

## VALENTINE'S DAY AT THE EXCELSIOR, HONG KONG

**HONG KONG, 7 January 2016** – A bright new year begins with a blessed season of love. [The Excelsior, Hong Kong](#) has designed an enchanting culinary journey for lovers to experience together.

### ToTT's and Roof Terrace

Feasting the eyes on the 270-degree Victoria Harbour view while savouring specially created Valentine's dinner will surely melt the hearts of love birds. The five-course menu of the night starts with an exquisite appetizer – Dutch Oyster with Figs and Balsamic Caviar with House Cured Raspberry Salmon and Red Prawn Carpaccio. There are two choices for main. Grilled Australian Wagyu A5 Beef Tenderloin with Glazed Shallot Relish in Red Wine, Veal Sweetbread from France, Spiced Beetroot Puree, Black Fungi, sprinkled with Chanterelles Sauce. Perhaps the pick for gents? For ladies, this Pan Seared Holland Red Perch with Iberico Bellota, Parsnip and Cheese Comte Reserve Puree, Kale Curly, finished with Pear Cider Sauce is just nice.

Dark Chocolate Cheesecake may sound common but when Pastry Chef Kevin blends strawberries with cream, butter and Japanese rose oil, places the chocolate cheese cake on top of this rosy smooth strawberry cream, and adorned by the egg-white-tinted and 85-degree Celsius wind-dried rose petals from Holland, it becomes a perfect finale.

This five-course Valentine's Day set dinner is priced at HKD 1,188 per person, including a glass of Veuve Clicquot Rose Champagne or Bellini Champagne Cocktail on 14 February. A four-course Valentine's Day set dinner is also available from 11 to 13 February. Priced at HKD 738 per person.

Page 2

### **Cammino**

Over at the cosy Italian restaurant, [Cammino](#), the Valentine's Day three-course set dinner commences with Citrus Cured Salmon with Scallop Mousse, Homemade Fruit Caviars and Arugula Salad. The caviar-shaped pearls offer four flavours: blood orange, passion fruit, grapefruit, plus watermelon and chili, signifying how lovers treasure one another while walking hand in hand, through the ups and downs in life. The main course Cod Fillet "Cartoccio" Italian Style takes the shape of a gift box, embellished by olives, capers, thyme and tomatoes. Upon opening the "box", a unique aroma of ginger lily sweeps across the dining table. To round it up, Strawberry Banana Mousses with Caramel Hazelnut and Strawberry Ice Cream completes the loving experience.

This three-course set dinner is available from 6pm to 8pm, at HKD 568 per person. The five-course set dinner is offered from 8:30pm to 11pm, at HKD 798 per person. Both set dinners include a glass of sparkling wine.

All ladies ordering the above set menus at [ToTT's and Roof Terrace](#) and Cammino on 14 February will be offered the Aromatherapy Associates special gift set - "Perfect Partner" (valued at HKD 280). Each set is composed of a bottle of Revive Morning and Deep Relax Bath & Shower Oil. Perfect gifts for perfect partners.

### **About The Excelsior, Hong Kong**

Situated in the heart of Causeway Bay, the shopping centre of Hong Kong Island, The Excelsior, Hong Kong is only a five-minute drive from the city's central business district and 40 minutes by MTR from Hong Kong International Airport. The hotel features exclusive Executive Floors, with a private lounge, fully equipped business centre, state-of-the-art Fitness Centre offering advanced fitness equipment and dedicated spa facilities, and extensive meeting and banquet facilities.

- more -

Page 3

### **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, 47 hotels representing 11,000 rooms in 25 countries, with 21 hotels in Asia, 10 in The Americas and 16 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 17 *Residences at Mandarin Oriental* connected to its properties.

Photographs of Mandarin Oriental are available for download in the [Photo Library](#) of our [Media](#) section at [www.mandarinoriental.com](http://www.mandarinoriental.com).

Visit [Destination MO](http://www.mandarinoriental.com/destination-mo/) (<http://www.mandarinoriental.com/destination-mo/>), the online version of [Mandarin Oriental Hotel Group](#)'s bespoke publication, *MO*. News about our award-winning hotels, the best dining experiences, spa treatments, travel retreats and interviews with the Group's celebrity fans is now just a click away. Further information is also available on our [Social Media](#) channels.

-end-

For further information, please contact:

*Corporate Office*

Sally de Souza ([sallydes@mohg.com](mailto:sallydes@mohg.com))  
Group Communications – Corporate/Asia  
Tel: +852 2895 9160

*The Excelsior, Hong Kong*

Wings Mok ([wmok@mohg.com](mailto:wmok@mohg.com))  
Tel: +852 2837 6948

[www.mandarinoriental.com](http://www.mandarinoriental.com)

[www.mandarinoriental.com/excelsior](http://www.mandarinoriental.com/excelsior)