

news release

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MANDARIN ORIENTAL, TAIPEI WELCOMES TOP AUSTRALIAN CELEBRITY CHEF, PETER GILMORE

Hong Kong, 24 September 2015 – Australian celebrity chef, Peter Gilmore, will create a series of contemporary French feasts at [Mandarin Oriental, Taipei](#) from 13 to 17 October 2015. Guests can indulge in Chef Gilmore’s innovative French-Australian fusion gastronomy at The Chairman’s Residence on the 7th floor during his five-day residency at the hotel.

Named "Chef of the Year" in *The Sydney Morning Herald Good Food Guide 2012*, Chef Gilmore has starred as a judge on popular Australian TV show, *MasterChef Australia*. Describing his cuisine as "food inspired by nature", he is a passionate gardener and one of the first Australian chefs to embrace the diversity of vegetables available for cooking, which is reflected in his use of seasonal produce.

Gilmore is owner and head chef of Sydney Harbour’s Quay Restaurant, which the *Australian Gourmet Traveller Restaurant Guide* has awarded three stars and named “Restaurant of the Year” twice. Listed for six consecutive years in S. Pellegrino’s *The World’s 50 Best Restaurants*, Quay has received many other awards besides.

Chef Gilmore’s creative cuisine will be available for lunch and dinner at the hotel:

- **Dinner menu from 13 to 17 October (Tuesday to Saturday)**

The eight-course special Peter Gilmore dinner set menu with wine pairing is priced at TWD 15,000 per person.

- **Lunch menu from 14 to 17 October (Wednesday to Saturday)**

The six-course special Peter Gilmore lunch set menu with wine pairing is priced at TWD 8,900 per person.

Prices are subject to 10% service charge. Owing to limited seating, advance reservation is highly recommended. For further details or to make a reservation, please call +886 (2) 2715 6888 Ext. 3 or e-mail MOTPE-VIPService@mohg.com.



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About Peter Gilmore

Born and raised in Sydney, 47-year-old Chef Gilmore developed his passion for cooking while young. Starting an apprenticeship at The Manor House in New South Wales when he was 16, he spent his twenties working in kitchens overseas, including in London. On returning to Australia he joined Avonleigh Country House with renowned French chef, Guillaume Brahimi, and developed his own culinary style. Critical recognition came in 2000 when he was the Head Chef at De Beers Restaurant at Whale Beach. His next step was to become Head Chef at Quay, since when his achievements have continued to grow.

Chef Gilmore's first cookbook, *Quay: Food Inspired by Nature*, published in 2010, details his nature-based philosophy and the organic presentation of his cuisine at Quay. His second cookbook, *Organum*, printed five years later, explains how he plans menus a season ahead to incorporate the cycle of nature. He continues to refine his cuisine, bringing new and exciting dining experiences to the table, with a picture-perfect presentation that celebrates nature's beauty.

Chef Gilmore is at the helm of Bennelong restaurant, which opened at the iconic Sydney Opera House in July 2015, and where he presents dishes that showcase the diverse flavours of high quality Australian ingredients. Also, he has collaborated with plate-makers, Paul Davis and Chris Plumridge, to create artistically presented dishes for Australian wineries.

About Mandarin Oriental, Taipei

[Mandarin Oriental, Taipei](#), with a prime location in the city's most established business district, is poised to deliver a new era of luxury hospitality. The hotel's 303 comfortable and luxurious [rooms and suites](#), the most spacious in the city, are elegantly designed with classic inspiration and contemporary touches. Six [restaurants and bars](#) showcase innovative and superlative cuisine, while the spacious [spa](#) introduces the Group's award-winning spa concepts together with holistic signature treatments and a range of wellness programmes. In addition, the diverse [meeting and event](#) spaces, including a spectacular wedding chapel, bring a level of sophistication and elegance to any occasion.

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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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