

## news release

Mandarin Oriental Hotel Group Limited  
281 Gloucester Road, Causeway Bay, Hong Kong  
Telephone +852 2895 9288 Facsimile +852 2837 3500  
www.mandarinoriental.com



### **THE LANDMARK MANDARIN ORIENTAL, HONG KONG TO WELCOME BAR HIGH FIVE POP-UP AT MO BAR**

**HONG KONG, 11 August 2016** – [The Landmark Mandarin Oriental, Hong Kong](#) will open a new pop-up bar this autumn, BAR HIGH FIVE HK. Following the success of its first pop-up bar, PDT (Please Don't Tell) earlier this year, the hotel and its partners, Attire House and Peroni, will host a temporary recreation of legendary Tokyo bar, BAR HIGH FIVE, which achieved third place in *Asia's 50 Best Bars 2016*.

With BAR HIGH FIVE founder and master bartender, Mr Hidetsugu Ueno, heading the cocktail-making team, the pop-up will open in MO Bar's upstairs private room, The Shell, between 1 September until 31 October 2016. The Shell will be transformed into a jewel-box venue reminiscent of Mr Ueno's glamorous Ginza institution.

Guests are invited to join an Instagram photo contest for an opportunity to win a two-night stay for two people at Mandarin Oriental, Tokyo and visit the original BAR HIGH FIVE in the city's Ginza district.

Mr Ueno and his team of award-winning mixologists, Ms Kaori Kurakami and Ms Yuriko Naganuma, will present 14 specially crafted cocktails at the pop-up. Since starting his career in 1992, Mr Ueno has won many awards and consistently been a finalist at the world's leading cocktail contests.

The pop-up will shine a light on the idiosyncratic art of Japanese bartending, celebrating Mr Ueno's legendary theatrical approach, which includes meticulously carving giant blocks of ice into intricate diamonds, a spectacle guests find as enjoyable as the crafted and often playful cocktails he makes.

To complete this exclusive experience, The Landmark Mandarin Oriental, Hong Kong culinary director, Richard Ekkebus, will present a bespoke menu of gastronomic treats, including charcuterie of Ibérico Bellota Ham and the finest Iberian specialities by Bellota Bellota.

-more-

“The pop-up creates an out-of-the-ordinary space which, for just two months over early autumn, provides a completely unique experience in Hong Kong,” says Torsten van Dullemen, General Manager of The Landmark Mandarin Oriental, Hong Kong.

To enter the Instagram contest, competitors simply post one or more photographs of BAR HIGH FIVE HK with hashtags #BarHighFiveHK #MOBarHK\_mixologists and follow the hotel’s IG account @mo\_landmarkhk. The photograph that receives most likes wins. One winner will be selected each month during the promotion.

Early reservation is recommended for one of the two five-seat tables available in The Shell (maximum seating capacity of The Shell: 20 people). For reservations, please contact MO Bar by phone: +852 2132 0077 or email [lmhkg-mobar@mohg.com](mailto:lmhkg-mobar@mohg.com)

Overseas guests can book the hotel’s [One Landmark Infinity Experience](#) accommodation package, which includes staying in a newly renovated room, daily breakfast, and daily hotel credit of HKD1,000 when staying in a L600 series, or HKD1,500 when staying in a L900 suite. Credit is redeemable at BAR HIGH FIVE HK and other hotel outlets. Guests receive one credit voucher to spend at the famous LANDMARK shopping mall.

Room reservations can be made by contacting the reservations department by email [lmhkg-reservations@mohg.com](mailto:lmhkg-reservations@mohg.com) or phone: +852 2132 0088.

### **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. Mixing cutting edge design and comfort, our spacious [rooms and suites](#) offer a fresh take on contemporary style, inspired by our unique urban setting. Chef Richard Ekkebus helms the kitchen at two Michelin-starred Amber restaurant, also ranked No. 20 on World’s 50 Best Restaurants 2016 offering contemporary



Page 3

French cuisine and world renowned musical talents play in the unparalleled exclusivity of [MO Bar](#). 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.

### **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.

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.

-end-

#### *Corporate Office*

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

[www.mandarinoriental.com](http://www.mandarinoriental.com)

#### *The Landmark Mandarin Oriental, Hong Kong*

Gladis Young ([gyoung@mohg.com](mailto:gyoung@mohg.com))  
Director of Communications  
Tel: +852 2132 0082

[www.mandarinoriental.com/landmark](http://www.mandarinoriental.com/landmark)