news release

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MANDARIN ORIENTAL'S STAR-STUDDED RESTAURANT LINE UP

Mandarin Oriental Hotel Group honoured in 2014 Michelin Guides – with ten restaurants and fourteen Michelin stars.

Hong Kong, 9 December 2013 -- 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, with ten restaurants being honoured in the 2014 Michelin Guides, bringing the current total number of restaurants in the Group's portfolio to 11 with 16 Michelin stars. This is more than any other hotel group in the world.

In Europe, <u>Moments</u> restaurant, headed by the renowned chef Carme Ruscalleda and chef Raül Balam retained its two Michelin star status in the 2014 Spanish *Guía Michelin*. A testament indeed to the enthusiasm and passion of this dedicated culinary team. <u>Dinner</u> at Mandarin Oriental Hyde Park, London where Heston Blumenthal and Executive Chef, Ashley Palmer-Watts, serve historic gastronomy with a 21st century twist, was delighted to be honoured with its second Michelin star in the 2014 guide.

At Mandarin Oriental, Geneva <u>Rasoi by Vineet</u>, the first fine dining restaurant in Geneva to offer contemporary Indian cuisine, also maintained its coveted one star status in <u>Michelin's 2014 Guide for</u> <u>Switzerland</u>. In Munich, <u>Restaurant Mark's</u> under the direction of Executive Chef Simon Larese, also retained its one Michelin star status.

In Asia, the Group's flagship property, Mandarin Oriental, Hong Kong, which is celebrating its 50^{th} anniversary, now has three Michelin-starred restaurants. <u>*Pierre*</u>, which features the bold cuisine of multi award-winning, three Michelin starred chef, Pierre Gagnaire was awarded a second Michelin star in the 2014 guide. <u>*Man Wah*</u>, the hotel's Cantonese restaurant offering exquisite local and regional specialities was also awarded one Michelin star, while the <u>*Mandarin*</u> <u>*Grill* + *Bar*</u>, a Hong Kong dining institution, where artistic Executive Chef Uwe Opocensky



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serves a modern interpretation of grill classics and the city's finest seafood, retained its one Michelin star for the fifth consecutive year.

In addition, <u>Amber</u> at The Landmark Mandarin Oriental, Hong Kong, also maintained its coveted two Michelin star status. The restaurant features the innovative and exhilarating cuisine of talented Chef Richard Ekkebus.

Finally, at Mandarin Oriental, Tokyo, <u>Signature</u> serving contemporary French cuisine maintained its single star status for the seventh time, and <u>Sense</u>, featuring contemporary Cantonese cuisine set against the city's dramatic skyline, achieved one-star Michelin status.

At Mandarin Oriental, Paris, the hotel's signature restaurant <u>Sur Mesure</u>, under Chef Thierry Marx stewardship, was awarded two Michelin stars in the 2013 *Michelin Guide*, bringing the current number of Michelin starred restaurants in the Group's portfolio to eleven, and the number of stars to sixteen.

"We are truly delighted to once again receive these prestigious accolades," said David Nicholls, the Group's Corporate Director of Food and Beverage. "It reflects the dedication to fine dining excellence that Mandarin Oriental hotels offer around the world."

The Group is dedicated 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.

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the most luxurious hotels, resorts and residences. The Group has grown from a well-respected Asian hotel company into a global brand and now operates, or has under development, 45 hotels representing over 11,000 rooms in 26 countries, with 20 hotels in Asia, 11 in The Americas and 14 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 13 Residences at Mandarin Oriental connected to its properties.

Photography of Mandarin Oriental is available to download in the <u>Photo Library</u> of our <u>Media</u> section, at <u>www.mandarinoriental.com</u>.

Visit <u>Destination MO</u> (http://www.mandarinoriental.com/destination-mo/), the online version of <u>Mandarin Oriental Hotel Group</u>'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 <u>Social Media</u> channels.



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