

news release

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THREE-STAR MICHELIN GUEST CHEF THOMAS BÜHNER PRESENTS THREE-DIMENSIONAL AROMATIC CUISINE AT VIDA RICA

Hong Kong, 17 April 2015 – On 23 and 24 May 2015, [Vida Rica Restaurant](#) at [Mandarin Oriental, Macau](#) presents guest chef Thomas Bühner from the three-star Michelin restaurant [La Vie](#) in Osnabrück, Germany, which also boasts 19 out of 20 points in the prestigious *Gault & Millau* gourmet guide. One of only ten German chefs awarded with three stars, Chef Bühner will showcase his innovative cuisine, made using progressive cooking techniques and presented with an artistic style.

Chef Bühner is famous for his “three-dimensional aromatic cuisine”, an emphasis on the individual product’s natural flavours, a special penchant for low-temperature cooking and a harmonious balance of flavours and textures in his set menus. Diners can explore his unique approach to haute cuisine with a six-course degustation dinner menu, featuring dishes such as caramelised king prawn with shallot ice cream and seaweed; turbot fish confit in olive oil with broccoli couscous, chick pea, mud crab, North Sea grey shrimp and Joselito Iberico ham; and more. Priced at MOP 1,888 per person. His avant-garde style is also highlighted in his four-course lunch menu, priced at MOP 688 per person. Both menus offer a choice of wine pairing.

Inspired by his childhood memories in his grandparents’ pub, Bühner had settled on becoming an outstanding chef at a young age. He trained in several restaurants around Germany before taking up the post of Chef de Partie at Harald Wohlfahrt’s Schwarzwaldstube, which he sees as a turning point in his career. In this highly esteemed restaurant, he did not only learn discipline and consistency but also a down-to-earth attitude and humaneness which prepared him for his next position as Chef de Cuisine at the La Table Restaurant in Dortmund in 1991, which was awarded its first Michelin star five years later, followed by a second star in 1998.

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In 2001, Bühner was awarded “Rising Star of the Year” by the *Gault & Millau*, and was voted “Chef of the Year” five years later. Together with his business partner, Thayarni Kanagaratnam, he has been running the restaurant La Vie since April 2006, which has earned three Michelin stars since 2012.

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 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.

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 almost 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.

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