

news release

Mandarin Oriental Hotel Group Limited
8th Floor, One Island East, Taikoo Place, 18 Westlands Road, Quarry Bay, Hong Kong
Telephone +852 2895 9288 Facsimile +852 2837 3500
mandarinoriental.com



DINNER BY HESTON BLUMENTHAL INTRODUCES THE LUNCHEON AT MANDARIN ORIENTAL HYDE PARK, LONDON

A journey through ‘edible history’; creating sustainable menus for the future by taking inspiration from the past.



Hong Kong, February 2024 - The two Michelin star [Dinner by Heston Blumenthal](#) at [Mandarin Oriental Hyde Park, London](#) is delighted to announce ‘The Luncheon’, a new lunch time menu highlighting global food waste through historical storytelling and recipes dating back to the 17th Century.

With a focus on conscious dining for the future, the talented team behind Heston Blumenthal, including Creative Director of The Fat Duck Group, Deiniol Pritchard, and Head Chef at Dinner by Heston Blumenthal, Adam Tooby-Desmond, have devised a culinary journey that reflects their commitment to sustainability through food.

In true Heston Blumenthal style, the exquisite and experimental menu is a deep dive into history where past societies embraced a more sustainable approach to food by minimizing waste in their daily eating habits. This menu provides the perfect platform to demonstrate how guests and the community can savour the past to sustain the future. Each dish is a conscious masterpiece reinventing historical sustainability - proving that sustainability is not a modern-day innovation but one that everyone should take lessons from in historical reference, understanding how societies can make the most of food and decrease waste – whilst telling Dinner by Heston Blumenthal’s own sustainable journey.

-more-

The exciting initiative will encourage everyone to think about how food is utilised, whilst appreciating some of the unknown cuts that are more than worthy to take their place on a plate. Heston Blumenthal's renowned approach to cooking, which is led by history, provides the perfect platform to demonstrate how the historical sustainability can be reinvented.

The menu will address some of the challenges facing the global food system, highlighting the issues, and illustrating how one can make a difference, whilst surprising and enlightening diners through storytelling, quality ingredients, and impeccable service. Menu highlights include:

Starters:

Ragoon of Pigs Ear on Toast (c.1727) Oxtail, Cippolini, mustard & lemon. A dish inspired by 'The Complete Housewife by E. Smith'. Pigs ears and oxtails are often undervalued ingredients that are often not used for human consumption. For this delicious dish, the team pressure cook oxtail with beef and vegetables and use the resulting stock for our beef sauce. This is an exceptionally healthy dish, deep in flavour and texture.

Nettle Porridge (c.1661) Garlic, parsley & fennel – referenced from 'W Rabisha The Whole Book of Cookery Dissected'. Stinging nettles are a great sustainable green and all too often overlooked. Easily foraged, they provide a distinct flavour, that works perfectly with the fragrant herbs that supplement this dish.

Main Courses:

Salt Cod (c.1769) Parsnip, pickled lemon & horseradish. This dish, from 'The Experienced English Housekeeper By E Raffald' is a perfect example of how off cuts can be utilised to great effect rather than wasted. The throat, cheek, and collar from a Cod is full of flavour and texture, served with a horseradish vinegar, made from trim to season the sauce.

Page 3

Forced Artichoke (c.1732) Spelt, mushroom, breadcrumbs. Taken from *'The Complete City and Country Cook by C Carter'* This dish demonstrates how the benefits and recommendations for eating less meat can still be achieved without loss of taste, through the use of bone marrow and leftover breadcrumbs used in the stuffing.

Desserts:

Pineapple and Cardamom Tart (c.1728) Cardamom custard tart with pineapple jam. This dish has a close connection to dinner and Heston's use of the pineapple; when the recipe was created in 1728, as seen in *'The Country Housewife and Lady's Director by R Bradley'* The pineapple was a highly valued commodity, and on occasion rented out for show to households who were keen to make a show. This dish uses the leftover spit roast pineapple trimmings to make the jam for this tart.

The new menu is priced at GBP 59 with the option of wine pairings at GBP 49.

The Luncheon will be available until summer 2024.

About Dinner by Heston Blumenthal

Dinner is the brainchild of Michelin-star Chef Heston Blumenthal OBE, who is celebrated worldwide as one of the most progressive chefs of his time. Researching 14th century cookbooks from the royal chefs of King Richard II, working with food historians and tapping into the world of Museums, the British Library and the team at King Henry VIII's Hampton Court Palace, Heston Blumenthal realised that the excitement and obsession with food is no new modern day phenomena; and so, the very modern dining experience of Dinner by Heston Blumenthal was born. Further developing these discoveries and fascinations of history he has taken the concept into an ever evolving, exciting dining experience. The powerful association with the Mandarin Oriental Hotel Group and The Fat Duck Group originates from its alliance in 2011, when the two brands joined forces to create Dinner by Heston Blumenthal, at its prestigious Hyde Park Location. Dinner by Heston Blumenthal, at the Mandarin Oriental, London now holds two Michelin stars. Following in the steps of Blumenthal's highly acclaimed

-more-

three Michelin Star, The Fat Duck restaurant, in Bray, Berkshire, the village where his pub, The Hinds Head, also boasts a Michelin star. Heston Blumenthal's unique and celebrated approach has won international acclaim for his multi-sensory approach to cooking, that is juxtapositioned with his culinary alchemy in the research and discovery of historic British gastronomy, that is reimaged in his dishes at Dinner.

About Mandarin Oriental Hyde Park, London

Sitting between glorious Royal Parkland and the buzz of central Knightsbridge, Mandarin Oriental Hyde Park, London offers the essence of timeless heritage coupled with contemporary flair and impeccable service. Each of the hotel's [rooms and suites](#) were redesigned as part of the most-extensive multi-million-pound restoration in the hotel's history, by internationally-renowned designer Joyce Wang, to reflect the natural beauty of neighbouring Hyde Park. An award-winning [spa](#) and diverse dining choices from two-Michelin starred [Dinner by Heston Blumenthal](#), Japanese Izakaya at [The Aubrey](#), Traditional Afternoon Tea in [The Rosebery](#) and cocktails in the [Mandarin Bar](#) makes Mandarin Oriental Hyde Park, London one of London's premier addresses.

About Mandarin Oriental Hotel Group

Mandarin Oriental is the award-winning owner and operator of some of the world's most luxurious hotels, resorts and residences. Recognised for creating exceptional properties, each destination reflects the Group's oriental heritage, local culture and unique design. The Group's mission is to completely delight and inspire guests through delivering passionate service. Having grown from its Asian roots over 60 years ago into a global brand, the Group now operates 38 hotels, 11 residences and 23 Exclusive Homes in 25 countries and territories with many more projects under development. Mandarin Oriental continues to drive its reputation as an innovative leader in luxury hospitality, delivering sustainable growth over the long term.

Page 5

Further information is available on our Social Media channels and website: www.mandarinoriental.com, including [Media Centre](#). Alternatively, please contact:

Corporate Office

Emilie Pichon (epichon@mohg.com)
Brand Director Europe

Mandarin Oriental Hyde Park, London

Lindsay Bonsall (lbonsall@mohg.com)
Head of Public Relations and Communications
Tel: +44 (0) 20 7201 3616

Alicia Gomez Ovalle (agovalle@mohg.com)
Communications Manager
Tel: +44 (0) 20 7201 3814