

news release

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ASIA'S BEST RESTAURANT, GAGGAN, TO OPEN POP-UP EATERY AT MANDARIN ORIENTAL, TOKYO IN JUNE: ADVANCE RESERVATIONS FOR COMBINED DINNER AND ACCOMMODATION OFFER AVAILABLE ONLINE FROM 30 MARCH

Hong Kong, 6 April 2017 – Gaggan, the winner of *Asia's 50 Best Restaurants* awards 2017, will open a pop-up eatery at Mandarin Oriental, Tokyo. Open for three days from 15 to 17 June, *Gaggan at [Mandarin Oriental, Tokyo](#)* will present Chef Gaggan Anand's "Progressive Indian Cuisine" in Japan for the first time.

Guests can make the most of the pop-up by booking a special accommodation package at Mandarin Oriental, Tokyo, which was rated number one in three categories at the 2017 *TripAdvisor Travellers' Choice Awards™*, the first hotel in Japan to achieve this triple accolade. With *Conde Nast Traveller* placing the hotel first on its list of *Top Hotels in North Asia* in 2016, this pop-up venture with Gaggan is a collaboration of number ones.

Now topping *Asia's 50 Best Restaurants* list for a third year, Bangkok-based Gaggan serves Chef Gaggan Anand's widely acclaimed style of cooking that combines local ingredients with traditional Indian spices and modern culinary techniques to create imaginative, flavoursome dishes.

Chef Gaggan will present a 15-course dinner menu at the pop-up, where space will be limited to 12 diners per sitting (four sittings per day). Table reservations will be taken from 12 April. Seating Times: Four times daily at 18:00, 18:30, 20:30 and 21:00. Location: 37F Signature Restaurant.

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The [accommodation package](#) for two people is priced from JPY 135,000 for a Mandarin Grand room and JPY 215,000 for a Mandarin Suite, and includes:

- One-night stay in a Mandarin Grand room or Mandarin Suite for two people
- Dinner at *Gaggan at Mandarin Oriental, Tokyo* for two people
- Breakfast at K'shiki All Day Dining or Oriental Lounge for two people

Prices exclude 15% service charge, 8% consumption tax and accommodation tax of JPY 200 per person.

A wine pairing priced at JPY 15,000 and a non-alcohol pairing priced at JPY 7,000 per person are available. Prices exclude 13% service charge, 8% consumption tax and accommodation tax of JPY 200 per person.

For accommodation package reservations, please visit www.mandarinoriental.com/tokyo from 12pm on 30 March 2017. For enquiries, please phone +81 (0) 3 3270 8800 or email moty-reservations@mohg.com

About Gaggan

Gaggan Anand has achieved wide acclaim for putting Indian food on the world map of fine dining with his progressive approach to cooking. By realising his dream of changing people's attitudes to Indian food his restaurant, Gaggan, has been awarded Best Restaurant in Asia at the *Asia 50 Best Restaurants* awards three years in a row, which is a record. By reflecting on Indian spices and flavours and taking a Japanese-style approach of "less is more, more is less" his creations are both minimalist and sensational.

About Asia's 50 Best Restaurants

S.Pellegrino and Acqua Panna are the main sponsors of Asia's 50 Best Restaurants. Asia's 50 Best Restaurants list is published by William Reed Business Media, which also publishes The World's 50 Best Restaurants, launched in 2002, and Latin America's 50 Best Restaurants, launched in 2013.

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About Mandarin Oriental, Tokyo

Mandarin Oriental, Tokyo's visionary design and award-winning service have been recognized as the epitome of sophisticated luxury in the city. Superbly located in the prestigious financial district within the historical and cultural centre of Tokyo, the first Mandarin Oriental Hotel Group property in Japan embodies the best contemporary and time-honoured architectural splendour. The hotel features 179 luxuriously appointed guest rooms and suites, ten restaurants and bars and an award-winning spa situated within the soaring, Cesar Pelli-designed Nihonbashi Mitsui Tower. The site offers spectacular views of the city skyline while providing access to stately banquet and conference facilities within the adjacent Mitsui Main Building, a Japanese cultural-heritage property.

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 eight 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 opening planned in Doha. Mandarin Oriental is a member of the Jardine Matheson Group.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at www.mandarinoriental.com.

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