

# news release

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## **MANDARIN ORIENTAL, GENEVA DEBUTS NEW PERUVIAN RESTAURANT BY CHEF GASTON ACURIO**

**Hong Kong, 7 March 2019** – [Mandarin Oriental, Geneva](#) has teamed up with celebrity chef Gastón Acurio to open [Yakumanka](#), an authentic *cebicheria* (ceviche restaurant) serving Acurio’s acclaimed Peruvian cuisine. The restaurant has a vibrant, modern setting and is the perfect complement to the hotel’s gourmet restaurant [Rasoi by Vineet](#).

To celebrate the Peruvian culinary venture, the hotel has launched a luxury [Taste of Peru at Yakumanka](#) accommodation package so that guests can stay and relax in style, and savour this extraordinary cuisine.

César Bellido, a talented 29-year-old chef and disciple of Gastón Acurio, is in charge of this second *Yakumanka* restaurant in Europe, after Barcelona. César honed his skills as head chef at the acclaimed gourmet restaurant *Astrid y Gastón* in Lima before overseeing the launches of *Yakumanka* in Barcelona and *La Mar* in Doha. Acurio’s *La Mar* restaurant is also available at sister hotel, Mandarin Oriental, Miami.

In addition to *cebiche*, a speciality made from fresh fish marinated in *Leche de Tigre*, a citrus and coriander marinade, *Yakumanka* serves *tiradito*, raw fish finely sliced and placed on top of delicious emulsions just before serving. Also offered are *anticuchos*, skewers of meat or fish – a popular version of Peruvian street food – and the unmissable *lomo saltado*, a dish made from beef sautéed in a wok and flambéed in pisco. Colourful, wholesome, healthy and full of flavour, Peruvian cuisine has something to tempt every palate.

*Yakumanka*’s warm, inviting decor with marine accents by Brandfood Studio led by Peruvian designer Morandi Arcela, creates a welcoming ambiance for diners. At the restaurant’s open *cebiche* bar, diners can watch chefs prepare their *cebiche* and *tiradito*, while the cocktail bar offers an exciting selection of cocktails based on pisco, the famous Peruvian brandy. Those

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wishing to enjoy a relaxing view over the Rhône can do so from the covered terrace, subtly styled to transport diners to the heart of a typical Peruvian cebichería.

Commenting on the opening of *Yakumanka*, David Collas, General Manager at Mandarin Oriental, Geneva said, “We are thrilled to host world-acclaimed chef Gastón Acurio and introduce diners to the authentic and diverse flavours of Peruvian cuisine.”

Celebrated for making Peruvian cuisine a global phenomenon, Gastón Acurio is excited to open a restaurant in Switzerland. “Geneva is undeniably a cosmopolitan city, a cultural intersection, which is home to the European headquarters of the United Nations. I love being able to bring my native cuisine, with its varied flavours here and to showcase my seafood specialities. I’m absolutely delighted to highlight what Peru has to offer with its exceptional ingredients”, said Acurio.

Reservations for *Yakumanka* can be made by email: [mogva-restaurant@mohg.com](mailto:mogva-restaurant@mohg.com) or phone: +41 (22) 909 00 00.

The [\*Taste of Peru at Yakumanka\*](#) accommodation package is priced from CHF 689 for a one-night stay for two people. Available year-round from 11 March 2019 it includes:

- [Accommodation](#) in a luxury room or suite
- 2-course Peruvian dinner for two people at *Yakumanka*
- 2 cocktails to enjoy at *Yakumanka*’s pisco bar
- Daily buffet breakfast for two at hotel restaurant or in the privacy of guest’s room
- Gastón Acurio’s recipe book to take home
- Special treat in room

For reservations, visit [www.mandarinoriental.com/geneva](http://www.mandarinoriental.com/geneva).

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### **About Gastón Acurio**

Born in Lima in 1967, Gastón Acurio is a chef, author, entrepreneur and global ambassador for Peruvian cuisine. Following his training at Le Cordon Bleu in Paris, where he met his future wife Astrid Gutsche, a German pastry chef, he returned to his home country in 1994 and opened their gourmet restaurant Astrid y Gastón. It was an outstanding success which led to the launch of further restaurants across Latin America, as well as in the cities of San Francisco, Miami, Doha, Paris and Barcelona. In 2013, their restaurant ranked first in the inaugural Latin America's 50 Best Restaurants list. The chef now heads more than 50 restaurants offering an array of fine-dining experiences. In 2018, Acurio won the Diners Club Lifetime Achievement Award from The World's 50 Best Restaurants in recognition of his career and contribution to world cuisine. Acurio's partnership with the Mandarin Oriental Group began in 2014 with the restaurant *La Mar* at Mandarin Oriental, Miami.

### **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. The hotel features 181 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 32 hotels and six residences in 23 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, and is a member of the Jardine Matheson Group.

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Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at [www.mandarinoriental.com](http://www.mandarinoriental.com). Further information is also available on our [Social Media](#) channels.

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