



# MANDARIN ORIENTAL, HONG KONG



# 60 fantastic years.

*The iconic **Mandarin Oriental, Hong Kong** is the epitome of contemporary luxury combined with Oriental heritage. Having delighted guests with award-winning services and impressive facilities for over 60 years, it is a much-loved address for those seeking an exclusive sanctuary in the heart of the city. The hotel's spacious rooms and suites offer magnificent views of the renowned Victoria Harbour and the city's skyline. A collection of nine outstanding restaurants and bars, including two that hold Michelin Star status, a luxurious club lounge, a Shanghainese-inspired holistic spa, an indoor pool and a state-of-the-art fitness centre, make Mandarin Oriental, Hong Kong the quintessential "home away from home" for discerning leisure and business travellers alike.*



# AWARDS



## **Business Traveller Awards 2023**

*Best Business Hotel in the world  
The Best Business Hotel in Asia  
Pacific, and The Best Business  
Hotel in Hong Kong.*



## **Forbes Travel Guide 2024 29 STARS**

*Mandarin Oriental, Hong Kong  
The Mandarin Spa  
Mandarin Grill + Bar  
Man Wah  
The Krug Room  
The Aubrey*



## **South China Morning Post**

### **100 Top Tables 2024**

*Mandarin Grill + Bar  
Man Wah  
The Aubrey  
Bartender of the Year – Devender Sehgal*



## **Michelin Guide**

**Hong Kong and Macau 2024**  
*Mandarin Grill + Bar – One Star  
Man Wah – One Star*



## **THE TATLER DINING AWARDS HK 2024**

*Man Wah  
Mandarin Grill + Bar  
The Aubrey*



## **TRAVEL + LEISURE Luxury Awards Asia Pacific 2023**

*No.2 as Best Hotels  
No.3 as Best Hotel Spas in Hong Kong*



## **Asia's 50 BEST Bars 2023**

*No.17 - The Aubrey*



## Chef Robin Zavou

### Executive Chef - Mandarin Oriental, Hong Kong

With over 30 years of culinary experience, Robin Zavou helms the Mandarin Oriental, Hong Kong as the executive chef. With incredible experience shaping and leading Michelin-starred and Rosette-winning teams in the UK and Singapore, Zavou continues the hotel's succession of award-winning leaders.

Zavou now leads the hotel's culinary direction including nine highly individualistic and renowned restaurants and bars, two of which boast Michelin stars for over 10 consecutive years (Man Wah and Mandarin Grill + Bar), three attained Forbes Five Stars in 2023 (The Krug Room, Man Wah and Mandarin Grill + Bar) and The Aubrey is awarded as No. 17 Asia's 50 Best Bars in 2023. He also oversees the hotel's catering programme with innovative concepts.

His passion and expertise encompass all aspects of a dining experience that has charmed guests of Mandarin Oriental, Hong Kong for generations. Since joining the hotel in 2012, his creative nature and leadership style has ultimately shaped the culinary team.

*"Cooking is all I ever wanted to do as food played an important role in my family," shares Chef Zavou. "Food has taken me around the world, opened my senses and taught me more than I could imagine. I am excited to carry the hotel's legacy, working with experienced chefs, mixologists, sommeliers and an executive team to shape new traditions for the generations to come."*





# LEGENDARY OUTSIDE CATERING SERVICES

*The magic of Mandarin Oriental for any occasion anywhere.*

# A MICHELIN-STARRED CULINARY TEAM

*Executive Chef Robin Zavou and his team  
bring originality to every dining experience and  
will make sure that every detail of your event is perfect,  
no matter the size or location.*



# RENOWNED SERVICE

*Our dedicated catering team has a well-established reputation for creativity and award-winning culinary excellence, ensuring that guests enjoy the highest dining standards and impeccable service.*





## BESPOKE

*In addition to personalised menus, established offerings are readily available for any occasion, whether a lavish banquet, a working lunch or an intimate wedding reception.*



# DELICACIES

*Bite-size servings are offered; gastronomic delights that are perfect for mixing and mingling.*



# IMPRESSION

*Astonishingly intricate and elaborate dishes for a memorable and lasting culinary impression.*





## EXCEPTIONAL

*A variety of dishes is served in a lovely symphony of shapes, textures, colours and flavours that tempts the palate and the imagination.*



## INNOVATIVE

*Our fantastic culinary team takes gastronomy to unimaginable levels of creativity and artistry that surprise and delight guests.*



## Food Hygiene, Health & Safety

### Food and Work Safety Assessment

Our in-house Food Safety Manager monitors the health and safety of both internal and external events.

We follow the HACCP (Hazard Analysis Critical Control Points) as the safety guideline. HACCP focuses on the prevention of hazards from raw material to finished product, that could cause food-borne illnesses by applying science-based controls. This method is based on seven key principles: hazard analysis, critical control points identification, establishing critical limits, monitoring procedures, corrective actions, verification procedures and record-keeping and documentation. We have a structured procedure to handle food related issues.





## Food Hygiene, Health & Safety Contingency Plan

Proper procedures are established as set forth within the HACCP guidelines for reporting, responding to, thoroughly investigating and documenting potential illnesses derived from food served as well as providing care and assistance to any affected guests, patrons, and/ or colleagues.

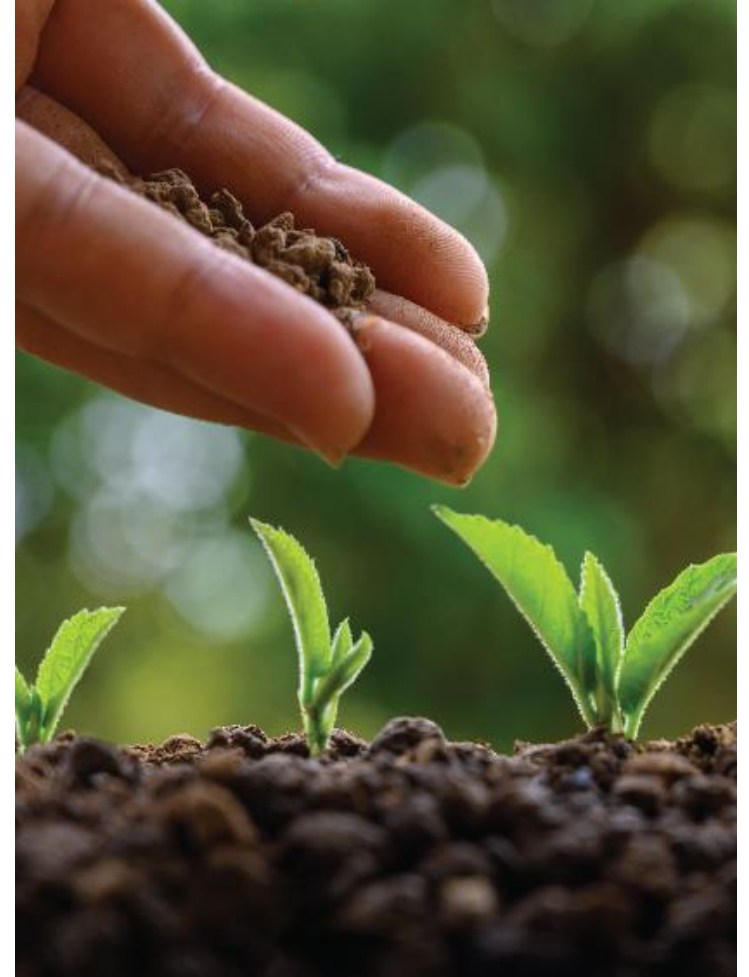
The Director of Food & Beverage (DOFB) and his team shall be the initial contact for all allegations to ensure that immediate medical attention and care is provided to affected individuals.

The Emergency Response Team will assume the role of executive command during a probable food borne illness outbreak and work closely with the DOFB and his team to control any potential exposure to liability.

## Sustainability

One of our guiding principles at Mandarin Oriental is 'Acting with Responsibility', which we strive to achieve through our Naturally Better programme. We're on a journey to make things Naturally Better for the planet, for the communities and for you. We have put into practice our global sustainability initiatives, such as eliminating single-use plastic, along with local initiatives so that we play our part.

Resource efficiency involves using the Earth's limited resources in a sustainable manner while minimizing the impact on the environment. We support responsible resource efficiency by donating our used coffee grounds to local environmental organisations to create sustainable planting pots, fertilizer and soap. We have also acquired a food digester to decompose food waste, turning it into potable water and carbon dioxide within 24 hours.





## Devender Sehgal

### Assistant General Manager at The Aubrey Hotel Beverage Manager of Mandarin Oriental, Hong Kong

Devender Sehgal began his career in India in 2006, working at top bars in Delhi and Mumbai, including the prestigious Taj Hotel in Mumbai and as Head Bartender at the renowned Mumbai restaurant and bar, Ellipsis. In 2014, Sehgal relocated to Hong Kong, where he joined the team at the three-Michelin-starred 8 1/2 Otto e Mezzo Bombana as the Head Mixologist. It was at 8 1/2 Otto e Mezzo Bombana that Sehgal elevated his bartending expertise to the next level, refining his palate and pushing the boundaries of his creativity in the inspiring setting of Chef Bombana's acclaimed Italian restaurant.

Within three years of joining Mandarin Oriental, Hong Kong, Sehgal successfully launched The Aubrey, which secured a remarkable #17 ranking in 2023 Asia's 50 Best Bars. Sehgal is widely recognized as one of the most amiable and personable hospitality personalities in Hong Kong, well-liked by both industry peers and guests. His professional expertise is rooted in his ability to create unforgettable experiences for guests, complemented by his mastery of the art of cocktail making. Sehgal's contributions to The Aubrey have set new standards of excellence in cocktail culture and guest experience.





## Hubert Chabot

Head Sommelier – Mandarin Oriental, Hong Kong

*“Wine brings people together, and once seated around a table together, life shows its brightest colors”* says Hubert.

As a member of Mandarin Oriental, Hong Kong’s Food and Beverage team, Hubert is responsible for all wine sales and services, the supervision and storage of wine stocks, establishment of adequate wine lists as well as the wine training for restaurant staff. In addition, he offers wine pairing service for discerning guests in the hotel’s Michelin-starred Mandarin Grill + Bar.

Hubert joined Mandarin Oriental, Hong Kong in May 2010 from England, where he was Head Sommelier at The Vineyard at Stockcross, Newbury. Hubert spent three years at the two-Michelin-starred country retreat, offering an award-winning wine list. Prior to this, he had worked in several luxury leading hotels across France, Monaco, and Switzerland.

In 1999, Hubert graduated with a Sommelier Diploma at the renowned hotel and catering school, Saint Joseph L’Amandier in Angoulême, France, and began his career as a Commis Sommelier at the two Michelin-starred Le Centenaire in Les Eyzies de Tayac, France. As a French national, Hubert speaks French and English fluently.





**Food Inspiration**

# Food Inspiration





# Events References



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