

# news release

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## **JAPANESE-MEETS-FRENCH CULINARY WIZARDRY BY 2-STAR MICHELIN GUEST CHEF TAKAGI KAZUO**

**Hong Kong, 5 January 2015** – From 22 to 24 January, [Vida Rica Restaurant](#) at [Mandarin Oriental, Macau](#) presents guest chef Takagi Kazuo from Kyoryuri Takagi, a two-Michelin-starred restaurant for five consecutive years in the city of Ashiya between Osaka and Kobe. At Vida Rica, he will showcase his special French-inspired Japanese creations.

Diners will be treated to a taste journey of a refined blend of two countries' culinary traditions with Chef Takagi's signature dishes such as spider crab with Sturia caviar and shiso flower, and Wagyu beef fillet with foie gras *kinome dengaku*. Both are featured in a six-course degustation dinner menu that reflects the season and presented in an artistic style at MOP1,288 per person. Four- and five-course lunch sets highlighting the essence of his creations are also available at MOP398 and MOP498 per person, respectively.

Born to a culinary family, with his mother being an instructor at a cooking school and his grandfather a chef, Takagi set his goal to be a Japanese chef from an early age. He received rigorous training on traditional *kaiseki*-style cooking when he worked at Kyoyamato in Kyoto, and was later promoted to Sous Chef at only 29 years old, making him one of the most promising stars on Japan's culinary scene. In 2005, he opened his own restaurant, Kyoryuri Takagi, which has won two Michelin stars consecutively since 2010, when the first Kyoto, Osaka, Kobe and Nara version of the Michelin Guide was published. Takagi also opened a bento shop, Nichi Nichi, and a hot pot restaurant, Kozithu, in 2012, with the latter having earned one Michelin star consecutively since 2013. Following his achievements, Takagi has been constantly invited as guest chef to top restaurants in the world's major food capitals such as Paris, Seoul, Singapore, Taipei and others, to showcase his acclaimed culinary style.

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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 MOP2,899, 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**

Ranked number one on TripAdvisor 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 over 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 imparts 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.

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### **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, ten in The Americas and 15 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.

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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