## news release

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## EXCLUSIVE POP-UP OF NAHM AT THE LANDMARK MANDARIN ORIENTAL, HONG KONG WITH WORLD'S THAI FOOD AUTHORITY DAVID THOMPSON

**Hong Kong, 7 March 2013** – <u>The Landmark Mandarin Oriental, Hong Kong</u> is delighted to announce that world's Thai food authority Chef David Thompson, mastermind of nahm, the first Thai Restaurant to gain a Michelin star in Europe and most recently claimed the 3rd spot in the San Pellegrino Asia's 50 Best Restaurant and one of the World's 50 Best Restaurants, will be demonstrating his renowned interpretation of Thai cuisine in depth at an exclusive pop-up restaurant at The Landmark Mandarin Oriental from 8 to 10 April 2013. Guests attending the pop-up will have the opportunity to join first-hand a journey of a fascinating mix of diverse styles & flavours in Hong Kong.

During the three-day event, Tian and Di function rooms will be transformed into a combination of traditional Thai design motifs with the hotel's contemporary aesthetic. Genuine food lovers in Hong Kong will get the chance to taste the authentic Thai flavours of nahm. Along with handcrafted Thai canapés, a tailor-made menu of 6 main dishes will feature Chef David Thompson's signature dishes such as Asian pennywort salad with pork and lobster, coconut and turmeric curry of blue swimmer crab, salty duck egg relish and, for dessert, longans in perfumed syrup.

The acclaimed Australian chef, first travelled to Thailand in 1986 and was quickly seduced by its food and culture and moved to Bangkok for several years. It was during this time he started to learn the intricacies of the cuisine. David has had restaurants in Sydney, London and Bangkok.

David Thompson opened Darley Street Thai in 1991 which was voted 'Best Thai Restaurant' by the Sydney Morning Herald eight years in a row. He followed this up in 1995 with Sailors' Thai. Next came nahm London, where he secured the first-ever Michelin star for Thai cuisine in 2002. Two years ago, he moved back to Bangkok and opened nahm.



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Two-starred Michelin Chef Richard Ekkebus of The Landmark Mandarin Oriental said, "I am delighted to welcome David in the Kitchens of The Landmark Mandarin Oriental for our first pop-up restaurant in 2013. Besides the fact that I am a great lover of Thai food I have to say that I have been following David over the years with great interest and his cookery book is a master piece. I am excited for my kitchen team to be exposed to Thai cooking at its very best and to rub shoulders with David and his expert team!"

Food connoisseurs can savour David Thompson's truly exceptional gastronomic dinner infusing authentic Thai flavours prepared in front of the guest served with a free flow of Vodka based cocktails, appetizers, a family styled main course based on 6 dishes, 2 desserts, and a 4-glass pairing of wine or a mocktail paring for non-alcoholic diners. The dinner is priced at HK\$1,588 per person and will be exclusively available for three nights only at our Tian and Di function rooms from 8 to 10 April 2013. Please book early to avoid disappointment.

For reservations, please call +852 2132 0066 or send an e-mail to <u>lmhkg-amber@mohg.com</u>. An additional 10% service charge applies to the above prices.

## 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 <u>rooms and suites</u>, each one a tranquil retreat for business and leisure travellers. Chef Richard Ekkebus helms the kitchen at two Michelin-starred <u>Amber</u> restaurant and world renowned musical talents play in the unparalleled exclusivity of <u>MO Bar</u>, 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 <u>www.mandarinoriental.com/landmark</u>.

## Page 3 About Mandarin Oriental Hotel Group

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, 44 hotels representing over 11,000 rooms in 27 countries, with 19 hotels in Asia, 12 in The Americas and 13 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.

Photography of Mandarin Oriental is available to download, in high and low resolution, in the <u>Photo Library</u> of our <u>Media</u> section, at <u>www.mandarinoriental.com</u>. Please join us on Facebook (<u>www.facebook.com/MandarinOriental</u>) and Twitter (<u>www.twitter.com/mo\_hotels</u>)

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