

news release

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LA MAR BY GASTÓN ACURIO OPENS AT MANDARIN ORIENTAL, MIAMI

Hong Kong, 19 March 2014 – [Mandarin Oriental, Miami](#) and celebrity chef Gastón Acurio has officially opened [La Mar by Gastón Acurio](#) at the Five-Star city resort. Considered ‘the ambassador of Peruvian cuisine,’ Acurio continues to gain culinary acclaim with his unique restaurants which rank among the best in the world. The opening of *La Mar by Gastón Acurio* in Miami marks the third Acurio restaurant in the U.S., following sister concepts *La Mar Cebicheria* in San Francisco and *Tanta* in Chicago.

At *La Mar*, guests can enjoy a mix of indoor and outdoor waterfront seating with three lively bars providing distinctive culinary experiences. *La Mar* Executive Chef Diego Oka provides a personal look into the creation of authentic Peruvian dishes ranging from upscale novo-Andean fare to Asian-Peruvian fusion and traditional seafood *Ceviche*. Having worked alongside Acurio for more than a decade, Chef Oka introduces an eclectic menu offering small plates such as *Nikei*, Peruvian nigiri; *Anticucho Grill* items; and tapas-style *Piqueos*. Large plates include a selection of *Peruvian Specialties* and pan-fried rice called *Arroces*.

“We are extremely excited to introduce the spirit of Peruvian food culture to the vibrant city of Miami,” says Chef Gastón Acurio. “Our new *La Mar by Gastón Acurio* restaurant pays tribute to the sea with a beautiful waterfront location and the freshest local seafood on the menu.”

The dedicated *Ceviche* and *Anticucho* bars invite guests to journey through *La Mar*’s celebrated menu. *Ceviches* and *Tiraditos* utilize the cooking technique of curing fish through acidic juices and are presented in 15 different dishes priced from USD 9 to USD 29.

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Creations range from the *Clásico* with fluke, cilantro, aji limo, red onions, choclo and leche de tigre to the *Bachiche* with scallops, avocado, and garlic-truffle leche de tigre.

The culinary journey continues with *Anticuchos*, a popular Peruvian street food. Priced from USD 9 to USD 30, *Anticuchos* are reinvented with varieties of *Wagyu*, *Free Range Chicken*, *Octopus*, *Whole Jumbo Prawn* and a vegetarian option of *Peruvian Asparagus*.

A selection of *Causa* dishes, mashed potato dumplings topped with seafood, are served four different ways to include the *Nikei* (rocoto causa with tuna tartare); *Cangrejo* (beet causa with crab); *Escabeche* (potato with crispy snapper) and *Olivo* (potato with octopus tartare). *Peruvian Specialties* range in price from USD 19 to USD 49 and highlight the cuisine's rich Japanese influences with dishes like *Lomo Saltado*, a traditional beef dish with stir fried potatoes, red onions, tomatoes, soy sauce, cilantro, aji amarillo and rice, and *Whole Fish Nikei*, the catch-of-the-day, prepared with Peruvian Japanese spicy sauce, bok choy and white chaufa broccoli rice.

La Mar's comprehensive cocktail menu includes a list of *Peruvian Classics*, featuring cocktails infused with *pisco*, a South American grape brandy, and *La Mar Classics*, offering iconic cocktails with a Peruvian twist. These signature drinks cost USD 13 each.

In celebration of *La Mar's* opening, Mandarin Oriental, Miami has partnered with [LAN Airlines](#) to provide two round trip tickets from Miami to Lima in Premium Business class; dinner for two, with two pisco sours, at *La Mar by Gastón Acurio* at Mandarin Oriental, Miami; and lunch for two, with two pisco sours, at [La Mar Cebicheria](#) in Lima, Peru. More details can be found by visiting www.mandarinoriental.com/miami/culinary-adventure-giveaway.

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About Mandarin Oriental, Miami

Contemporary in design and with a prominent waterfront location, the luxurious [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](#), [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 prestigious hotels and resorts. The Group 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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