information

The Landmark Mandarin Oriental
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CONTEMPORARY AFTERNOON TEA AT THE LANDMARK MANDARIN ORIENTAL, HONG KONG

MO Bar at The Landmark Mandarin Oriental, Hong Kong is renowned for its contemporary and fashionable afternoon teas, offering guests a delightful respite during a busy day. MO Bar's afternoon teas change every month to take advantage of the best of the season's offerings, giving guests new and exciting taste experiences with every visit.

Featuring savoury bites, mini pastries, light-as-feather scones and a sweet temptation cupcake buffet with a choice of JING tea or coffee, the tea set has become the definitive Hong Kong afternoon treat.

What makes MO Bar's afternoon teas even more popular are the collaborations with some of the world's most prestigious brands whereby the creative minds from the kitchens of MO Bar create delicious dishes inspired by fashion collections or fragrances of luxury brands such as Stella McCartney, Marc Jacobs, Jimmy Choo, Guerlain and Jo Malone. Example of a recent collaboration is an extraordinarily joint-effort with Ladurée, the inventor of double-decker macarons for some spectacular afternoon tea show.

While collaborations such as these could easily end up being a simple co-branding exercise, MO Bar's chefs reinterpret the inspiration from different aspects of the collection and instill them into the sweet and savory dishes of the afternoon tea. This can be through shape, color, print, texture, ingredients and of course smell, if the product is a fragrance.

MO Bar has been joining hands with Jimmy Choo in April 2013, and presented the glamorous yet not extravagant afternoon tea. The sexy stiletto heels, glamorous designs, great sense of style and colour, and exceptional Italian craftsmanship serve as excellent inspiration for the culinary team, even though the team has undergone challenging times to create "sleek and sexy" savoury. Throughout the month, the most unique and chic branded afternoon tea was presented with temptations including Milk Chocolate High

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Heels filled with Lemon and Chocolate Biscuits White Chocolate Bag filled Lychee, Rose and Raspberry Mousse.

Afternoon tea is served from 3 p.m. to 5.30 p.m. from Mondays to Fridays and 2.30 p.m. to 6 p.m. on Saturdays and Sundays. The renowned afternoon tea is priced at HKD 248 from Mondays to Fridays, including a three-tier tea set, five kinds of pastries on the tray and a choice of tea or coffee; and HKD 288 on Saturdays and Sundays, topped with a dessert buffet. Reservations are recommended and guests can book on +852 2132 0077 or via e-mail at lmhkg-mobar@mohg.com.

About The Landmark Mandarin Oriental, Hong Kong

Intimate, contemporary and ideally placed in the vortex of Hong Kong's financial and luxury shopping districts, The Landmark Mandarin Oriental, Hong Kong sets the standard for personal service and stylish sophistication. State-of-the-art technology compliments alluring interiors in all 113 spacious rooms and suites, each one a tranquil retreat for business and leisure travellers. Chef Richard Ekkebus helms the kitchen at two Michelin-starred Amber restaurant and world renowned musical talents play in the unparalleled exclusivity of MO Bar, equally popular on Sundays for its indulgent lobster lunch. Escape Hong Kong's urban bustle at The Oriental Spa with rejuvenating Yoga and Pilates plus the pure pleasures of exclusive facials, body treatments and award winning Signature Treatments. For more information and reservations visit www.mandarinoriental.com/landmark.

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