AA Rosette-winning The Gallery Restaurant at Sketch. With 18 years of experience in leading restaurants around the world, the past six of which have been with Pierre Gagnaire, Jean Denis is the perfect choice to lead Pierre’s culinary team at Mandarin Oriental, Hong Kong.

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About Pierre

Pierre is the stunning Michelin-starred restaurant, situated on the 25th floor that offers floor-to-ceiling windows framing Victoria Harbour and is Pierre Gagnaire's pied-a-terre in Hong Kong. Gagnaire is a wizard of innovative French gastronomy, and one of the most original and artistic chefs in the world today. His astonishingly intricate and elaborate dishes are often described as "modern French", although his style remains firmly rooted in the French cooking tradition, resulting in dishes that are exquisitely presented and utterly original. The menu changes seasonally, with express lunch and dégustation dinner menus served alongside the à-la-carte choices, while a private dining room for 14 people offers the ultimate in exclusiveness at any time of the year.

Pierre is open for lunch from 12noon to 2.30pm Monday to Friday and for dinner from 7 to 10.30pm Monday to Saturday. Reservations can be made by calling the restaurant directly on +852 2825 4001 or by e-mail at mohkg-pierre@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 facilities for *50 fantastic 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 the 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 recognised home away from home for discerning leisure and business travellers alike.

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.

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For further information, please contact:

Corporate Office

Jill Kluge (jillk@mohg.com)
Group Communications – Global
Tel: +44 (20) 7908 7888

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

Live Haugen (lhaugen@mohg.com)
Group Communications – Europe, Middle East and Africa
Tel: +44 (20) 7908 7813

Vanina Sommer (vsommer@mohg.com)
Regional Director of Marketing - Southern Europe
Tel: +33 (1) 70 98 70 50

Danielle DeVoe (ddevoe@mohg.com)
Group Communications – The Americas
Tel: +1 (212) 830 9380

Mandarin Oriental, Hong Kong

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

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