news release

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MANDARIN ORIENTAL, GENEVA TO WELCOME BACK CHEF DIEGO OKA OF MIAMI'S LA MAR BY GASTON ACURIO FOR PERUVIAN CULINARY WEEK

Hong Kong, 29 September 2016 – <u>Mandarin Oriental, Geneva</u> will welcome back Chef Diego Oka for a celebration of Peruvian cuisine from 1 to 5 November 2016 after the grand success of his last visit to Geneva. Chef Diego heads La Mar by Gaston Acurio at Mandarin Oriental, Miami.

Considered a protégé of international restaurateur, Gaston Acurio, and an ambassador of Peruvian cuisine, Chef Oka will bring his eclectic fare to Mandarin Oriental, Geneva's <u>Café Calla</u> for Peruvian Culinary Week, which runs from 1 to 5 November. Guests will have an opportunity to delight in his signature dishes that embrace a wide range of cooking, from authentic Peruvian cuisine to upscale novo-Andean fare, and from Asian-Peruvian fusion to traditional seafood *Cebiche*.

Specialties include *Lomo Saltado*, a traditional beef dish with stir fried potatoes, red onions, tomatoes, soy sauce, cilantro and rice, and *Causa nikkei*, which is purple potato causa topped with salmon tartare, creamy avocado, ikura served with huancaina sauce. Also on the menu is the delicious *Cebiche Mixto* made with scallops, raw shrimp, aji amarillo, sweet potato, red onions and leche de tigre.

For lunch, guests can choose between two-course or three-course menus at CHF 55 and CHF 65 respectively, while for dinner, a four-course tasting menu at CHF 85 is available. Lunch will be served from noon to 2.30pm, and dinner from 6:30pm to 10.30pm. For restaurant reservations, call +41 (22) 909 00 00 or email mogya-restaurant@mohg.com.

About Diego Oka

Chef Oka was born and raised in Lima, Peru, one of the world's most 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 restaurant, La Mar



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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.

About Mandarin Oriental, Geneva

A living example of Swiss hotel tradition at its very best, Mandarin Oriental, Geneva has a superb location on the River Rhône, located within the heart of the city's shopping, historic and business districts. Following a recent extensive refurbishment, the hotel features 189 elegant and spacious guestrooms and suites, with many suites enjoying private terraces with supreme views of the river, Old Town and snow-capped mountains. Fine-dining; unparalleled service and luxury make it the ideal choice for discerning travelers.

About Mandarin Oriental, Miami

Contemporary in design and with a prominent waterfront location, the luxurious <u>Mandarin Oriental</u>, <u>Miami</u> features <u>326 elegant guest rooms and suites</u> – offering dramatic views of the bay and the Miami skyline. Amenities include <u>two high-energy restaurants</u> including <u>La Mar</u> and <u>Azul</u>, <u>MO Bar + Lounge – a dynamic cocktail bar</u>, <u>an award-winning tri-level spa</u>, <u>Oasis Beach Club</u>, <u>the luxury boutique Shanghai Tang</u> and <u>extensive meeting and business facilities</u>. 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 world's most luxurious hotels, resorts and residences. Having grown from its Asian roots into a global brand, the Group now operates 29 hotels and eight residences in 19 countries and territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin



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Oriental has a strong pipeline of hotels and residences under development, with the next hotel opening planned in Doha.

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