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



MANDARIN ORIENTAL, MANILA WELCOMES FRENCH MICHELIN-STAR CHEF RICHARD TOIX

Hong Kong, 13 February 2014 -- <u>Mandarin Oriental, Manila</u>'s signature restaurant <u>The Tivoli</u> is delighted to once again play host to another acclaimed Michelin-starred chef, Richard Toix, from February 24 to March 2. During the week-long promotion, which is held with the support of Etihad Airways, gourmands and food connoisseurs alike will find pleasure in Chef Richard's sensational specialties and artistic mouthwatering creations.

Richard Toix, renowned for his mastery in the art of food fusion, brings with him over 20 years of culinary experience coupled with his great enthusiasm for French cuisine. His fine dining restaurant, Passions et Gourmandises restaurant in the charming village of Saint-Benoit, earned its first Michelin star in 2008, a mere nine months after opening. His work features beautiful, colourful presentations with unique ingredients in every dish.

The fresh and sumptuous flavors of Richard Toix's award-winning cuisine will make its way to The Tivoli via the signature three-course Business Lunch menu and the six-course Degustation Dinner menu. A selection of dishes will also be featured in the restaurant's daily à la carte menu.

*The three-course Business Lunch menu will be offered at PHP 1,950

*The six-course Degustation menu will be priced at PHP 3,400

Born in Perpignan, the Michelin starred chef went on to study in a Lycée Hotelier, earning his first job with the Roux Brothers in London, a restaurant with three Michelin stars, before returning to work for various restaurants across France. In 1993, he and his wife Laure opened their first restaurant, Le Champ de Foire in Lencloitre, half an hour from Poitiers, and in 2007, opened Passions et Gourmandises, a modern restaurant focusing on fresh seasonal produce.



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Richard Toix has also collaborated with the contemporary Chinese artist Zhou Tiehai, where he combined painting with French traditional pastries for a grand exhibition in 2010.

"We all look forward to welcoming Chef Richard Toix at The Tivoli" says Director of Food and Beverage Peter Pysk, adding that the kitchen brigade headed by Executive Chef Rene Ottlik and Executive Sous Chef Remi Vercelli are excited to be collaborating with another great Michelin chef. "Chef Richard's visit comes close on the heels of the highly successful promotion recently with Chef Nicolas Isnard, and we are certain that our diners will be delighted to again savour the sublime flavours of contemporary French gastronomy by a Michelin-starred chef."

For table reservations, please contact The Tivoli on +63 (2) 750 8888 or e-mail: <u>momnl-tivoli@mohg.com</u>.

*Rates are subject to 10% service charge and prevailing government tax.

About Mandarin Oriental, Manila

Situated in a quiet address in the heart of Makati's Central Business District, Mandarin Oriental, Manila is within walking distance of stylish malls and shops in the Ayala Commercial Center. Renowned for its outstanding cuisine, the hotel features three restaurants, two popular bars, and a lounge. Four exclusive and highly rated Club floors with a private lounge provide utmost guest satisfaction, as do a cosy luxury spa, a fully equipped business centre, and a health club with advanced fitness equipment. Banquet and meeting facilities are also available.



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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. 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 <u>Photo Library</u> of our <u>Media</u> section, at <u>www.mandarinoriental.com</u>.

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For further information, please contact:

Corporate Office

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

www.mandarinoriental.com

Mandarin Oriental, Manila

Charisse G Chuidian (<u>charissC@mohg.com</u>) Director of Communications Tel: + (63) 2 8574767 (direct line), 750 8888 ext 2220 Fax: + (63) 2 8574725 (direct) www.mandarinoriental.com/manila