

news release

Mandarin Oriental Hotel Group Limited
281 Gloucester Road, Causeway Bay, Hong Kong
Telephone +852 2895 9288 Facsimile +852 2837 3500
www.mandarinoriental.com



MANDARIN ORIENTAL, GENEVA TO HOST GASTRONOMY EVENT BY ACCLAIMED MICHELIN-STARRED CHEF, ANTON MOSIMANN

Hong Kong, 18 July 2016 – This autumn [Mandarin Oriental, Geneva](#) will host acclaimed Swiss Michelin-starred Chef, Anton Mosimann, for two days of high-end gastronomy. The founder of *Cuisine Naturelle* and chef to British royalty will prepare his signature dishes for guests at the hotel's La Riviera restaurant on 22 and 23 September 2016.

London-based Anton Mosimann is one of the world's most celebrated chefs. He was appointed Maître Chef des Cuisine at The Dorchester Hotel when he was 28, where he created a new style of healthy cooking, *Cuisine Naturelle*, and received two Michelin stars, a first for a hotel restaurant chef outside France. He left The Dorchester in 1988 to create London's renowned private members club, Moismann's.

Anton Moismann's career highlights include preparing banquets at Buckingham Palace for the wedding of the Duke and Duchess of Cambridge, and Her Majesty The Queen's Diamond Jubilee celebrations, which were attended by 21 sovereigns, in 2012. Mosimann holds a Royal Warrant of Appointment to HRH The Prince of Wales for catering and has prepared food at several Olympic Games.

The Anton Mosimann menus at Mandarin Oriental, Geneva will include some of the chef's renowned signature dishes, such as marinated Scottish salmon, seared fillet of Welsh lamb and passion fruit soufflé.

The four-course lunch menu and six-course dinner menu by Anton Mosimann are priced CHF 95 and CHF 145 respectively. La Riviera's tables seat up to eight people each. Total restaurant seating is limited to 80 people for both lunch and dinner. 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 mogva-restaurant@mohg.com.

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About Anton Mosimann

Born in 1947, Anton Mosimann is a fourth generation chef who has been living in London since 1975. During his thirteen-year tenure at The Dorchester, he created a new style of cooking known as *Cuisine Naturelle*. In 1988 he acquired *Mosimann's* and created a private members club in a converted Scottish Presbyterian church in London's Belgravia. He went on to establish *Mosimann's Party Service* and received the Royal Warrant of Appointment to HRH The Prince of Wales for catering in 2000. He established *The Mosimann Academy* with its demonstration kitchen and an extensive library housing his collection of over six thousand cookery books, dating back to the 15th century. In June 2016, The Swiss Education Group opened a permanent 3-storey wing at the Culinary Arts Academy Switzerland in Le Bouveret near Lake Geneva. It is dedicated to preserving and displaying thousands of items from *The Mosimann Collection*.

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 an extensive refurbishment completed in March 2013, the hotel features 189 elegant and spacious rooms and suites, with many suites enjoying private terraces with supreme views of the river, Old Town and snow-capped mountains. Michelin starred dining; unparalleled service and luxury make it the ideal choice for discerning travellers.

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 seven residences in 19 countries and territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin Oriental has a strong pipeline of hotels and residences under development, with the next hotel openings planned in Doha and Beijing.

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For further information, please contact:

Corporate Office

Live Haugen (lhaugen@mohg.com)
Group Communications – North and East Europe
Tel: +44 (20) 7908 7813

www.mandarinoriental.com

Mandarin Oriental, Geneva

Alexandra Caron (acaron@mohg.com)
Marketing & Communications Manager
Tel. +41 22 909 09 04

www.mandarinoriental.com/geneva