

# 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



## “TASTE OF PERUVIAN FLAVORS” AT MANDARIN ORIENTAL HOTELS IN BARCELONA AND MIAMI

**Hong Kong, 25 May 2016** – In celebration of acclaimed chef Gastón Acurio’s new culinary offerings at [Mandarin Oriental, Barcelona](#) and award-winning restaurant at [Mandarin Oriental, Miami](#), the luxury hotels are launching a gastronomic getaway for guests to experience the diverse and eclectic flavors of Peru.

Guests who book the *Taste of Peruvian Flavors* package will enjoy two nights in chic Barcelona or vibrant Miami where they will be greeted inside their luxurious guestroom with a sweet surprise of Peruvian chocolate mousse, made with *Fortunato* chocolate topped with caramelized grains and fruit from the Andes. For lunch, an al fresco Peruvian-style meal will be served at [Mimosa Garden](#) in Barcelona or [La Mar by Gastón Acurio](#) in Miami. Guests will enjoy an exclusive tasting menu featuring a classic *Pisco Sour*, Peru’s national cocktail and an array of *Ceviches*, the most iconic Peruvian dish utilizing the cooking technique of marinating fish in lime juice. The culinary journey will continue with a selection of shared plates including *Anticuchos*, popular Peruvian grilled skewers, a selection of *Causa* dishes, chilled whipped potato topped with seafood, and empanadas.

Considered the ‘ambassador of Peruvian cuisine,’ Acurio is one of the world’s most prominent chefs. His flagship restaurant in Lima, Astrid y Gastón, is ranked third in *Latin America’s 50 Best Restaurants 2015* and is 14th in the world rankings. In 2005, Acurio set out to make the world fall in love with ceviche, and ten years later he has become a culinary icon.

Based on a two-night stay at Mandarin Oriental, Barcelona or Mandarin Oriental, Miami, the *Taste of Peruvian Flavors* package includes:

- Luxury accommodations
- Breakfast for two persons
- One tasting lunch menu designed by Gastón Acurio for two persons

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- Peruvian dessert upon arrival
- A special themed gift

The *Taste of Peruvian Flavors* package is valid at both properties from June 1 until October 1, 2016. Mandarin Oriental, Barcelona is offering internationally acclaimed Peruvian dishes for al fresco dining at the hotel's two outdoor venues this summer. Rates for Mandarin Oriental, Barcelona starts from EUR 990 per night, for a two-night stay. To make a reservation, please call +34 93 151 8888. The lively La Mar by Gastón Acurio restaurant at Mandarin Oriental, Miami offers guests indoor and outdoor seating. Rates for Mandarin Oriental, Miami start from USD 1,098 per night, for a two-night stay. To make a reservation, please call at +1 (305) 913 8383.

For more information, please visit [www.mandarinoriental.com](http://www.mandarinoriental.com).

### **About Mandarin Oriental, Barcelona**

[Mandarin Oriental Barcelona](#) is an exclusive hotel situated right on Barcelona's Passeig de Gràcia. The property has 120 bedrooms and suites with an exquisite and elegant interior design by Patricia Urquiola and an award-winning spa. Its carefully considered gastronomic offering currently consists of two restaurants: [BistrEau](#) restaurant by Ángel León and the signature restaurant [Moments](#), providing neo-traditional Catalan cuisine under the auspices of the multi-Michelin starred chef Carme Ruscalleda. Mandarin Oriental, Barcelona appeals as a meeting point for guests and local residents alike, and offers enticing spaces such as the [Mimosa](#) garden, the [Terrat](#) with exceptional panoramic views over the city and the [Banker's Bar](#), with its extensive cocktail menu and music program.

### **About Mandarin Oriental, Miami**

Contemporary in design and with a prominent waterfront location, the triple Five-Star [Mandarin Oriental, Miami](#) features [326 elegant guest rooms and suites](#) – offering dramatic views of the bay and the Miami skyline. Amenities include [an award-winning tri-level spa](#),

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signature [Azul restaurant](#), the new [La Mar by Gaston Acurio restaurant](#), the waterfront [MO Bar + Lounge](#), [Oasis Beach Club](#), [the luxury boutique Shanghai Tang](#) and [extensive meeting and business space](#).

### **About Mandarin Oriental Hotel Group**

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world's most luxurious hotels, resorts and residences. Having grown from its Asian roots into a global brand, the Group now operates 29 hotels and seven residences in 19 countries and territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin Oriental has a strong pipeline of hotels and residences under development, with the next hotel openings planned in Doha and Beijing.

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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For further information, please contact:

*Corporate Office*

Jeremy Viray ([jviray@mohg.com](mailto:jviray@mohg.com))  
Group Communications – The Americas  
Tel: +1 (212) 830 9383

Vanina Sommer ([vsommer@mohg.com](mailto:vsommer@mohg.com))  
Group Communications – South Europe,  
Middle East and Africa  
Tel: +33 (1) 70 98 70 50  
[www.mandarinoriental.com](http://www.mandarinoriental.com)

*Mandarin Oriental, Miami*

Alexandra Wensley ([awensley@mohg.com](mailto:awensley@mohg.com))  
Director of Communications  
Tel: +1 (305) 913 8333  
[www.mandarinoriental.com/miami](http://www.mandarinoriental.com/miami)

*Mandarin Oriental, Barcelona*

Monica Homedes ([mhomedes@mohg.com](mailto:mhomedes@mohg.com))  
Director of Communications  
Tel: +34 (93) 151 87 62  
[www.mandarinoriental.com/barcelona](http://www.mandarinoriental.com/barcelona)