

news release

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FERRAN ADRIÁ, THE CELEBRATED CHEF OF SPAIN'S LEGENDARY ELBULLI RESTAURANT TO HEADLINE THE NEXT MEMORABLE EVENT IN THE 'FRIENDS OF AMBER' SERIES

Hong Kong, 17 September 2015 – To celebrate [The Landmark Mandarin Oriental, Hong Kong](#)'s 10th anniversary, the exclusive 'Friends of Amber' series will host an extravagant dinner with Chef Adriá. Held for two evenings only on 23 and 24 October 2015, the event at the hotel's Amber restaurant is also an opportunity to mark the publication of Ferran Adriá's seven-volume *elBulli 2005-2011*, the catalogue raisonné that documents his most prolific years as a chef.

With a menu approved by Adriá, the dinner showcases how elBulli's creative cuisine has influenced Amber's cooking over the past 10 years. The 12-course dinner includes a Dom Perignon Champagne reception with snacks, and 10-glass drinks pairing, with an optional non-alcoholic pairing available. Amber Executive Chef, Richard Ekkebus, and his team will serve dishes inspired by elBulli on china exclusively designed by leading Spanish Porcelain manufacturer, Pordamsa. Tickets cost HK\$10,888 per person.

As part of a small, select audience at Amber, guests will have an unprecedented opportunity to ask Adriá questions during a talk in which he explains the vision behind his pioneering culinary techniques, as well as his views on the future of gastronomy. Each guest will have a photo opportunity with Adriá.

To commemorate these two special evenings, each guest will receive a vintage elBulli menu signed by Adriá; which is a collector's item in itself, and a personally dedicated copy of *elBulli 2005-2011*. The set will be delivered to guests shortly after the dinner.

"The Landmark Mandarin Oriental is committed to offering diners a veritable world of memorable dining experiences," shares Chef Ekkebus. "As we celebrate our 10th anniversary, we are doing this by bringing to Hong Kong the world's most acclaimed international chefs who are, and have, revolutionised the culinary scene."



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Under Ekkebus's management, Amber has been awarded two Michelin stars in the *Michelin Guide Hong Kong & Macau* every year since 2009, and is placed No.38 in the 2015 *World's 50 Best Restaurants*, the only Hong Kong establishment listed.

For reservations, please call +852 2132 0066 or e-mail to lmhkg-amber@mohg.com. All prices are subject to 10% service charge. A non-refundable full payment is required.

Guests joining the event can also enjoy a special offer on room bookings at The Landmark Mandarin Oriental, Hong Kong, available between 21 and 26 October 2015. For information or reservations, guests may contact the Reservations team directly on: +852 2132 0088 or e-mail to lmhkg-reservations@mohg.com.

About *elBulli* 2005-2011

elBulli 2005-2011 (retail: HKD5,100) is made up of seven volumes, one for each season that the restaurant was open between 2005 and 2011. Each volume begins with a catalogue of photographs of every dish that was served at the restaurant during that year and finishes with detailed recipes explaining how to make every component. The final volume, *Evolutionary Analysis*, focuses on the creative evolution of the restaurant, key discoveries, produce and analysis of the influences and creative methods that were prominent during each season. Beautifully presented in an elegant Perspex slipcase, these comprehensive volumes allow unprecedented access to the genius of Ferran Adrià and the creativity that made *elBulli* legendary.

About Phaidon

Phaidon is the premier global publisher of the creative arts with over 1,500 titles in print, working with the world's most influential artists, chefs, writers and thinkers to produce innovative books on art, photography, design, architecture, fashion, food and travel, and illustrated books for children. Phaidon is headquartered in London and New York City.

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About Dom Pérignon: Power of Creation

Dom Pérignon commitment to vintages is absolute. Each Dom Pérignon is a true act of creation, made from only the best grapes. The champagne's intensity is based in precision, so inviting, so mysterious. Each Vintage has three Plénitudes, and embodies the total faith in the Power of Creation that is constantly renewed by Chef de Cave Richard Geoffroy. Coupled with a bold sense of playfulness, Dom Pérignon inspires the greatest creators in the world.

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.

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, 43 hotels representing close to 11,000 rooms in 24 countries, with 20 hotels in Asia, nine in The Americas and 14 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 15 *Residences at Mandarin Oriental* connected to its properties.

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