

# news release

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## **RICHARD EKKEBUS OF TWO-MICHELIN-STARRED AMBER TO GUEST CHEF AT VIDA RICA RESTAURANT AT MANDARIN ORIENTAL, MACAU**

**Hong Kong, 12 February 2014** – On 15 and 16 March 2014, [Vida Rica Restaurant](#) at [Mandarin Oriental, Macau](#) invites guests to savour truly innovative cuisine by guest chef, Richard Ekkebus, Culinary Director of two-Michelin-star [Amber](#) restaurant at [The Landmark Mandarin Oriental, Hong Kong](#) and Chef Consultant of Fifty 8o Grill at the recently opened Mandarin Oriental Pudong, Shanghai. Under his direction, Amber has won two Michelin stars for six consecutive years and received S. Pellegrino’s “World’s 50 Best Restaurants” award for three years in a row. In 2013, Amber also claimed the fourth spot in the inaugural “Asia’s 50 Best Restaurants” award organised by *Restaurant* magazine in the UK.

For only two days, food connoisseurs will be able to enjoy the latest creations of Chef Ekkebus’ French haute cuisine, which combines aesthetically pleasing presentation and uncompromising insistence on the quality of ingredients. Highlighted dishes include Hokkaido sea urchin in a lobster jelly with cauliflower, caviar and crispy seaweed waffle, line-caught red amadai with fennel and orange confit, Kagoshima Wagyu beef strip loin with purée of Cévennes onion, and Amao strawberry in a hibiscus infusion, olive oil, Sichuan pepper and cassis granite, all featured in a seven-course degustation dinner priced at MOP1,288 per person.

Diners can also enjoy the essence of his contemporary culinary creations for lunch. A three-course set is priced at MOP488 per person and a four-course set at MOP588 per person.

Chef Ekkebus began his illustrious career via an apprenticeship in his native Holland under Michelin-starred chefs, Hans Snijders and Robert Kranenborg. In Holland, he won the prestigious Golden Chef’s Hat for “Young Chef of the Year”, an honour that encouraged him to further perfect his art under the tutelage of some of the greatest three-Michelin-star chefs in France, including Pierre Gagnaire, Alain Passard and Guy Savoy.

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With a strong desire to explore world cuisines, Chef Ekkebus embarked on a journey that saw him hold executive chef positions first at the Royal Palm in Mauritius and then at The Sandy Lane in Barbados. He joined The Landmark Mandarin Oriental, Hong Kong on opening in 2005. 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).

In order to make the most of this occasion, guestrooms can be booked at preferential rates from MOP2,699, 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**

Designed with a tasteful blend of East and West, [Vida Rica Restaurant](#) is an all-day dining destination that highlights classic French cuisine with a modern twist 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 The Landmark Mandarin Oriental, Hong Kong**

Intimate, contemporary and ideally placed at the heart of Hong Kong's financial and luxury shopping districts, [The Landmark Mandarin Oriental, Hong Kong](#) sets the standard for personal service and stylish sophistication. State-of-the-art technology compliments alluring interiors in all 113 spacious rooms and suites, each one a tranquil retreat for business and leisure travellers. Chef Richard Ekkebus helms the kitchen at two-Michelin-star Amber restaurant, whilst world-renowned musical talents play in the unparalleled exclusivity of MO Bar, equally popular on Sundays for its indulgent lobster lunch. Escape Hong Kong's urban bustle at The Oriental Spa with rejuvenating yoga and Pilates, plus the pure pleasures of exclusive facials, body treatments and award-winning Signature Treatments.

### **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. The Group has grown from a well-respected Asian hotel company into a global brand and now operates, or has under development, 45 hotels representing over 11,000 rooms in 26 countries, with 20 hotels in Asia, 11 in The Americas and 14 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.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at [www.mandarinoriental.com](http://www.mandarinoriental.com).

Visit [Destination MO](http://www.mandarinoriental.com/destination-mo/) (<http://www.mandarinoriental.com/destination-mo/>), 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. Further information is also available on our [Social Media](#) channels.

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