

news release

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MICHELIN-STARRED CHEF RICHARD EKKEBUS COMES TO NEW YORK CITY FOR AN EXCLUSIVE POP-UP AT MANDARIN ORIENTAL, NEW YORK

Multi award-winning chef makes his New York City restaurant debut in Restaurant Asiate from June 8 to 11, 2016

Hong Kong, 13 May 2016 – [Mandarin Oriental, New York](#) is delighted to welcome Two-Star Michelin Chef Richard Ekkebus from [Amber](#), the 4th Best Restaurant on the 2016 San Pellegrino Asia's 50 Best Restaurants list. From June 8 to 11, 2016, the Culinary Director at [The Landmark Mandarin Oriental, Hong Kong](#) will introduce his contemporary French fare and signature dishes for the first time to New York City diners during an exclusive four-day culinary pop-up at [Restaurant Asiate](#).

Celebrated for his focus on maintaining the integrity of superior produce, taste and innovative presentation style, Chef Ekkebus' pop-up will feature special four-course lunch and six-course dinner menus. Alongside Asiate's panoramic views of the city skyline, guests will enjoy a gastronomic journey highlighting Chef Ekkebus' acclaimed signature dishes at Amber, including *Sea Urchin* in a lobster jelly with cauliflower, caviar and crispy seaweed waffle, a recipe which will also be featured at In Situ restaurant at the San Francisco Museum of Modern Art starting June 1, 2016. In Situ, to be opened by Benu chef-owner Corey Lee, will feature an a la carte menu of dishes recreated from famous chefs around the world, and Chef Ekkebus' *Sea Urchin* dish will be included in the menu. Mandarin Oriental, New York's Wine Director and Master Sommelier Laura Williamson has also collaborated with Amber's Head Sommelier John Chan to develop a menu of wine pairings to complement the culinary experience.

Having perfected his art under the guidance of some of the greatest Michelin Star chefs in France, including Pierre Gagnaire, Alain Passard and Guy Savoy, Chef Ekkebus' Amber claimed the impressive 4th spot on the *San Pellegrino Asia's 50 Best Restaurants* list in 2016 and was awarded Two Michelin Stars by the *Michelin Guide for Hong Kong and Macau 2016* for the

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eighth consecutive year. In 2015, Chef Ekkebus was presented the “Chevalier de l’Ordre National du Merite” by the President of the French Republic of Francois Hollande, recognizing his distinguished service to France in both the public and private sectors.

Reservations for *Richard Ekkebus at Restaurant Asiate* are available from June 8 to 11, 2016. The four-course lunch menu is priced at USD 125 per person and the six-course dinner menu is priced at USD 195 per person with wine pairings for an additional USD 115 per person. Seating is very limited to ensure an intimate dining experience. Reservations can be made by calling +1 (212) 805 8881 or by emailing monyc-asiate@mohg.com.

About Mandarin Oriental, New York

A stunning fusion of modern design with stylish Oriental flair, [Mandarin Oriental, New York](#) features [244 elegant guestrooms and suites](#) — all with breathtaking views of Manhattan and Five-Star hospitality. Luxurious amenities include [Asiate](#), the hotel’s elegant restaurant; MObar created by noted interior designer, Tony Chi; the [Lobby Lounge](#) with dramatic views of Central Park; a 14,500 square-foot [Five-Star Mandarin Oriental Spa](#); and a state-of-the-art fitness center with a 75-foot lap pool. In addition, there is premium meeting and event space, including a [6,000 square-foot pillar-less ballroom](#) with three walls of windows overlooking Central Park. Located in Columbus Circle’s Time Warner Center, Mandarin Oriental, New York is in an idyllic location just steps away from world-class dining, shopping and entertainment, including the Broadway Theater District, Lincoln Center, Central Park, Jazz at Lincoln Center and the Time Warner Center’s collection of upscale retail shops and restaurants.

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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.

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