

news release

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MO BAR LADURÉE AFTERNOON TEA AT THE LANDMARK MANDARIN ORIENTAL

A Tale of Two Innovators Debuts in December

Hong Kong, 6 November 2013 – Fans of [MO Bar](#)’s unique branded afternoon teas are in for a treat from 1 December to 7 January 2014. [The Landmark Mandarin Oriental, Hong Kong](#) has joined with Ladurée, the inventor of double-decker macarons for a spectacular afternoon tea show at MO Bar throughout this festive time. Ladurée has created the world’s exclusive *Platinum Mandarin Macaron* for The Landmark Mandarin Oriental Hong Kong, which guests can savour together with a range of additional mouth-watering creations designed by Chef Richard Ekkebus’ and his talented culinary team.

This delightful afternoon tea is priced at HKD288 from Mondays to Fridays and includes a three-tier tea set, a delectable cake buffet and a choice of JING tea or coffee; and HKD308 on Saturdays and Sundays, topped with a weekend dessert buffet. Along with the tea set, all guests will receive a Ladurée X Landmark Mandarin Oriental key ring (retail value: HKD390; while stocks last) that is a special edition from the worldwide popular Ladurée Secrets Collection.

In addition, French craftsmen from the Ladurée laboratory in Paris will fly to Hong Kong to create the region’s first Ladurée macaron Christmas tree at The Landmark Mandarin Oriental Hong Kong. This 3-metre stunning tree will form part of the hotel’s festive Christmas decorations and will be located in the hotel lobby, setting a perfect photo backdrop rallying the attention of both Mandarin Oriental and Ladurée fans from around the world.

“We are delighted to be working with luxury pastry brand Ladurée – an influential leader and the inventor of macarons,” said Richard Ekkebus, “When creating the tea set, we were inspired by the company’s classic French origins and their dedication to fineness and excellence. We have blended these qualities with our own modern interpretation of some of the classic French pastries and savouries which we hope our guests will enjoy.”

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The talented MO Bar team has tailor-made five traditional French savouries with a contemporary twist. A Beetroot and Foie Gras Macaron, a classic Air-Baguettes Filled with Camembert Mousse Wrapped in Aged Bayonne Ham; and a Quiche Filled with Lardons of Smoked Bacon and Gruyere Cheese. Sweet temptations feature the world's exclusive Platinum Mandarin Macaron, signature Rose Petal Macaron, classic French sweets Éclair Filled with Pistachio Pastry Cream and Raspberry; and Traditional Baba Soaked in Rum Agricole Topped with Crème Chantilly.

The Laduree Afternoon Tea is subject to 10% service charge and is served from 3:00 to 5:30 p.m. from Mondays to Fridays and 2.30 to 6:00 p.m. on Saturdays and Sundays. Reservations are recommended. Telephone: +852 2132 0077 or via email at lmhkg-mobar@mohg.com.

From 1 December 2013 to 7 January 2014, guests can also experience the Ladurée afternoon tea as part of an ultra-chic stay at The Landmark Mandarin Oriental with the ***Platinum Laduree Package***.

Daily room rates start from HK\$4,800 and the package includes:

- One night's stylish stay at The Landmark Mandarin Oriental
- One Ladurée afternoon tea at MO Bar for up to two persons (Value: HK\$616 plus 10%)
- Daily set breakfast at Amber or buffet breakfast at MO Bar for up to two persons
- Complimentary use of the Heat & Water facilities at The Oriental Spa

All prices are subject to availability and 10% service charge. Terms and conditions apply and please contact The Landmark Mandarin Oriental for details. Reservations are recommended and guests can book on +852 2132 0077 or via email at lmhkg-mobar@mohg.com. For room reservations, please visit www.mandarinoriental.com/landmark or call +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. State-of-the-art technology complements alluring interiors in

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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. 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.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at www.mandarinoriental.com.

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