

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, MUNICH PRESENTS THE CUISINE OF NOBUYUKI “NOBU” MATSUSHISA

Hong Kong, 19 February 2013 –[Mandarin Oriental, Munich](#) is delighted to announce a very special dining promotion to be held from 15 – 23 March 2013 at the hotel’s Michelin starred [Restaurant Mark's](#) , together with the glamorous Matsushisa Mykonos restaurant from the Belvedere Hotel located in Mykonos, Greece. The promotion will showcase the innovative cuisine of master chef “Nobu” Matsushisa.

Mandarin Oriental Munich’s signature restaurant Mark’s will be transformed during the 10 day period, with vibrant contemporary décor and music. Highlights of the specially created six-course tasting menu will include Chef “Nobu’s” signature dishes such as Black Cod with Miso. The menu is priced at EUR 129 per person and is available every evening between 15 – 23 March 2013. Reservations can be made through the restaurant Manager and his team at: +49 (89) 290 98 1843 and are highly recommended.

Nobu Matsushisa is renowned for having revolutionised the image of Japanese-Peruvian cuisine in the Western World and the Chef’s new style cuisine is known worldwide for its innovative creations and unique flavours. His restaurants in locations such as Tokyo, Aspen, Beverly Hills, Miami, New York and Mykonos are recognized as some of the most glamorous in the world.

“We are delighted to bring this exciting and innovative dining promotion to Mandarin Oriental, Munich, for the third time.” said General Manager Wolfgang M. Greiner. “Mandarin Oriental is renowned for working with some of the world’s best chefs, and we look forward to introducing guests to the exciting taste and creative flair from the team at Chef Nobu’s Matsushisa Mykonos restaurant.”

-more-



Page 2

About Mandarin Oriental, Munich

Quietly tucked away in a side street, yet centrally located near the famed Maximilianstraße, Mandarin Oriental, Munich is an elegant gem of Neo-Renaissance charm, providing the highest levels of personalised service in the city and award-winning restaurant and bars. The newly refurbished 48 spacious rooms and 25 suites offer the finest in contemporary luxury and, along with the stunning roof-top pool, feature views that stretch across the picturesque surroundings of the old town.

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 11,000 rooms in 28 countries, with 19 hotels in Asia, 13 in The Americas and 13 in Europe, Middle East and North Africa. In addition, the Group operates, or has under development, 14 *Residences at Mandarin Oriental* connected to its properties.

Photography of Mandarin Oriental is available to download, in high and low resolution, in the [Photo Library](#) of our *Media* section, at www.mandarinoriental.com. Please join us on Facebook (www.facebook.com/MandarinOriental) and Twitter (www.twitter.com/mo_hotels)

Visit [Destination MO](http://www.destinationMO.info) (www.destinationMO.info), 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.

-end-

For further information, please contact:

Corporate Office

Jill Kluge (jillk@mohg.com)
Group Communications – Global
Tel: +44 (20) 7908 7888

Mandarin Oriental, Munich

Konstanze Ruf (kruf@mohg.com)
Groups & Communications Manager
Tel: +49 89 29098 810
www.mandarinoriental.com/munich



Live Haugen (lhaugen@mohg.com)
Group Communications – Europe, Middle
East and Africa
Tel: +44 (20) 7908 7813

Vanina Sommer (vsommer@mohg.com)
Regional Director of Marketing - Southern
Europe
Tel: +33 (1) 70 98 70 50

www.mandarinoriental.com