

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'S STAR-STUDDED RESTAURANT LINE UP

Mandarin Oriental Hotel Group now has 21 Michelin stars in 14 restaurants across the portfolio – more than any other hotel brand in the world.

Hong Kong, 11 December 2017 -- [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 2018 *Michelin Guides*. The current total number of Michelin-starred restaurants in the Group's portfolio is 14, with a total of 21 Michelin stars. This is more than any other hotel brand in the world. Two new additions to Mandarin Oriental's Michelin line-up this year include [Le Normandie](#), the legendary French restaurant at Mandarin Oriental, Bangkok and the much-admired [Yee Tung Heen](#) at The Excelsior, Hong Kong.

Reflecting Mandarin Oriental's range of culinary expertise, the following stars have been awarded for excellence in a variety of diverse cuisines, ranging from Spanish and Italian to historic British, contemporary and traditional French, and exquisite Chinese.

Michelin Guide 2018

Mandarin Oriental, Bangkok

Le Normandie – 2 stars

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

The Excelsior, Hong Kong

Yee Tung Heen – 1 star

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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

Michelin Guide 2017 (The 2018 guide for France will be published in the first quarter of 2018)

Mandarin Oriental, Paris

Sur Mesure – 2 stars

“We are delighted to once again receive these prestigious accolades, and are particularly honoured that the gastronomic excellence of Le Normandie at Mandarin Oriental, Bangkok has been recognised, and awarded two Michelin stars in the city’s inaugural guide, while Yee Tung Heen at The Excelsior, Hong Kong has been awarded its first 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 31 hotels and eight residences in 21 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.

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

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For further information, please contact:

[Corporate Office](#)

Sally de Souza (sallydes@mohg.com)
Corporate
Tel: +852 2895 9160

Abbey Naylor (anaylor@mohg.com)
The Americas
Tel: +1 (212) 830 9383

Vanina Sommer (vsommer@mohg.com)
Europe, Middle East and Africa
Tel: +33 (1) 70 98 70 50

Shevaun Leach (shevaunl@mohg.com)
Asia Pacific
Tel: +852 2895 9286



Note to Editors:

In Bangkok [*Le Normandie*](#) at Mandarin Oriental, Bangkok was awarded two stars in the city's inaugural Michelin Guide. Renowned throughout Asia, *Le Normandie* is acclaimed for its imaginative French cuisine by Chef Arnaud Dunand-Sauthier. Pure and precise flavours, wonderful taste combinations and the subtlety of herbs and seasonings offer a genuine and unique experience of haute cuisine.

In Hong Kong, [*Yee Tung Heen*](#) at The Excelsior, Hong Kong has been awarded its first Michelin star in the 2018 guide. Specializing in seasonal and authentic Cantonese cuisine with modern flair, the lunchtime dim sum offerings are famous throughout the city and not to be missed.

The following restaurants have retained their Michelin star status:

[*Moments*](#), at Mandarin Oriental, Barcelona, is one of the finest gastronomic experiences in Barcelona. Headed by the renowned chef Carme Ruscalleda, who has seven Michelin stars for her restaurants in Spain and Tokyo, and chef Raül Balam, *Moments* offers creative, fresh and healthy cuisine inspired by Catalan culinary culture.

[*Dinner*](#) at Mandarin Oriental Hyde Park, London is where Heston Blumenthal and Executive Chef, Ashley Palmer-Watts, serve historic gastronomy with a 21st century twist, in a unique and exciting manner.

[*Sur Mesure*](#) at Mandarin Oriental, Paris, under Chef Thierry Marx stewardship, has maintained its two Michelin stars in the 2017 *Michelin Guide*. The 2018 guide for France will be published in the first quarter of 2018.

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. The two-star [*Pierre*](#),



features the outstanding modern French cuisine of award-winning chef, Pierre Gagnaire in a stunning environment. [*Man Wah*](#), the hotel's Cantonese restaurant, serves exquisite local and regional specialities in one of Hong Kong's most beautiful dining spaces, while [*Mandarin Grill + Bar*](#), a Hong Kong dining institution, serves a fresh interpretation of grill classics with a contemporary touch.

The much lauded [*Amber*](#) at The Landmark Mandarin Oriental, Hong Kong has maintained its Michelin status for 10 years, and features the innovative cuisine of Chef Richard Ekkebus, who delivers a contemporary interpretation of French cuisine.

Finally, three restaurants at Mandarin Oriental, Tokyo retained their Michelin stars in the 2018 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.