

information

Mandarin Oriental, Washington D.C.
1330 Maryland Avenue, S.W., Washington D.C. 20024
Telephone (202) 554 8588 Facsimile (202)554 8999
www.mandarinoriental.com



EXPERIENCE THE ‘TASTE’ OF MANDARIN ORIENTAL, WASHINGTON DC AND ENJOY THE FINEST IN CULINARY OFFERINGS IN THE NATION’S CAPITAL

WASHINGTON, DC – Mandarin Oriental, Washington DC has successfully brought chic and dynamic dining opportunities to the district’s waterfront.

All-day Dining Delicacies

Muze is the hotel’s all-day dining restaurant using the finest local produce combined with the distinctive flavors of South-East Asia. Chef Mark McDonnell offers tantalizing menus of international dishes with a delicious Asian feel combined with a relaxed atmosphere and waterside views. In addition, Muze offers a selection of hand-crafted cocktails and a comprehensive wine list to enhance the dining experience.

Small Bites, High Tea, Great Cocktails

Serving as a quaint and welcoming backdrop to the lobby, Empress Lounge serves as a relaxing place for guests to relax and enjoy themselves. Featuring large windows with an exclusive view of the Potomac River and the hotel’s angelic garden, Empress Lounge offers light fare, signature bespoke cocktails as well as weekend afternoon tea service. No matter what time of year, Empress Lounge celebrates each season with new festive cocktails created by an experienced team of mixologists.

The terrace at Empress Lounge recently finished a complete renovation. The comfortable space in the hotel’s exclusive garden, now includes fire pits, additional seating and an exclusive menu offering outdoor favorites.

The weekend afternoon tea service highlights the choice of black, green, herbal and fruit teas as well as French press, cappuccino, espresso and a variety of lattes. In addition, a table-side service is beautifully displayed on an elegant silver three-tiered stand, boasting miniature sandwiches, homemade pastries, warm scones and madelesines known as the "Sweets and Savories". To



Page 2

ensure a true luxurious experience, guests are greeted with a personalized letter welcoming them to the lounge. Tea may be substituted for a signature cocktail or champagne.

-end-

For more information, please contact:

Mandarin Oriental, Washington, DC

Emmie Lancaster (elancaster@mohg.com)

Director of Communications

Tel: +1 (202) 787-6064

www.mandarinoriental.com/washington