

# information

Mandarin Oriental, Macau  
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## **DOMINIQUE BUGNAND, DIRECTOR OF CULINARY OPERATIONS AND FOOD & BEVERAGE**

Dominique Bugnand is the Director of Culinary Operations and Food & Beverage at [Mandarin Oriental, Macau](http://www.mandarinoriental.com), overseeing cuisine and operations of all dining venues at one of the city's most luxurious five-star hotels.

Born in Burgundy, Dominique started his hospitality career in 1984 as a sous-chef in the French navy. Since then, his career has taken him from Europe to the United States and from Latin America to Asia, where he has enjoyed introducing new concepts and recipes to the different restaurants where he has worked.

Having 17 years of legendary experience with Mandarin Oriental Hotel Group, Dominique began his career with the company at the flagship Mandarin Oriental, Bangkok in 1998 as Executive Sous-chef. Later he held the Executive Chef position at Mandarin Oriental, Geneva from 2003 to 2006. For six years before joining Mandarin Oriental, Macau in 2012, he had been Executive Chef and Food & Beverage Director at Mandarin Oriental, Dhara Dhevi, Chiang Mai, Thailand.

Highlighting a classic approach to French cuisine yet with a modern twist, Dominique presents a delectable selection of culinary creations at Mandarin Oriental, Macau's acclaimed restaurant, Vida Rica, with the use of the finest seasonal produce and ingredients from around the globe. His signature dishes include: "spider crab wrapped in lobster jelly, avocado and mango sauce with sour cream and Sturia caviar"; "onion soup served with Gruyere cheese espuma and onion jam on toast"; "Wagyu strip loin steak with shallot sauce, beef tongue gribiche sauce and braised beef cheek, carrot mashed with orange dust and grilled shallot banana"; "roasted whole lobster with licorice, Tahitian vanilla, cauliflower purée and lobster bolognaise cannelloni", and "raspberry Chantilly, lychee-raspberry sherbet served with fresh berries and warm berry sauce".

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Under Dominique's direction, Vida Rica Restaurant was a winner of the top award in Macau's first Quality Tourism Services Accreditation Scheme in 2014, and was awarded a Forbes Five-Star rating in 2015.

"Mandarin Oriental is renowned for its culinary expertise, and I am committed to putting a new shine on this tradition by introducing diners to my own particular range of French fine cuisine with superb service," said Dominique. "I will continue building on Vida Rica's reputation as one of the best dining destinations in Macau," he added.

Whether wining or dining, Vida Rica is an ideal place to meet people and enjoy sumptuous cuisine and fine wines in an unrivalled setting with magnificent panoramic views. For reservations and enquiries, please call Vida Rica Restaurant at +853 8805 8918.

### **About Mandarin Oriental, Macau**

The luxurious *Forbes* Five-Star [Mandarin Oriental, Macau](#) is ideally situated in the heart of Macau's business, entertainment and high-end retail districts, offering easy access to all major tourist sites and transport hubs. Both Macau International Airport and the Macau-China border are only 10 minutes by car, whilst the Hong Kong-Macau ferry terminal is just a short five-minute drive away. From here, Hong Kong's airport can be directly accessed by ferry in 45 minutes and Central Hong Kong in just one hour.

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