

# information

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## **DISTINCTIVE CULINARY DELIGHTS AT MANDARIN ORIENTAL, GUANGZHOU**

For centuries, Guangzhou has served as a unique culinary destination. The birthplace of Cantonese cuisine, whose subtle textures and lightly flavoured dishes have won fans the world over, this Southern Chinese city has since transformed into a food haven offering a melting pot of the best Chinese regional specialties. As a food capital, dining is engraved into the city culture, and food is a top priority for anyone living or visiting the city.

Mandarin Oriental Hotel Group is dedicated to introducing some of the finest hotel dining experiences in each destination in which it operates. Mandarin Oriental, Guangzhou brings an inspired mix of traditional Chinese and Western classic dining with some modern flourishes, designed to elevate the city's restaurant scene. A Cantonese restaurant, classic grill, tea lounge, cake shop and exclusive cocktail venue are among the diverse choices.

With a long history and tradition, the chefs are inspired by the local food heritage. Their mission is to enhance traditional Chinese and classic western recipes and to wow guests with pristine ingredients and inspiring presentations.

The list of food and beverage outlets includes:

**Jiang by Chef Fei:** Jiang by Chef Fei has been awarded One Michelin Star in the first edition of the 2018 Guangzhou Michelin Guide. The restaurant is designed to elevate Chinese dining in the city to a new standard. Chef Fei, one of China's most notable chefs, helms the kitchen at Jiang, is known for his creative flair for presentation and ability to marry simple ingredients to let every dish shine. Chef Fei creates menus that showcase impeccable Cantonese dishes, presented with a fresh new approach and served in traditional family style. With more than half of the space of the sleek, stylish restaurant dedicated to private rooms, distinguished patrons shall look no further than this premier destination when looking to

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tailor an exclusive business dinner or family celebration. Operating hours are from 11:30am to 2:30pm for lunch, and 5:30pm to 10pm for dinner.

**Ebony:** Prime cuts, air-flown fresh seafood and other classics are the order of the day at this chic restaurant located on the hotel's 4th floor. Serving lunch and dinner in semi-buffet style, Ebony has just been named Michelin Plate in the first edition of the 2018 Guangzhou Michelin Guide Guangzhou. Inside a dynamic dining room, chefs display their skills via an open kitchen, showcasing French-designed stoves, a wood fire oven and glass-encased pantries. Waiters prepare dishes table-side and inject a touch of theatre for an assorted mix of resident guests and visitors. Guests may also opt to sit outdoors in Ebony's lush garden, where canopies of trees and private cabanas await. A calming spot to enjoy a light lunch or afternoon drinks by day becomes a tranquil moonlit al fresco option at night. Operating hours are from 12 noon to 2:30pm for lunch, and 6pm to 10pm for dinner.

**Jin Bar:** The first of its kind in South China, JIN Bar at Ebony features over 42 different gins including 6 house-infused varieties ranging from Ginseng to Mandarin Oolong. Taste various signatures such as ginless gin and tonics and invigorating cocktails inside by the bar or head outside to the terrace, where guest can also enjoy daily 'Happy Hours' or simply relax and admire the relaxing view.

**The Taikoo Lounge:** With a cool grey and white interior, the spacious Taikoo tea lounge serves as a chic spot for casual gatherings. Be it a lunch of small dishes and light snacks, or high tea in the afternoon, dishes are beautifully presented and served with signature elegance and style. This charmingly feminine spot becomes a perfect place for planning that next social function or charitable event.



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**The Mandarin Cake Shop:** Exquisitely designed cakes mounted individually in freestanding glass displays create a dramatic entrance and form the crowning glory to any party. The renowned Mandarin Cake Shop is accessible from the prestigious Taikoo Hui complex and is the destination to source for elaborate confections including macarons, hand-made chocolate and luxury hampers. For more everyday affairs, patrons can expect to enjoy a wide-range of premium baked goods, pastries, tailor-made sandwiches and signature coffee, to be taken away or consumed in the neighbouring Tea Lounge. A fashionable Western-style addition perfectly suited to cater to the growing number of International residents making Guangzhou city their home.

**The Loft:** Nestled on the second floor is an intimate whisky and wine bar, offers premium spirits, eclectic cocktails and fine cigars. A refined spot for after-work drinks, secluded areas enable business guests to continue talks in utmost privacy and comfort. This exclusive hideaway is the best-kept secret in town.

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