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



"WEEKEND CENTRALS" CAN SOCIALISE THEIR NIGHTS AWAY WITH UNCONVENTIONAL MO BAR APERITIVO

Hong Kong, 21 May 2015 – <u>The Landmark Mandarin Oriental, Hong Kong</u>, will serve complimentary Italian food specialties to <u>MO Bar</u> guests on weekends from 30 May 2015. The *MO Bar Aperitivo* is served in person to guests who order a bottle of red or white wine, or a pitcher of Italian Peroni beer, making this the perfect way for "Weekend Centrals", as habitués of Hong Kong's most exclusive social district are known, to unwind. Unconventionally, *MO Bar Aperitivo* dishes are served sequentially on an artistically designed three-tiered tray.

In anticipation of the opening of Mandarin Oriental, Milan this summer, *MO Bar Aperitivo* guests will have an opportunity to win a complimentary stay at the Italian fashion capital's most stylish hotel by joining The Landmark Mandarin Oriental Hong Kong's social media campaign #MOBarHK_Aperitivo, which runs from 27 May until 17 June 2015.

Aperitivo is an Italian tradition of serving delectable edibles before dinner to stimulate appetite. Impeccably turned out, *MO Bar Aperitivo* is an excellent excuse for enjoying an evening out with friends and family at Central's chicest home-away-from-home. Guests can enjoy a light, relaxed meal without the trouble of cooking at home, mix with likeminded urbanites and people watch among Hong Kong's most stylish set before clubbing. Or, they can relax over the rustic fare, refreshing drinks and a live DJ after a typical Hong Kong day of shopping or playing.

Benjamin Brial, Executive Sous Chef of The Landmark Mandarin Oriental Hong Kong and a creator of this culinary adventure, explains the unconventional, sequential serving of dishes, "*MO Bar Aperitivo* revolves around our custom designed Art Deco tray. Italian salamis & charcuterie, succulent olives, Italian cheese, antipasti and crostinis arrive among the first items served to each table while you select your wine or opt for a Peroni. On the second round, expect to plunge your fork into mamma's style lasagna, arancini, grilled polenta & fritto misto served steaming hot when you order your next bottle."



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MO Bar Aperitivo is available on Saturday and Sunday evenings from 7.00pm to 9.30pm. Prices for selected bottled wines and Peroni start from HKD498 plus 10% service charge. For reservations or more information, please call MO Bar on +852 2132 0077 or via email at <u>lmhkg-mobar@mohg.com</u>

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.

Photography of Mandarin Oriental is available to download in the <u>Photo Library</u> of our <u>Media</u> section, at <u>www.mandarinoriental.com</u>.



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For further information, please contact:

Corporate Office Sally de Souza (<u>sallydes@mohg.com</u>) Group Communications – Corporate/Asia Tel: +852 2895 9160

www.mandarinoriental.com

The Landmark Mandarin Oriental, Hong Kong

Jessica Chong (jessicac@mohg.com) Director of Public Relations Tel: +852 2132 0087

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