

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



LE FRENCH MAY EXPERIENCE AT MANDARIN ORIENTAL, MACAU

Hong Kong, 10 May 2013 – In celebration of Le French May, the biggest French cultural festival in Asia, [Mandarin Oriental, Macau](#) presents a series of Le French May Experiences including luxurious accommodation with an exclusive degustation menu and complimentary access to a Napoleon exhibition at the Macao Museum of Art. Various exceptional dining offers are also ready to delight, such as a Napoleon-themed afternoon tea at the [Lobby Lounge](#), the seven-course Emperor's Table (La table de l'Empereur) at [Vida Rica Restaurant](#), and a cheese buffet comprising 14 types of French and international cheese paired with Burgundy wines at [Vida Rica Bar](#), all meticulously designed by the hotel's Burgundy-born Executive Chef Dominique Bugnand.

For the added enjoyment of French art, the hotel and its adjacent luxury shopping and retail development, [One Central Macau](#), jointly present Living Sculptures. As a highlight programme of Le French May, this solo exhibition of the world-renowned artist-designer Pablo Reinoso from 25 April to 14 July features 11 sets of wooden and steel art pieces, demonstrating how the artist transforms everyday objects into art by playing with their structures and weaving the pieces into their surroundings.

The *Le French May Experience Package* includes:

- One night's luxurious accommodation in a guest room or suite
- Buffet breakfast for two persons at Vida Rica Restaurant
- A turndown service souvenir from the "Napoleon and the Decorative Arts" exhibition
- Two tickets to the "Napoleon and the Decorative Arts" at Macao Museum of Art
- The Emperor's Table (La table de l'Empereur), a seven-course degustation set for two persons at Vida Rica Restaurant

-more-

The room package is available until 14 July 2013 and package rate starts from MOP3,288. Rates are subject to 10% service charge and 5% government tax. Rooms are subject to availability and terms and conditions apply. Reservations can be made through Mandarin Oriental Hotel Group's on-line reservations service at www.mandarinoriental.com, through toll-free reservation hotlines: Hong Kong: 800 932 212, or by contacting the reservations office at Mandarin Oriental, Macau on: +853 8805 8822 or email: momac-reservations@mohg.com.

The Emperor's Table (La table de l'Empereur) at [Vida Rica Restaurant](#)

Based on a historic menu by His Majesty Napoleon's head chef, Chef Dominique has extended his imaginative flair to an exclusive seven-course gourmet menu – the Emperor's Table. Featured dishes are duck liver terrine with fig chutney and warm brioche, velvet potato soup with black truffle jelly, slow-poached egg with Brittany artichoke mash and Parmesan foam, macaroni with seasonal mushrooms and truffle sauce, lightly gratinated Dover sole fillet with langoustine sauce, the classic dish Chicken Merango, and the updated Napoleon's baked Alaska. Advance reservations of at least one day are required for this special menu. Available from now on until 14 July 2013, The Emperor's Table is priced at MOP888 per person. One day advance reservation is required.

Le French May Cheese Buffet with Burgundy Wine at [Vida Rica Bar](#)

Chef Dominique has handpicked 14 types of top-quality cheese from France and around the world, including Abbaye de Cîteaux, Époisses, Langres, Palet de Bourgogne, Charolais, Le Napoleon Commingeois, Ami du Chambertin, Brillat-Savarin, Bouchon de Chèvre, Brie de Meaux, Gruyère, Bleu d'Auvergne AOP, Reblochon and Tête de Moine, to pair perfectly with premium wines from Burgundy. The Buffet is available at Vida Rica between 5pm and 8pm every Monday to Friday until 22 May 2013. The Cheese Buffet is priced at MOP350 per person with no consumption of wine, MOP399 per person with one glass of wine, and MOP499 per person with three glasses of wine.

-more-

Napoleon Afternoon Tea at [Lobby Lounge](#)

Coupled with choice of freshly-brewed coffee, fine tea or hot chocolate, a myriad of delicate French pastries carefully-crafted by Chef Dominique, such as chocolate mousse with Napoleon's hat, macaroon Cocorico, strawberry choux, and chocolate brownie with Marie Antoinette's tapestry, make for a perfect afternoon break. Furthermore, guests who order the tea set will receive two tickets to the "Napoleon and the Decorative Arts" at Macao Museum of Art. Le French May Tea Set is available until 14 July 2013, between 2pm and 5:30pm, and is priced at MOP388 for two persons.

All prices of the above-mentioned food and beverage promotions are subject to 10% service charge. For reservations, please call +853 8805 8918 for Vida Rica Restaurant, +853 8805 8928 for Vida Rica Bar, and +853 8805 8938 for Lobby Lounge.

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 the Macau International Airport and the Macau-China border are 10 minutes away by car, while the Hong Kong-Macau ferry terminal is just a short five-minute drive away. From here, the Hong Kong International 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 world's most prestigious hotels and resorts. The Group now operates, or has under development, 45 hotels representing over 11,000 rooms in 27 countries, with 19 hotels in Asia, 12 in The Americas and 14 in Europe, Middle East and North Africa. In addition, the Group operates, or has under development, 14 *Residences at Mandarin Oriental* connected to its properties.



Page 3

Photography of Mandarin Oriental is available to download, in high and low resolution, in the [Photo Library](#) of our *Media* section, at www.mandarinoriental.com. Please join us on Facebook (www.facebook.com/MandarinOriental) and Twitter (www.twitter.com/mo_hotels)

Visit [Destination MO](#) (www.destinationMO.info), the online version of [Mandarin Oriental Hotel Group](#)'s bespoke publication, *MO*. News about our award-winning hotels, the best dining experiences, spa treatments, travel retreats and interviews with the Group's celebrity fans is now just a click away.

-end-

For further information, please contact:

Corporate Office

Jill Kluge (jillk@mohg.com)
Group Communications – Global
Tel: +44 (20) 7908 7888

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

Live Haugen (lhaugen@mohg.com)
Group Communications – Europe, Middle
East and Africa
Tel: +44 (20) 7908 7813

Vanina Sommer (vsommer@mohg.com)
Regional Director of Marketing - Southern
Europe
Tel: +33 (1) 70 98 70 50

Danielle DeVoe (ddevoe@mohg.com)
Group Communications – The Americas
Tel: +1 (212) 830 9380

Mandarin Oriental, Macau

Ada Chio de la Cruz (adac@mohg.com)
Director of Communications & Marketing
Tel: +853 8805 8810

Crystal Liu (cliu@mohg.com)
Communications Manager
Tel: +853 8805 8814

www.mandarinoriental.com/macau

www.mandarinoriental.com