

news release

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MANDARIN ORIENTAL'S STAR-STUDED RESTAURANT LINE UP

Mandarin Oriental Hotel Group awarded 18 Michelin stars in 12 restaurants in the 2017 Michelin Guides – more than any other hotel group in the world.

Hong Kong, 15 December 2016 -- [Mandarin Oriental](#) hotels have long been renowned for their excellence and innovation in food and beverage, and the Group's passion for creating memorable dining experiences has once again been recognised in the 2017 *Michelin Guides*. The current total number of Michelin-starred restaurants in the Group's portfolio is 12, with a total of 18 Michelin stars. This is more than any other hotel group in the world.

Michelin Guide 2017

Mandarin Oriental, Hong Kong

Pierre – 2 stars

Mandarin Grill + Bar – 1 star

Man Wah – 1 star

The Landmark Mandarin Oriental, Hong Kong

Amber – 2 stars

Mandarin Oriental Pudong, Shanghai

Yong Yi Ting – 1 star

Mandarin Oriental, Tokyo

Signature – 1 star

Sense – 1 star

Tapas Molecular Bar – 1 star

Mandarin Oriental, Barcelona

Moments – 2 stars

Mandarin Oriental Hyde Park, London

Dinner – 2 stars

Mandarin Oriental, Milan

Seta – 2 stars

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Michelin Guide 2016 (The 2017 guide for France will be published in the first quarter of 2017)

Mandarin Oriental, Paris

Sur Mesure – 2 stars

In China, [Yong Yi Ting](#) at Mandarin Oriental, Pudong Shanghai has been awarded its first Michelin star in the inaugural guide. Yong Yi Ting showcases Jiang Nan (south of the Yangtze River) cuisine, reflecting the diverse gastronomy of Shanghai and its neighbouring Jiangsu and Zhejiang provinces. Consultant Chef Tony Lu highlights delicate seasonal flavours and adds an enticing touch of modernity to the menu, which changes seasonally throughout the year.

In Europe, [Seta](#) at Mandarin Oriental, Milan has been awarded a second Michelin star in the 2017 guide. Executive Chef Antonio Guida has deep roots in southern Italy's Puglia region and combines his knowledge of this region with influences gained from extensive stays in Tuscany and France. Together with the hotel's passionate culinary team, Seta's menu features dishes prepared with refined techniques designed to enhance the superb quality of the ingredients.

The following restaurants have retained their Michelin star status:

[Moments](#), at Mandarin Oriental, Barcelona is headed by the renowned chef Carme Ruscalleda and chef Raül Balam and retained its two Michelin star status in the 2017 Spanish *Guía Michelin*.

[Dinner](#) at Mandarin Oriental Hyde Park, London where Heston Blumenthal and Executive Chef, Ashley Palmer-Watts, serve historic gastronomy with a 21st century twist, also retained its two Michelin star status in the 2017 guide.

[Sur Mesure](#) at Mandarin Oriental, Paris, under Chef Thierry Marx stewardship, has maintained its two Michelin stars in the 2016 *Michelin Guide*. The 2017 guide for France will be published in the first quarter of 2017.

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In Asia, the Group's flagship property, Mandarin Oriental, Hong Kong, was again honoured with a total of four Michelin stars awarded to three of its restaurants. [*Pierre*](#), which features the cuisine of award-winning chef, Pierre Gagnaire, retained its two Michelin star status in the 2016 guide. [*Man Wah*](#), the hotel's Cantonese restaurant, retained its one Michelin star. [*Mandarin Grill + Bar*](#), a Hong Kong dining institution, also retained its one Michelin star for the eighth consecutive year.

[*Amber*](#) at The Landmark Mandarin Oriental, Hong Kong, also maintained its two Michelin star status. The restaurant features the innovative cuisine of Chef Richard Ekkebus.

Finally, three restaurants at Mandarin Oriental, Tokyo retained their Michelin stars in the 2017 guide – the only hotel in the city to achieve this particular honour. [*Tapas Molecular Bar*](#) and [*Signature, which*](#) serves contemporary French cuisine, maintained their single star status. [*Sense*](#), featuring contemporary Cantonese cuisine also maintained its one-star Michelin status.

“We are delighted to once again receive these prestigious accolades, and are particularly honoured that Yong Yi Ting at Mandarin Oriental Pudong, Shanghai has received its first Michelin star in the city's inaugural guide, while Seta at Mandarin Oriental, Milan has been awarded a second Michelin star,” said David Nicholls, the Group's Corporate Director of Food and Beverage. “This reflects the dedication to great food and service that Mandarin Oriental hotels offer around the world.”

The Group is committed to offering guests the finest and most exciting dining experiences at all of its hotels worldwide, and continues to appoint both home-grown and globally renowned culinary talent throughout its portfolio.

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About The Michelin Guide

Michelin has been in the business of evaluating and recommending restaurants and hotels for over a century. They employ full-time professional inspectors who anonymously visit restaurants and hotels, and evaluate them on a range of criteria, using an evaluation process that has been honed over time to identify consistently high-quality establishments to suit a range of budgets and across a range of styles and cuisines.

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.

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

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