MANDARIN ORIENTAL, BODRUM OFFERS EXCITING GASTRONOMIC EXPERIENCES

Enjoying an idyllic setting overlooking Paradise Bay (Cennet Koyu), Mandarin Oriental, Bodrum has nine stylish bars and restaurants, each located either next to the beach or on the hillside with terraces offering panoramic views. Exceptional dishes and delicacies created by pioneering chefs ensure the luxury resort is a favourite with foodies.

Sofra Restaurant

With its open kitchen and outdoor terrace, Sofra Restaurant located in the main resort building is a spacious, relaxed eatery with great views of the pine forest. In addition to authentic local food, including homemade flatbreads, vegetable dishes in olive oil, succulent meats cooked on charcoal grills, and seasonal fresh fish, the restaurant serves international cuisine, and a selection of local and international wines and beers.

Serving the region’s best breakfast, including freshly baked breads and pastries, free range eggs cooked to order, a variety of cereals including gluten free selection, seasonal fresh fruits and vegetables, local organic honey and homemade jams, a variety of olives and cheeses sourced from all regions of Turkey from boutique local producers, as well as homemade yogurt, a variety of detox and freshly squeezed fruit juices, live cooking stations offer assortment of traditional Turkish breakfast bakeries prepared by speciality chefs, delicious hot and cold coffees are prepared by the barista, waffle and pancakes made fresh from a live station. Sofra is a breakfast-only venue during the summer season. Classic black Turkish tea, a staple of the traditional Turkish breakfast, and a selection of the best teas from abroad are offered.
**Assaggio Restaurant**

Against a backdrop of breathtaking views exquisite Italian dishes are on offer at the spacious and bright Assaggio Restaurant. For dinner, guests can choose from tasty Trattoria-style fare, such as Risotto Alle Zucchine, Lombetto D`Agnello or Beef Tagliata with balsamic sauce and shaved parmesan cheese. The dinner menu is available from May until end of September. A dessert menu of seasonal, refreshing flavours is offered, and selected Italian and international wines can be ordered.

**Kurochan by IOKI Restaurant**

Overlooking the resort’s stunning main white sand beach, Kurochan by IOKI’s open kitchen serves up contemporary Nikkei style Japanese and Peruvian cuisine from 7 pm between June until end of September. Kurochan by IOKI’s menu ranges from tapas-style sharing plates, including sushi and sashimi dishes, to tempuras, fresh fish, seafood and steaks, alongside a selection of Robata grills and vegetarian options. Inspired by the traditional Izakayas of Japan, the menu features starters such as flamed edamame with sake, lemon, butter and sea salt, and crunchy rice bites topped with king crab and spicy salmon. The cold/raw/salad section offers choices like Beef Tataki, Salmon tartar, and Hijiki seaweed salad. Popular Japanese snacks such as crispy Tempuras, Kurochan style grilled hot wings, Fried Karaage chicken sliders, and Salmon Sashimi pizza are served too. Vegetables marinated with special sauces and cooked on Robata grills are included on the menu, as is fried duck, black cod, scallops and sea bass, as well as aubergine Dengaku and Shiitake mushroom. Contemporary, yet classic, the bar offers cocktails and a choice of Japanese sake, local and international wines and draught beers.

**Blue Beach Club & Bar**

Situated on the resort’s main beach, Blue Beach Club & Bar is open from April until end of October and serves a range of light food, including sandwiches, delicious desserts, homemade ice cream and sorbets.
Pool Bar & Restaurant
Offering a children’s menu, Pool Bar & Restaurant is ideal for families. Located in front of the resort’s main building and overlooking its stunning beaches the poolside restaurant is open from April until end of October and serves a wide variety of light and healthy dishes, as well as a range of fresh juices, ice cream sorbets, cocktails and mocktails.

Mandarin Bar
Located within the resort’s main building, Mandarin Bar is a glamorous alternative for socializing both before and after dinner from April until end of October. Mandarin Bar serves delicious snacks and tapas plates to accompany an extensive list of fine wines, premium liquors, cognacs and draught beers. The bar’s terrace is a great spot for enjoying the sunset while sipping on Mediterranean and Aegean inspired cocktails.

Mandarin Cake Shop
Open from June until end of September, Mandarin Cake Shop offers a selection of delicacies ranging from homemade breads and pastries to chocolates, cupcakes, macaroons and delectable cakes, all created by Pastry Chef Ejder Tunalı and his team.

Bodrum Balıkçısı
Nestled in the hillside above Blue Beach, Bodrum Balıkçısı specialises in authentic, mouthwatering Turkish cuisine, casseroles and grilled fish, made with fresh, seasonal produce.
Open from April until October, Bodrum Balıkçısı displays its fresh vegetables in wooden crates, and its fish and seafood on ice, giving it a typically relaxed, Turkish market-style atmosphere. Following Turkish custom, guests are invited to forgo a menu in favour of choosing their mezze and grilled fish dishes from the displays, to be served and priced at the table as it is weighed out in front of them. Complementing the food is a range of delicious local wines and of course, “Raki”, the Turkish national alcoholic drink. With a variety of local desserts and coffee served at the end of the meal, Bodrum Balıkçısı offers the quintessential Turkish dining experience.
Vakko Patisserie Petit Four

Opened its doors in Mandarin Oriental, Bodrum at 2019, invites you to a haute couture experience that offers delicious delicacies, elegant presentations and new pleasures that will become a habit at tea time during the first bite all summer.

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