

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



MICHELIN-STARRED GUEST CHEF JOSÉ AVILLEZ PRESENTS PORTUGUESE HAUTE CUISINE AT VIDA RICA RESTAURANT

Hong Kong, 3 July 2014 – From 25 to 28 July, [Vida Rica Restaurant](#) at [Mandarin Oriental, Macau](#) welcomes guest chef, José Avillez of the Michelin-starred restaurant Belcanto in Lisbon, Portugal. Considered one of the most remarkable Portuguese chefs, José Avillez is renowned for haute cuisine that combines the traditional and the avant-garde whilst maintaining authentic Portuguese flavours.

Food aficionados and fans of Chef Avillez are invited to relish a six-course degustation dinner. Highlights include an impressive amuse bouche featuring Port wine tonic, olive in three ways and foie gras crusted with roasted hazelnut, as well as his signature dishes such as slow cooked golden free range chicken egg with mushroom and black truffle jus and Sao Jorge Island's cheese sauce, sea bass cooked in fragrant seafood broth and seaweed, and a special "mandarin" dessert. The degustation menu is priced at MOP888 per person.

Diners can also enjoy the essence of Chef Avillez' creations with a four- or five-course lunch priced at MOP398 and MOP458 respectively. Featured dishes include Portuguese shredded cod fish with fried potatoes, scrambled egg and explosive olives, and egg tart mille feuille with cinnamon ice cream.

To Chef Avillez, cooking has 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 he was awarded his first Michelin star.



Page 2

Early in 2011, Chef Avillez left Tavares and set out to establish his own gastronomic business, Belcanto, which opened at the beginning of 2012 and won him another Michelin star within a year of opening. He now has five restaurants in Lisbon offering different culinary experiences, and is also a popular author, TV cooking host, caterer and wine maker.

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 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.

About Vida Rica Restaurant

Featuring spectacular views of South China Sea from its floor-to-ceiling windows, [Vida Rica Restaurant](#) is an all-day dining destination that offers a stylish setting designed with a tasteful blend of East and West. Food connoisseurs can enjoy classic French cuisine with a modern twist created by Dominique Bugnand, Director of Culinary Operations and Food & Beverage. Portuguese delicacies, Chinese specialties and various dim sums 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.

-more-



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, 44 hotels representing close to 11,000 rooms in 25 countries, with 20 hotels in Asia, 10 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.

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

Visit [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.

-end-

For further information, please contact:

Corporate Office

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

www.mandarinoriental.com

Mandarin Oriental, Macau

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

Crystal Liu (cliu@mohg.com)
Communications Manager

Tel: +853 8805 8814

www.mandarinoriental.com/macau