

news release

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MANDARIN ORIENTAL, ATLANTA TO WELCOME CHEF DIEGO OKA OF MIAMI'S LA MAR FOR PERUVIAN CULINARY SERIES

Hong Kong, 16 June 2015 – [Mandarin Oriental, Atlanta](#) is anticipating the arrival of Chef Diego Oka of [La Mar by Gaston Acurio](#) located at [Mandarin Oriental, Miami](#), for a celebration of Peruvian flavors in Atlanta from August 20 through August 22, 2015.

Considered a protégé of international restaurateur Gaston Acurio and an ambassador of Peruvian cuisine, Oka will bring his eclectic fare to Mandarin Oriental, Atlanta's [Café & Bar](#) providing guests the unique opportunity to delight in his signature dishes. The menu will showcase a selection of authentic Peruvian dishes from upscale novo-Andean fare to Asian-Peruvian fusion and traditional seafood *Cebiche*. Guests can choose a la carte selections for lunch or a four-course tasting menu for dinner.

Highlights include *Lomo Saltado*, a traditional beef dish with stir fried potatoes, red onions, tomatoes, soy sauce, cilantro, aji amarillo and rice; *Causa Olivo*, mashed potato dumplings topped with octopus tartare and *Cebiche Clasico* with fluke, cilantro, aji limo, red onions, choclo and leche de tigre. Diners can also enjoy the traditional *Pisco Sour*, Peru's national cocktail made with pisco brandy, lime juice, simple syrup, egg whites and Angostura bitters.

Guests are invited to enhance the dining experience with a special hotel offer. The *Culinary Getaway* package begins at USD 460 per night plus tax and includes:

- Accommodations in a Deluxe guestroom
- Four-course dinner for two at the hotel's Café & Bar
- "Meet and Greet" with Chef Oka
- La Mar signature apron signed by Chef Oka

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Chef Oka was born and raised in Lima, Peru, one of the world's most diverse and eclectic culinary destinations. Blending personal experiences and a background of Japanese descent into his cuisine, Oka draws on influences ranging from his grandmother's cooking to the food he discovered while living in Mexico and Colombia. As Executive Chef of Mandarin Oriental, Miami's new restaurant, La Mar by Gaston Acurio, Oka focuses on iconic Peruvian cuisine in addition to a number of lesser-known plates that showcase the multi-culturalism and biodiversity of the country. Before joining La Mar in Miami, Oka served as executive chef at other La Mar locations, starting with the original Lima restaurant in 2005 and followed by Bogota, Colombia and San Francisco, CA, among other cities.

The Peruvian Culinary Series is available on Thursday, August 20, Friday, August 21 and Saturday, August 22 for lunch from 11:30am to 3pm and dinner from 5:30pm to 9pm. A la carte lunch selections are priced from USD 15 to USD 31 and the four-course dinner tasting menu including a signature Pisco Sour is priced at USD 75. For restaurant reservations, call +1 (404) 995 7545 or email moatl-restaurants@mohg.com. For room reservations, call + 1 (404) 995 7500 or visit mandarinoriental.com.

About Mandarin Oriental, Atlanta

Housed in an iconic building designed by celebrated American architect Robert A.M. Stern, [Mandarin Oriental, Atlanta](#) soars 42 stories above the Atlanta skyline and offers sophisticated, residential elegance in its [127 spacious rooms and suites](#). The intimate hotel features a blissful 15,000-square foot [spa](#), indoor lap pool, fitness center, extensive meeting and event space, [The Café & Bar](#) for exquisite dining and *Taipan*, serving specialty cocktails. The sought-after Buckhead location is steps away from the region's top dining, chic designer boutiques and cultural attractions. The hotel is 35 minutes from Atlanta Hartsfield-Jackson International Airport and 10 minutes from the DeKalb-Peachtree Airport, which accommodates private aircraft.

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About Mandarin Oriental, Miami

Contemporary in design and with a prominent waterfront location, the luxurious [Mandarin Oriental, Miami](#) features [326 elegant guest rooms and suites](#) – offering dramatic views of the bay and the Miami skyline. Amenities include [two high-energy restaurants](#) including [La Mar](#) and [Azul](#), [MO Bar + Lounge](#) – a dynamic cocktail bar, [an award-winning tri-level spa](#), [Oasis Beach Club](#), [the luxury boutique Shanghai Tang](#) and [extensive meeting and business facilities](#). For more information or reservations, please contact reservations directly at +1 (305) 913 8383 or visit mandarinoriental.com/miami.

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 almost 11,000 rooms in 24 countries, with 20 hotels in Asia, nine in The Americas and 15 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 15 *Residences at Mandarin Oriental* connected to its properties.

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