

news release

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MANDARIN ORIENTAL, TOKYO WELCOMES NOMA TO JAPAN

The world's #1 restaurant comes to Tokyo with renowned Chef René Redzepi and his culinary team.

Hong Kong, 14 May 2014 – [Mandarin Oriental, Tokyo](#) is delighted to announce a highly anticipated partnership with Chef René Redzepi and Noma, ranked for the fourth time as the #1 restaurant on [The World's 50 Best Restaurants](#)' list. From 9 to 31 January 2015, the hotel's Michelin starred Signature restaurant will be completely transformed to house Noma and its culinary team. Fifty guests will be indulged at each lunch and dinner seating with a slice of culinary history and a taste of Noma's philosophically interpreted cuisine using seasonal, locally sourced Japanese ingredients and influences for the very first time.

"We are extremely pleased to welcome Chef Redzepi and his talented colleagues who will make Mandarin Oriental, Tokyo their home in January 2015," said General Manager, Anthony Costa, "It is a great honour and a unique opportunity to introduce the #1 ranked restaurant in the world to the culinary delights of Japan," he added.

Chef Redzepi, widely recognized as one of the world's most influential chefs, has a deep passion and respect for Japanese cuisine, and it has been a long-held dream of his to spend time in Japan and apply his philosophy using Japanese ingredients. "Mandarin Oriental, Tokyo prides itself on offering guests stimulating and exceptional cuisine. We are delighted to help make Chef Redzepi's dream a reality, while at the same time bringing a taste of Noma's award-winning cuisine to Japan," said Costa.

Dinner at 'Noma at Mandarin Oriental, Tokyo' Package

Bookings for dinner will be available from 23 June 2014, and can be made when booking the 'Noma at Mandarin Oriental, Tokyo' accommodation package online through the Group's website at www.mandarinoriental.com/tokyo/. The package is priced from JPY 149,500 for two

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and includes one night of accommodation in a Mandarin Grand Room, dinner at ‘*Noma at Mandarin Oriental, Tokyo*’ on the night of stay, breakfast and a special commemorative gift. This package is available from 9 to 31 January 2015, is subject to availability and is non-refundable. Tax and service charge are not included in the package price. Additional nights may also be booked at prevailing rates.

Dinner Table at Mandarin Oriental, Tokyo

Mandarin Oriental, Tokyo and Noma will also offer a very limited number of seats for guests without purchasing “*Noma at Mandarin Oriental, Tokyo*” accommodation package. This special offer is priced at JPY 39,000 per person plus tax and service charge, and can be booked via Noma’s website at <http://noma.dk/japan>.

Lunch at ‘Noma at Mandarin Oriental, Tokyo’

Bookings for lunch between 9 and 31 January 2015 will be available from 23 June 2014 and are subject to availability and are non-refundable. Reservations may only be booked online via Noma’s website at <http://noma.dk/japan>. Lunch at ‘*Noma at Mandarin Oriental, Tokyo*’ is offered at JPY 39,000 per person plus tax and service charge.

Due to the limited number of seats available, Mandarin Oriental, Tokyo and Noma will offer a waiting list for each lunch and dinner booking as soon as online reservations begin on 23 June 2014. Guests who are unable to make an online reservation, can put their names on the waiting list for the next available seating, subject to cancellation. To be added to the waiting list for dinner through the ‘*Noma at Mandarin Oriental, Tokyo*’ accommodation package, guests can leave their details by email at noma@mohg.com. For lunch, guests can place their names on the waiting list via Noma’s website at <http://noma.dk/japan>.

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About Noma

Founded in 2003 by Chef René Redzepi, the Copenhagen restaurant Noma works with an intimate network of purveyors to develop a cuisine that expresses its region's culture and seasons. The small, 11-table restaurant is housed within an eighteenth-century warehouse along the city's harbor and serves a tasting menu consisting of 20 servings designed to give guests a clear and delicious sense of time and place.

Photography of Noma is available to download at <http://we.tl/AZE06B5Bj4>

About Mandarin Oriental, Tokyo

Mandarin Oriental, Tokyo's visionary design and award-winning service has been recognised 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 178 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 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, 44 hotels representing close to 11,000 rooms in 25 countries, with 20 hotels in Asia, ten in The Americas and 14 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 13 Residences at Mandarin Oriental connected to its properties.

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

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