

news release

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MICHELIN-STARRED PORTUGUESE CUISINE BY JOSÉ AVILLEZ AT MANDARIN ORIENTAL, GENEVA, FROM 15 - 18 MARCH

Hong Kong, 7 March 2017 – Michelin-starred chef, José Avillez, will offer his personalized Portuguese specialties at [Mandarin Oriental, Geneva](#), from 15 - 18 March. The arrival of the Portuguese chef marks the return of themed menus at the hotel's Café Calla restaurant. Guests can make the most of Chef Avillez's gourmet cuisine by enjoying a luxurious stay at the hotel and experiencing Geneva's other delights, such as visiting its famous chocolatiers.

Considered one of Portugal's greatest chefs and a true ambassador for his country's cuisine, José Avillez joins Café Calla from Lisbon, where he runs six restaurants, including *Belcanto*, the first Portuguese restaurant to be awarded two Michelin Stars, and named Best International Restaurant 2016 by *Condé Nast Traveller*. Revisiting traditional dishes with respect and creativity, the internationally renowned chef creates a distinctly timeless Portuguese fine-dining experience.

During Chef Avillez's residency at Café Calla, the menu will feature dishes such as Avocado in tempura, Tuna cone, Algarve prawns in ceviche and Portuguese "pot-au-feu". Other specialties will include "Dip in the sea", a seabass poached in seaweed-infused broth. Deserts will feature the light and refreshing "Tangerina by Avillez", a glowing orange ball of frozen mandarin juice filled with mandarin foam, and served with mandarin sorbet on a cep sand.

To complement José Avillez's cuisine, Mandarin Oriental, Geneva's Chef Sommelier will recommend a 10-year old medium sweet Madeira wine, D'Oliveiras, which subtly combines power and softness. A selection of beautiful Portuguese terroirs will be served too.

Lunch is from 12 pm to 2 pm and is priced at CHF 75 for a three-course menu and CHF 95 for a four-course menu. Dinner is from 7 pm to 10 pm and features a five-course menu for CHF 125. Reservations are highly recommended. Please call +41 (22) 909 00 00 or email mogva-restaurant@mohg.com.

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In addition to enjoying Chef Avillez's gourmet fare, guests can enjoy luxurious accommodation at the hotel and call upon its dedicated concierges to help them discover beautiful [Geneva](#). Accommodation at Mandarin Oriental, Geneva is available from CHF 495 per night for a Superior Room.

Room reservations can be made by contacting the reservations office at Mandarin Oriental, Geneva on +41 22 909 00 01 / mogva-reservations@mohg.com or visiting the hotel's website mandarinoriental.com/geneva. Rooms are subject to availability. Terms and conditions apply.

About José Avillez

One of Portugal's greatest chefs, José Avillez is the first in his country to be awarded two Michelin stars. With six restaurants in Lisbon and one in Porto, each offering a different culinary experience, from fine dining to pizza, from traditional café to gourmet take-out, Chef Avillez has revolutionized Portugal's restaurant scene.

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Although always passionate about cooking, Chef Avillez entered his profession by a circuitous route, having initially studied for a degree in Business Communication. After an early career at *Fortaleza do Guincho* restaurant in Cascais, a small Portuguese seaside town, he completed several internships in the kitchens of Alain Ducasse and Eric Fréchon. He then went on to be trained by Ferran Adrià at *El Bulli*, in 2006.

Chef Avillez was awarded two Michelin stars for reinventing Portuguese cuisine at his sophisticated Lisbon fine-dining restaurant, *Belcanto*, which was voted one of the world's best 100 restaurants by *The World's 50 Best Restaurants*, in 2016. A prolific writer, José Avillez has several best-selling books to his name, either as author or collaborator, and he hosts cooking programmes on radio and television.

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, 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 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 eight 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 opening planned in Doha. Mandarin Oriental is a member of the Jardine Matheson Group.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at www.mandarinoriental.com.

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