

information

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SHANGHAI'S PREMIER CULINARY DESTINATION: MANDARIN ORIENTAL PUDONG, INTRODUCES CUTTING-EDGE DINING, CELEBRITY CHEFS AND SERVICE EXCELLENCE

[Mandarin Oriental Pudong, Shanghai](#) brings refined, contemporary dining to the Shanghai waterfront. Two signature cutting-edge restaurants led by Richard Ekkebus of the two-Michelin starred Amber at The Landmark Mandarin Oriental, Hong Kong and Shanghainese celebrity chef Tony Lu, are poised to inject new excitement to the city's dynamic culinary scene. In combination with an idyllic waterfront location and Mandarin Oriental's legendary standards of service, Mandarin Oriental Pudong, Shanghai is set to become a desirable culinary destination.

A team of world-renowned interior designers and global gourmet experts has collaborated to create six inspiring new restaurants and bars. Guests will enjoy an unrivalled choice of fine dining and lounge venues, ranging from Fifty 8° Grill, Yong Yi Ting Chinese restaurant and all-day dining room Zest, to Qi Bar, Riviera Lounge and The Mandarin Cake Shop.

Fifty 8° Grill

Multi-talented, award winning, Chef Richard Ekkebus will be at the helm of Fifty 8° Grill. This modern-French grill restaurant will focus on the traditional values of French dining by using the freshest ingredients, exceptional kitchen craftsmanship and celebrating the joy of shared meals.

Located on the ground floor, with direct street access and alfresco garden tables, the décor of Fifty 8° Grill reflects stylistic elements of the Art Deco era in Shanghai during the 1920s and 1930s. A working French artisans' kitchen serves hand-carved charcuteries, wood-fired dry-aged meats and fresh-baked sourdough breads, complemented by French bistro favorites and a 300-label wine list.

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[Yong Yi Ting](#)

Signature Chinese restaurant Yong Yi Ting showcases local ‘Jiang Nan’ (south of the Yangtze) cuisine presented by celebrated Shanghainese chef Tony Lu. The cuisines of Shanghai and its neighboring provinces, Jiangsu and Zhejiang, are known for their delicate seasonal flavors, to which Chef Lu adds an enticing touch of modernity.

The elegant restaurant, inspired by Chinese Imperial culture, is ideal for business entertainment and family dining, with eight opulent private dining rooms, some of which open directly into a tropical courtyard. Yong Yi Ting also features a Chef’s Table with a show kitchen for special degustation meals and cooking demonstrations, plus a wine cellar with a global selection of fine wines and a tasting table. Twenty premium Chinese teas, including several rare varieties, plus a handcrafted Jiang Nan dim sum lunch menu are additional highlights.

[Zest](#)

Adding an exciting twist to all-day dining, Zest is characterized by a ‘reverse open kitchen’ concept where guests are greeted by the chefs in a home-style kitchen environment. Highlighting Asian and international cuisines, Zest features chefs specializing in Chinese, Malaysian, Indian and Japanese cuisines, who showcase their culinary skills at authentic live cooking stations.

The restaurant design is inspired by the five Chinese elements of water, wood, fire, earth and metal. The upbeat, contemporary dining room leads onto an alfresco garden terrace. A breakfast dim sum trolley, wine library and communal Chef’s Table add to the unique dining experience.

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Qi Bar

Dynamic Qi Bar is the place to revel in captivating Shanghai nights, with a fun and friendly ambience, New York-trained cocktail mixologists and DJs mixing upbeat, chill-out music. The refined yet relaxed lounge is decorated with shimmering metal, crystal and polished woods, with expansive windows framing the Harbour City skyline.

Guests can choose to socialise at the communal bar or opt for one of the semi-private lounges or the outdoor terrace. In addition to a fine selection of single malts and artisanal spirits, the exotic cocktail list features bespoke creations like the Shanghai Tini, a mix of yangmei fruit vodka, citrus liqueur and a dash of sweet vermouth.

Riviera Lounge

A stylish meeting point for hotel guests and visitors, Riviera Lounge is a calm oasis to savour a perfectly brewed cup of tea and a pastry from the cake trolley, complemented by superb views of the riverside promenade. The gold-trimmed lounge is also the venue for the quintessential Mandarin Oriental Afternoon Tea, a cherished ritual at Mandarin Oriental hotels worldwide.

The Mandarin Cake Shop

The Mandarin Cake Shop takes its stylistic inspiration from a Venetian glass factory. Fresh-baked pastries, breads, cakes and handcrafted chocolates by the French pastry chef are showcased in colourful glass boxes. The seasonal goodies also make for talk-of-the-town gourmet gifts, beautifully presented in The Mandarin Cake Shop's Shanghai-inspired gift packaging.

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Private Event Catering

Mandarin Oriental Pudong, Shanghai's events and meeting venues are supported by custom banquet menus and expert offsite catering experience. Private event options range from large-scale banquets for more than 1,000 people, to outdoor catering by the 5,000 square metre riverside promenade or a gourmet luxury cruise from the hotel along the Huangpu River. For meetings and conferences, the hotel's catering team specialises in creative banquets and coffee breaks enriched with the legendary service that is synonymous with Mandarin Oriental.

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