

# news release

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## **TWO-STAR MICHELIN GUEST CHEF, STÉPHANE BURON, AT VIDA RICA RESTAURANT**

**Hong Kong, 6 October 2015** – [Vida Rica Restaurant](#) at [Mandarin Oriental, Macau](#) will host guest chef, Stéphane Buron, from 20 to 22 October. Chef Buron heads the two-Michelin-starred restaurant at hotel [Le Chabichou](#) in the luxurious, French Alpine ski resort of Courchevel. Crowned *Meilleur Ouvrier de France*, a most prestigious title that means “Best Craftsman of France”, Chef Buron will introduce Mandarin Oriental guests to his refined, ingenious creations that bring out the full flavours of fresh natural ingredients.

Chef Buron’s delicious signature dishes include Roasted Racan’s pigeon breast served with herb crusted giblets tart and carrot garden. Also featured on the six-course degustation dinner menu, priced at MOP 1,288 per person, is Sea bass poached in hay stock with potato, black truffles and veal jus. Four-course and five-course lunches are available at MOP 398 and MOP 498 per person respectively. Dinner and lunch menus offer a choice of wine pairing.

Starting his career as an apprentice at Grand Hotel Bragard in Gérardmer, eastern France, in 1983, Chef Buron worked in several well-regarded kitchens before joining Le Chabichou four years later. His culinary flair was soon noticed by the hotel’s owner and Grand Chef Relais & Châteaux, Michel Rochedy, who became his mentor. Honing his skills, Chef Buron won first prize at *International Taittinger 2002*, and was named “Chef of the Year” at *Trophées de la Gastronomie et des Vins 2013*. Today, he is Chef de Cuisine at Le Chabichou.

In addition to visiting Japan to share his passion for gourmet cuisine, Chef Buron has been consultant chef in many countries, including Brazil, Singapore and Mauritius. He is a juror in culinary competitions, and has participated in two books written by Michel Rochedy.

Menu prices are subject to 10% service charge. For reservations, please call Vida Rica Restaurant at +853 8805 8918 or email [momac-vidarica@mohg.com](mailto:momac-vidarica@mohg.com).

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So guests may make the most of Chef Buron's three-day residency, guestrooms can be booked at preferential rates from MOP 2,499, including breakfast. Rates are subject to 10% service charge and 5% government tourism tax. For room reservations, please contact the hotel's reservations team at +853 8805 8822 or email [momac-reservations@mohg.com](mailto:momac-reservations@mohg.com).

### **About Vida Rica Restaurant**

Awarded a Five-Star rating by Forbes Travel Guide and a winner of the top award in Macau's first Quality Tourism Services Accreditation Scheme, [Vida Rica Restaurant](#) is an all-day dining destination featuring expansive views of the South China Sea through a spectacular glass wall. Designed with a tasteful blend of East and West, Vida Rica Restaurant offers intimate seating arrangements, luxurious private dining rooms and the grand Chef's Table, making it perfect for special occasions and exclusive parties. Using only the finest and freshest ingredients, the talented culinary team applies delicate and exciting touches to traditional dishes, infusing them with originality and character. The highlight is classic-meets-contemporary French cuisine created by Dominique Bugnand, Director of Culinary Operations and Food & Beverage. Various dim sums, Chinese specialties and Portuguese delicacies are also served to delight.

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

[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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### **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, 46 hotels representing 11,000 rooms in 25 countries, with 21 hotels in Asia, nine in The Americas and 16 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 16 *Residences at Mandarin Oriental* connected to its properties.

Photographs of Mandarin Oriental are available to download from the [Photo Library](#) of our [Media](#) section at [www.mandarinoriental.com](http://www.mandarinoriental.com).

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