

news release

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AMBER AT THE LANDMARK MANDARIN ORIENTAL, HONG KONG CLAIMS 4TH SPOT ON THE S. PELLEGRINO ASIA'S 50 BEST RESTAURANTS 2014

Amber also voted No. 1 restaurant in China

Hong Kong, 25 February 2014 – Claiming the impressive 4th spot on the S. Pellegrino Asia's 50 Best Restaurants, [Amber](#) at [The Landmark Mandarin Oriental, Hong Kong](#) continues to lead this dynamic region's dining scene, as the "Best Restaurant in China". Today's accolade is another fine achievement for Amber which already holds among the highest rankings in China & Hong Kong on the magazine's prestigious "World's 50 Best Restaurants" list for three consecutive years, a compilation rigorously reviewed and voted by The Diners Club® World's 50 Best Academy, with over 900 culinary experts, chefs and restaurateurs from 26 regions around the globe.

"My team and I are extremely honoured for Amber to earn such a coveted position among S. Pellegrino Asia's 50 Best Restaurants once again," says Two-Michelin-starred Amber's chef, [Richard Ekkebus](#). "This endorsement, particularly in Asia where the gastronomic landscape is evolving so rapidly, instills such pride and motivates everyone in the Amber kitchen. The list is maturing and a broader and better representation of Asia in the list is evident, it is wonderful to receive such prestigious focus towards Asia and put the diversity of our culinary landscape on a world stage".

Richard is quick to credit his masters for this success. The humble Dutchman began his culinary career with apprenticeships in his native Holland under Michelin-starred chefs Hans Snijders and Robert Kranenborg. He then came under the tutelage of a trio of France's best-known three-Michelin-starred chefs: Pierre Gagnaire, Alain Passard and Guy Savoy. On this solid foundation of traditional French cooking techniques, Ekkebus innovates at Amber by gathering the finest ingredients from an eclectic diversity of origins, from Tokyo to Tasmania to Brittany. Signature

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creations on the Amber menu such as “Hokkaido Sea Urchin in a Lobster Jell-O with Cauliflower, Caviar and Crispy Seaweed Waffles” and “Seabream glazed with stewed mizutoko and seasonal vegetables with extra virgin olive oil and organic lemons” delight guests while making positive impressions upon the voting panel. The multi-talented Chef is also Chef Consultant of Fifty 8° Grill at the Group’s most recent hotel, Mandarin Oriental Pudong, Shanghai.

“Mandarin Oriental hotels are renowned for dining excellence,” says Greg Liddell, General Manager of The Landmark Mandarin Oriental. “However, such international acclaim on the S. Pellegrino Asia’s 50 Best Restaurants represents a truly stunning achievement for The Landmark Mandarin Oriental. We look forward to continued recognition from such established culinary authorities for Amber while working each day and night to impress the most discerning diners from around the world.”

Guests can make reservations at Amber through the hotel’s website on www.mandarinoriental.com/landmark or call +852 2132 0066.

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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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. The Group has grown from a well-respected Asian hotel company into a global brand and now operates, or has under development, 45 hotels representing over 11,000 rooms in 26 countries, with 20 hotels in Asia, 11 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.

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