

## 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



### TOP TOQUES AT MANDARIN ORIENTAL, MIAMI HEADLINE 2016 COOKING CLASS SERIES

**Hong Kong, 26 February 2016** – [Mandarin Oriental, Miami](#) presents its 2016 interactive cooking class series featuring award-winning Chefs Benjamin Murray of [Azul](#) and Diego Oka of [La Mar by Gaston Acurio](#). Guests will have an opportunity to book individual classes or enjoy a class with a luxury stay at the triple five-star hotel.

At Azul, Chef Murray will share his cooking tips on how to prepare the ultimate gourmet lunch during an interactive session held in the restaurant's magnificent marble-clad open kitchen. A sumptuous three-course tasting menu will be matched with flights of premium wines by sommelier Dwayne Savoie.

In the high-energy La Mar restaurant, Chef Oka will take guests on a culinary journey through Peru demonstrating classic dishes such as the traditional *Cebiche* utilizing the cooking technique of marinating fish in lime juice and a selection of *Causas*, mashed potato topped with seafood. Guests will also enjoy a traditional Pisco Sour cocktail lesson at La Mar's waterfront bar by Lef Kraounakis.

Both an entertaining and learning experience, guests with a passion for food will discover new flavor techniques and learn the skills to present beautiful plates, as they participate in the creation of epicurean delights. Student chefs will receive recipe cards and cooking notes for easy step-by-step reference. Upon completion of each class, graduates will also receive a certificate of participation and a signature apron.

The 2016 cooking classes will be offered as follows:

Friday, March 18: *Art of Cebiche* with Chef Oka of La Mar

Saturday, April 9: *Springtime Flavors* with Chef Murray of Azul

-more-



Page 2

Friday, May 6: *Causa Tasting* with Chef Oka of La Mar

Saturday, June 11: *Japanese Techniques* with Chef Murray of Azul

Saturday, September 24: *Couples Cooking* with Chef Murray of Azul

Saturday, November 12: *Festive Ways to Prepare for the Holidays* with Chef Murray of Azul

Friday, December 9: *The Secrets of Leche de Tigre* with Chef Oka of La Mar

Individual classes are USD 175 per person at Azul and USD 100 per person at La Mar. All pricing is plus tax and pre-registration and payment required. Classes at Azul will be held on Saturdays from 10am to 1pm. At La Mar, classes will be held on Fridays from 6pm to 7:30pm. For reservations, please contact restaurant reservations at +1 (305) 913 8358.

For guests wishing to stay at the hotel, rates are from USD 419 per room per night including breakfast. Rates do not include tax, are subject to availability and valid through December 12, 2016. For room reservations, call +1 (305) 913 8383 or toll free + 1 (866) 888 6780.

### **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](#), 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 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, 47 hotels

-more-



Page 3

representing 11,000 rooms in 25 countries, with 21 hotels in Asia, 10 in The Americas and 16 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 17 *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.

-end-

For more information, please contact:

*Corporate Office*

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

[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)

Heidi Barfels ([hbarfels@mohg.com](mailto:hbarfels@mohg.com))

Public Relations Manager

Tel: +1 (305) 913 8386

[www.mandarinoriental.com/miami](http://www.mandarinoriental.com/miami)