

TWO-STAR MICHELIN GUEST CHEF

JOSÉ AVILLENZ RETURNS TO VIDA RICA RESTAURANT

Hong Kong, 3 March 2015 – [Mandarin Oriental, Macau](#) welcomes Chef [José Avillez](#) back to [Vida Rica Restaurant](#) for a feast of gourmet delicacies from 17 to 19 March 2015, after his successful debut last year. Chef Avillez's restaurant, Belcanto in Lisbon was awarded a second Michelin star this year and he will be returning to Macau to tantalise diners' senses with his new interpretations of Portuguese cuisine, based on traditional recipes with contemporary inspiration.

Chef Avillez will present a six-course degustation dinner menu, featuring dishes such as low-temperature smoked egg yolk, pea stew purée, pancetta and Périgord truffle; beef oxtail with foie gras, chickpea, and onion purée with Nisa cheese; and lemon-lime globe, priced at MOP 1,288 per person. Guests can also embark on a taste journey with his four- and five-course lunch set menus at MOP 398 and MOP 498 per person, respectively. All menus offer a choice of wine pairing with selected vintages from Portugal.

To Chef Avillez, cooking has always been a passion. Yet, it was only in his senior year in Business Communication when he decided to be a chef. Since then, he has taken several training courses and traineeships, and has worked in kitchens with some of the world's most distinguished chefs such as Alain Ducasse, Eric Frechon and Ferran Adrià. In 2008, he was invited to the post of head chef of Tavares in Lisbon, where in little more than a year the restaurant was awarded its first Michelin star.

Early in 2011, Chef Avillez left Tavares and set out to establish his own gastronomic business, Belcanto. Opened at the beginning of 2012, the restaurant won him another Michelin star within a year of opening and two stars in 2015. He now has five restaurants in Lisbon and one in Oporto, offering different culinary experiences, and is also a popular author, television and radio cooking show host.



Page 2

Prices are subject to 10% service charge. For reservations, please call Vida Rica Restaurant at +853 8805 8918 or email momac-vidarica@mohg.com. In order to make the most of this occasion, 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.

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 Bugnard, 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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Page 3

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, 45 hotels representing close to 11,000 rooms in 25 countries, with 20 hotels in Asia, 10 in The Americas and 15 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.

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