

## news release

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### **MICHELIN-STARRED CHEF RICHARD EKKEBUS BRINGS THE ‘BEST OF AMBER’ TO FIFTY 8° GRILL AT MANDARIN ORIENTAL PUDONG, SHANGHAI**

**Hong Kong, 5 November 2015** – [Mandarin Oriental Pudong, Shanghai](#) will host an exclusive epicurean French Wine Event on 27 and 28 November, presented by acclaimed Michelin-starred chef Richard Ekkebus at Fifty 8° Grill. Chef Ekkebus will showcase the ‘Best of Amber’ menu, featuring signature dishes from his two Michelin star restaurant at The Landmark Mandarin Oriental, Hong Kong.

Trained in classical French cuisine, Richard Ekkebus is admired worldwide for his technical mastery and innovative spirit. He specialises in preparing premium seasonal ingredients in time-honoured dishes with a modern twist. Chef Ekkebus will bring his team including sommelier John Chan from Amber in Hong Kong to present an authentic ‘Amber fine-dining experience’ for the second time in Shanghai.

During the ‘Best of Amber’ wine event at Fifty 8° Grill, gourmands will savour Amber’s much-lauded contemporary French dishes, including the signature *Hokkaido Sea Urchin in Lobster Jelly with Cauliflower, Caviar and Crispy Seaweed Waffle*. Each course will be paired with fine wines selected by Mandarin Oriental Pudong, Shanghai’s talented Sommelier Tansy Zhao, the Champion of 2014’s China National Sommelier Competition, and John Chan, the head sommelier from The Landmark Mandarin Oriental, Hong Kong.

Richard Ekkebus is Consultant Chef at Fifty 8° Grill, the modern French brasserie at Mandarin Oriental Pudong, Shanghai. Located on the ground floor with alfresco garden seating, Fifty 8° Grill’s art deco-styled dining room features a working French artisan kitchen serving hand-carved charcuterie, wood-fired dry-aged meats and fresh-baked sourdough breads, complemented by French bistro favourites and a 300-label wine list.

The Best of Amber Dining included lunch and dinner both on 27 and 28 November. Four-course lunch is priced at RMB888\* per person, and RMB1,188\* per person with wine pairing

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to each course. Eight-course dinner is priced at RMB1,888\* per person, and RMB2,488\* with wine pairing to each course. For more information and reservations, please contact +86 21 2082 9938.

\*Prices are subject to 15% service charge.

### **About Chef Richard Ekkebus**

Chef Ekkebus began his illustrious career as an apprentice to Michelin-starred chefs Hans Snijders and Robert Kranenburg in Holland. He won the prestigious Golden Chef's Hat for 'Young Chef of the Year' in 1992, an honour that gave him the opportunity to refine his skills under French masters Pierre Gagnaire, Alain Passard and Guy Savoy.

Early in his career, Chef Ekkebus worked as Executive Chef at some of the world's most luxurious resorts, including Royal Palm in Mauritius and The Sandy Lane in Barbados. Renowned for identifying excellent culinary expertise, Mandarin Oriental appointed Ekkebus to open Amber at The Landmark Mandarin Oriental, Hong Kong in 2005, where he remains as Culinary Director.

Lauded as one of Hong Kong's finest restaurants, Amber has been awarded two Michelin stars by the Michelin Guide for Hong Kong and Macau for the past eight consecutive years. Amber was voted 'Best Restaurant in China' and 'No. 6 in Asia' on the 2015 'Asia's 50 Best Restaurants' list sponsored by S. Pellegrino, and among 'World's 50 Best Restaurants' list for five years in a row. Among many recent accolades, Chef Ekkebus has won Chef's Choice Award at Asia's 50 Best Restaurant 2015, also named 'Best Chef' in Hong Kong Tatler's Best Restaurant Guide 2013, and 'Chef of the Year' at the prestigious Quintessentially Awards Asia Pacific 2011.

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### **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, 46 hotels representing 11,000 rooms in 25 countries, with 21 hotels in Asia, nine in The Americas and 16 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 16 *Residences at Mandarin Oriental* connected to its properties.

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