

# news release

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## **CHRISTMAS AND NEW YEAR CELEBRATIONS AT MANDARIN ORIENTAL, MACAU**

**Hong Kong, 28 November 2013** – To celebrate this festive season in style, [Mandarin Oriental, Macau](#) has lined up delightful menus, themed afternoon teas, and gorgeous goodies and hampers, all designed by Dominique Bugnand, Director of Culinary Operations and Food & Beverage. [The award-winning Spa at Mandarin Oriental, Macau](#) has also prepared special hampers featuring the most popular aromatherapy products of all times for guests to further pamper their loved ones. In addition, photo opportunities abound in the hotel, which highlights both a beautifully decorated Christmas tree and a visit from Santa Claus on Christmas Eve and Christmas Day.

At the hotel's signature [Vida Rica Restaurant](#), diners can enjoy a sumptuous six-course Christmas Eve dinner and an exquisite four-course Christmas Day dinner. Menu highlights include duck liver terrine with Gluehwein reduction, blue lobster with caviar, and pan-seared wild sea bass with champagne risotto. The Christmas Eve dinner is priced at MOP1,088 per person, and the Christmas Day dinner set is MOP 788 per person. Champagne and wine pairings are available, and diners who order the set menus will receive a complimentary glass of Gluehwein and specially prepared "goodies pouch" of assorted festive sweets.

To mark New Year's Eve, Vida Rica Restaurant is offering an extravagant eight-course spread at MOP1,350 per person which includes a glass of Moët & Chandon Champagne. The delectable dishes on this menu include langoustine consommé with sea urchin and charcoaled abalone, and char-grilled smoked Wagyu beef strip loin with Perigord black truffle.

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At the chic [Vida Rica Bar](#), which boasts stunning views of Macau Tower and the city's waterfront, a chocolate and tapas afternoon buffet is available on 24, 25 December 2013 and 1 January 2014. Priced at MOP498 per person, the delicious afternoon buffet with its dazzling array of festive fare is a great choice for celebrations with family and friends.

Guests looking for a more luxurious experience should not miss out on the chef's tapas menu, which features a fine selection of delicacies such as Gillardeau oyster, tuna toro confit with Alba white truffle, Beluga caviar, Wagyu beef tartar and a 30-month Iberico ham. This menu is priced at MOP1,488 for two, from 1 to 30 December 2013, between 6pm and 11pm, and MOP1,588 for two on 31 December 2013, from 6pm to midnight. Both options include a bottle of Moët & Chandon Champagne.

As an ideal spot for relaxed meetings and leisure time, [Lobby Lounge](#) is serving a festive afternoon tea set, featuring a myriad of delicate desserts such as candied Christmas fruitcake and gingerbread sable with Valrhona chocolate ganache, coupled with a choice of freshly-brewed coffee, fine tea or hot chocolate. This menu is available from 1 December 2013 to 7 January 2014 between 2pm and 5:30pm, and is valued at MOP388 for two.

[Mandarin Oriental Cake Shop](#) helps guests send their seasonal greetings to family, friends and business associates by offering the Mandarin Oriental Deluxe Hamper and Mandarin Oriental Supreme Hamper, priced at MOP2,988 and MOP4,088 respectively. These luxurious hampers include treats like Christmas rum and dried fruitcake, homemade stollen, Moët & Chandon Rosé Imperial, and more. Custom-made hampers are also available, as well as Christmas pudding, gingerbread house and Christmas mince pies for those with a craving for festive sweets.



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Everyone needs a little pampering, especially during the festive season. [The Spa at Mandarin Oriental, Macau](#)'s Radiant Face & Body Spa Hamper and Revitalising Body Spa Hamper, both priced at MOP1,998, are packed with therapeutic delights that will help relax and rejuvenate the body and mind, which are perfect for lovers of beauty and skincare.

Prices are subject to 10% service charge, except for gourmet hampers and takeaway items. Prices of the spa hampers are subject to 5% government tourism tax. For reservations, please call Vida Rica Restaurant at +853 8805 8918, Vida Rica Bar at +853 8805 8928, Lobby Lounge at +853 8805 8938, Mandarin Oriental Cake Shop at +853 8805 8948 and The Spa at Mandarin Oriental, Macau at +853 8805 8588.

### **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. 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.

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

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