

information

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EXECUTIVE CHEF ADAM MALI COMMANDS LOCAL CUISINE AT MANDARIN ORIENTAL, SAN FRANCISCO

Innovative Restaurant, Brasserie S&P, in Stylish City Setting

SAN FRANCISCO, CA – [Mandarin Oriental, San Francisco](#)'s signature restaurant with Executive Chef Adam Mali commanding the kitchen is [Brasserie S&P](#). Mali brings national credentials and culinary artistry to the position, having most recently served as Executive Chef at Nick's Cove in Tomales Bay, California earning high praise and glowing reviews for its inspired fare.

A consummate gastronome with 25 years of experience and training at some of the finest restaurants in the United States, Mali is responsible for spearheading all menus at the luxury hotel. "Chef Mali brings vast knowledge and a talent for bringing a modern interpretation to his menus," says Donald Bowman, General Manager, Mandarin Oriental, San Francisco. "In his skillful hands, Brasserie S&P offers one of the most enjoyable and lively dining experiences in San Francisco."

At Brasserie S&P, Mali offers reinvigorated menus of brasserie-style, San Francisco cuisine and refined cocktails complemented by a diverse wine program. Named in part for the hotel's location at Sansome and Pine Streets in the heart of the financial area, the 90-seat restaurant blends seamlessly with the bar to offer a lively, sophisticated yet informal dining experience. A favorite with discriminating San Franciscans and savvy travelers alike, the stylish restaurant features floor-to-ceiling windows, affording bustling street views and olive burl wood millwork with cozy leather banquettes and velvet lounge chairs, sitting atop boldly designed carpeting.

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In crafting his seasonal menus, Mali utilizes the finest, fresh ingredients and local produce. Breakfast ranges from USD8 to USD21 for single items and USD19 to USD26 for combination plates; lunch and dinner range from USD5 to USD18 for appetizers and USD17 to USD31 for larger plates.

The bar is the place to see and be seen in San Francisco. The stylish space is elegantly lit, furnished with a curved Italian white marble bar top. Talented bar colleagues serve an extensive array of cocktails, including a wide variety of Gin and Tonics, to accompany a delicious bar bites menu to satisfy the palate of discerning guests. The Food & Beverage team designed a comprehensive *Gin and Tonic* menu to showcase the spirit's versatility and robust personality, setting the standard for gin-centric bars in the city. The range of gins offered is chosen based upon flavor and aroma to highlight the refined quality of the gin when combined with other ingredients. To complement this offering, the team created *Sensei*, the name given to the house-made infusions and tonics, an essential component in building Brasserie S&P's high-quality signature Gin and Tonic cocktails.

Offering a variety of Project Gin and Tonics and 'Classics & Concoctions,' highlights at Brasserie S&P include Hendricks gin cold-infused with granny smith apples and celery called "Garden Envy", Woodford Reserve Bourbon in "Picnic in Manhattan", and St. George Terroir gin in Young's signature Gin and Tonic appropriately named "Spring Hike on Mt. Tam".

Equally impressive is Brasserie S&P's wine selection. Reflecting California's vast Sonoma Coast, Mandarin Oriental, San Francisco and Red Car Winery have partnered to create an exclusive second vintage of *Cuveé S&P Pinot Noir*, which adds another fine palate to the Group's selection of preexisting vintages.

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Brasserie S&P is open daily serving breakfast, lunch and dinner from 6:30 a.m. to 10 p.m. For reservations and more information, call (415) 986-2020 or visit www.mandarinoriental.com/sanfrancisco

About Mandarin Oriental, San Francisco

The Forbes Five-Star awarded 158-room [Mandarin Oriental, San Francisco](http://www.mandarinoriental.com/sanfrancisco) is located in the heart of the city and offers unparalleled panoramic views of the bay and beyond from the top 11 floors of San Francisco's third tallest building, 345 California Center. Having recently completed an extensive refurbishment with the addition of *Brasserie S&P* restaurant and bar, and an 8,000 square foot [Spa and Fitness Center](#), the hotel is consistently ranked among the world's top hotels by leading authorities. The Spa is the only Forbes Five-Star awarded spa in Northern California. Features include *Travel + Leisure* 'World's Best Hotels' Awards 2014, *Wine Spectator Magazine* 'Best of Award of Excellence' 2014; *Condé Nast Traveler* Readers Poll 'Best Business Travel Hotels' 2013 ranked 7th in the U.S. For reservations or more information, please call +1 800 622 0404 or visit www.mandarinoriental.com/sanfrancisco

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