

# news release

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## **MANDARIN ORIENTAL, HONG KONG WELCOMES ENGLAND’S ACCLAIMED CHEF SAT BAINS**

**Hong Kong, 26 August 2014** – Acclaimed Chef Sat Bains, the rising star and chef and owner of England’s two-Michelin-starred Restaurant Sat Bains with Rooms, will showcase his cuisine in two restaurants at [Mandarin Oriental, Hong Kong](#) from 16 to 18 October. His first time cooking in Hong Kong, Chef Bains will bring four of his award-winning team of chefs, and will present his innovative style of cuisine with a hint of his Asian heritage for lunch and dinner at [The Mandarin Grill + Bar](#), together with an exclusive dinner menu in the hotel's most intimate restaurant, The Krug Room.

Guests at both restaurants will be able to sample Chef Bains’ signature dishes, “Chicken Muesli”, “Anjou Pigeon”, and “Wagyu Beef Tartar”, showcasing his culinary vision and philosophy of texture, taste, and temperature. His incredible understanding of flavour and the natural beauty of the dishes he creates, has been lauded worldwide. A ten-course dinner menu will be available on Thursday, 16 October to Saturday, 18 October, and a seven-course lunch menu will be available on Friday, 17 October at The Mandarin Grill + Bar. In addition, an extended 12-course dinner menu will be available on Thursday, 16 October to Saturday, 18 October in The Krug Room.

“We are honoured to welcome Chef Bains and his team to Mandarin Oriental, Hong Kong, and delighted to introduce one of the UK’s leading culinary talents to Hong Kong gastronomes,” said Director of Food and Beverage Nicolas Dubort. “His honest, down-to-earth cooking style, married with his balance of flavours and well thought out menu, is an experience not to be missed.”

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**The pleasure of tasting Chef Sat Bains' culinary excellence is priced as follows:**

**Lunch Tasting Menu at The Mandarin Grill + Bar**

HKD1,698\* per person without wines

HKD1,998\* per person with wines

**Dinner Tasting Menu at The Mandarin Grill + Bar**

HKD2,888\* per person with wines

**Dinner Tasting Menu at The Krug Room**

HKD3,488\* per person with wines

\* All prices are subject to 10% service charge

**About Chef Sat Bains Dinner Tasting Menu at The Mandarin Grill + Bar**

• Salt • Sweet • Sour • Bitter • Umami

**Scallop**

parsley – garlic  
Indian spices



**Chicken 'muesli'**



**Langoustine**

'black'



**Wagyu Beef Tartar**

mushroom – cocoa



**Braised Onion**

thyme



**Anjou pigeon**

*melon - feta - mint*



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**"The crossover"**



**Rice pudding**

jam - sake



**Chocolate**

tobacco - cherry



**Strawberries and cream**



\*Menu and wine content subject to change.

**About Chef Sat Bains**

Chef Sat Bains, who is from Asian descent, was born in Derby and moved to Nottingham when he was 21. After passing his City and Guilds qualification, Chef Bains became part of the team, helping to open the first of Raymond Blanc's brasseries, Le Petit Blanc in Oxford. A spell at L'Escargot in London followed, as well as a stint as head chef back in Nottingham. Chef Bains won the Roux Scholarship in 1999, which gave him the chance to work at the three-Michelin-starred Restaurant Le Jardin des Sens in the south of France. On his return, he secured the position of head chef at the Hotel des Clos in Nottingham, which was renamed Restaurant Sat Bains with Rooms when Sat and his wife Amanda took over in November 2002, making it a destination restaurant with an attached boutique hotel. In 2003, Restaurant Sat Bains with Rooms was awarded the city's first ever Michelin star. In the past decade, the restaurant garnered two Michelin stars, the ultimate five Rosettes from the AA, and 9 out of 10 rating in the Good Food Guide.

He has made numerous TV appearances including "UKTV Market Kitchen", "BBC Great British Menu", "BBC Saturday Kitchen" and BBC Masterchef. His debut book titled "Too Many Chiefs, Only One Indian" was released on 2012 and has since won eight international awards including Best Designed Cookbook at the annual awards of the International Association of Culinary Professionals (IACP) in San Francisco.

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### **About Mandarin Grill + Bar**

Long renowned as Hong Kong's favourite dining room, The Mandarin Grill won one Michelin star in December 2009 and serves an exciting adaptation of grill specialities with a dash of progressive gastronomy from talented executive chef, Uwe Opocensky. High-quality organic ingredients and seasonally inspired dishes remain the backbone of the Grill whilst the kitchen team's ingenious touch adds a flair of the unexpected.

Open since 1963 and completely renovated by Sir Terence Conran in 2006, the room itself benefits from natural daylight, views of Hong Kong's iconic skyline, spacious seating and a long history; rumour has it that some of Hong Kong's boldest business deals have been concluded in this very room. To this day, it continues to be the gathering place of the city's power players, whether it be over breakfast, lunch or dinner.

Open for breakfast from 7.30am to 10am and for lunch from 12 noon to 2.30pm, Monday to Friday. Open for dinner from 6.30pm to 11.00pm, Monday to Sunday. Reservations can be made by contacting the Mandarin Grill + Bar directly by telephone: +852 2825 4004 or e-mail [mohkg-grill@mohg.com](mailto:mohkg-grill@mohg.com).

### **About The Krug Room**

Hidden in the heart of the hotel's kitchens, the Krug Room seductively reveals the world of Krug Champagne and the culinary delights of Mandarin Oriental in an intimate dining environment. As one of Hong Kong's best kept dining secrets, The Krug Room has long been a restaurant for 'those in the know' in the world of gastronomy. It was created so that guests can discover executive chef, Uwe Opocensky's brilliantly creative menus, partnered with the world's most prestigious champagne in a sophisticated dining space. A "must try" for visiting gastronomes, Opocensky tailor-makes each tasting menu, designing culinary experiences to complement guest preferences, as well as the diverse personalities of each of the different Krug varieties. The restaurant seats up to 12 guests around a communal table to share a memorable occasion. To accompany the meal, The Krug Room boasts the largest collection of Krug champagnes outside of France.



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### **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 most luxurious hotels, resorts and residences. Having grown from a well-respected Asian hotel company into a global brand, the Group now operates, or has under development, 44 hotels representing close to 11,000 rooms in 25 countries, with 20 hotels in Asia, ten in The Americas and 14 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 13 Residences at Mandarin Oriental connected to its properties.

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

Visit [Destination MO](http://www.mandarinoriental.com/destination-mo/) (<http://www.mandarinoriental.com/destination-mo/>), 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. Further information is also available on our [Social Media](#) channels.

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