

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



LA MAR BY GASTÓN ACURIO AT MANDARIN ORIENTAL, MIAMI ANNOUNCES NEW DINING EXPERIENCE: AMANO BY OKA

*Executive Chef Diego Oka Combines Craftsmanship and Cuisine; 400 One-of-a-Kind Handcrafted
Ceramic Tableware Designed Exclusively for Eight-Course La Mar Dining Experience*



Hong Kong, 27 September 2024 – [La Mar by Gastón Acurio](#), the casual fine dining restaurant at [Mandarin Oriental, Miami](#), has announced *AMANO by Oka*, an eight-course tasting menu created by Executive Chef Diego Oka. Launching 17 October 2024, this multi-sensory dining experience will incorporate handcrafted ceramic plates made by Chef Oka himself. The La Mar dining experience combined with the Amano by Oka handcrafted ceramic plates will provide a unique dining experience for a limited number of guests three days a week.

Driven by a desire to make the ordinary extraordinary, Chef Oka saw a unique opportunity to unite his passion for cooking with his ever-growing pottery artistry. Supporting this vision, Mandarin Oriental, Miami quickly transformed multiple guest rooms into a ceramic studio, where he spent the



last year handcrafting 400+ plates and tableware exclusively for the AMANO experience. He began the artistic process by first envisioning a dish, and then designing the ideal plate specifically for that item. Made without molds, each piece is coated in a liquid glass finish, ensuring both beauty and functionality, reflecting a deep commitment to quality and attention to detail. This includes the shape, colour and functionality of the vessel to ensure it will showcase the cuisine beautifully, and influence how the meal is prepared. The colours vary in vibrancy and texture, elevating each dish to a work of art.

Bringing Peruvian cuisine to new heights, the eight-course menu highlights the Nikkei style of cuisine that has become Chef Oka's signature and that is a unique characteristic of Peruvian cuisine. Underscoring the focus of art, creativity and world-class service AMANO by Oka will be available for reservations at La Mar starting 17 October. With an intimate setting of just 20 seats and only offered three days a week (Thursday, Friday and Saturday), the exclusive dining experience at AMANO by Oka is offered at an introductory price of USD210 per person (not including beverage, tax, or gratuity).

“Plateware is a canvas where my culinary ideas originate, making every dish special and transforming,” says Diego Oka. “I’ve been doing art for years that disappears in minutes; now, I am doing art in minutes that will last for years. I want to enhance the typical dining experience by merging culinary excellence with the finest artisanal handmade craftsmanship, creating a unique and memorable journey for every guest.”

“Since we opened our doors on Brickell Key 25-years ago Mandarin Oriental, Miami has set the bar for elevated hospitality, continuously crafting enriching experiences that transform the ordinary to the exceptional,” said Flavia Daudan-Caponi, General Manager and Area VP Operations. “We are excited to raise standards once again as we support Chef Oka in this truly distinctive dining experience.”

Each dish at AMANO by Oka is accompanied by a technical card that includes the details of its production. As a takeaway, guests will be given a handcrafted spoon from Chef Oka. The tasting menu journey unfolds with the following:

- Course 1: La Flor
- Course 2: El Tiradito
- Course 3: Los Fideos
- Course 4: La Papa
- Course 5: Escondido
- Course 6: Picante
- Course 7: Pachamanca
- Course 8: El Esparrago (dessert)

Mandarin Oriental, Miami has long set the tone for luxury hospitality in the Magic City. Known for its location and private island setting, the hotel has been a destination for guests and tourists alike with its [top-of-the-line spa](#), [stellar dining experiences](#) and [beautiful guest rooms](#). Recently, it was announced that the hotel would be redeveloped, with a slated 2030 reopening. Activations such as AMANO by Oka reflect the hotel’s commitment to delivering pioneering, master craft experiences and is just one of many exciting offers to go live before the planned redevelopment.

For more information, please visit www.mandarinoriental.com/en/miami/brickell-key or www.AMANObyOka.com or call 305-913-8358.

About La Mar

La Mar is a celebration of the traditional Peruvian cebichería, set within a casual yet upscale atmosphere that introduces Peruvian cuisine to its guests. Created by acclaimed Peruvian chef Gastón Acurio, La Mar celebrates the authentic and diverse flavors of Peruvian gastronomy, a tour through Peru’s incredible cultural diversity, including Japanese, Chinese, Spanish, Italian, and Andean influences. Our menu features unique flavors and presentations, served from our trademark cebiche bar or cooked in a charcoal-fired oven. The original design of La Mar was created in 2005, with an aesthetic that reflects the simplicity and austere elements of conventional Peruvian cebicherías, while the colours are meant to inspire a connection to the Peruvian coast with different natural shades of blues, greens, and browns. With the original outpost in Lima, Peru, La Mar boasts 9 locations across the globe including San Francisco, Bogotá, Buenos Aires, Miami, Santiago de Chile, Doha, Dubai, and most recently Bellevue outside of Seattle.



About Mandarin Oriental, Miami

Contemporary in design and with a prominent waterfront location, the luxurious Mandarin Oriental, Miami – launched in 2000 – features 326 elegant guest rooms and suites – offering dramatic views of the bay and the Miami skyline. Amenities include acclaimed Peruvian restaurant, La Mar by Gastón Acurio; MO Bar + Lounge, a sophisticated cocktail lounge and martini bar; an award-winning tri-level spa, luxury boutique Karma Gift Shoppe and extensive meeting and business facilities.

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 41 hotels, 12 residences and 24 *exclusive homes* in 26 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.

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

Corporate Office

Abbey Naylor (anaylor@mohg.com)
Brand Director The Americas

Mandarin Oriental, Miami

Margarita Pereira (mpereira@mohg.com)
Director of Marketing & Digital Communications