

# news release

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## MICHELIN-STAR GUEST CHEF NICOLAS ISNARD AT EBONY

**Hong Kong, 4 August 2016** – [Mandarin Oriental, Guangzhou](#) welcomes acclaimed French Chef Nicolas Isnard to [Ebony](#) from 8 to 13 September 2016. Residents of Guangzhou can take this opportunity to embark on an exciting culinary journey with Chef Nicolas as he acquaints the palate his refined and ingenious creations.

Chef Nicolas' signature creations include the grilled grain-fed beef tenderloin with beetroot, truffle and coffee and virtual lamb ravioli with Mediterranean condiments and truffle emulsion. In addition to the five-course and seven-course degustation dinner menus, priced at CNY 688\* per person and CNY 888\* per person respectively with the option of wine pairing, a selection of dishes will also be featured in restaurant's a la carte menu. Guests can also have the opportunity to try the Michelin Star main course for lunch at only CNY 348\* per person complemented with French inspired semi buffet appetizers and desserts.

Originally from the South of France, Chef Nicolas acquired a taste for cooking from his Italian grandmother. He currently co-owns the L'Auberge de la Charme restaurant in France, which earned a Michelin star in 2009 within a year that he and his three partners began operation. The restaurant was also awarded three Gault & Millau toques. His cuisine combines tradition and innovation, mixing distinctive rustic flavors with provincial produce in the presentation of classic French dishes. His innovative style has conquered the palates of connoisseurs worldwide, including Beijing, Dubai, Moscow, Abu Dhabi, Singapore, Saigon, Casablanca, Manila, Jakarta, Kuala Lumpur and Macau, specifically at the Mandarin Oriental hotels in the latter three cities.

Connoisseurs can take advantage of this opportunity to meet Chef Nicolas Isnard with the [A Date with Michelin Chef](#) package at CNY 4,950\* which includes one night stay in a [Club Mandarin room](#) with Oriental Club benefits and a seven-course Michelin Star dinner with wine pairing for 2 persons at Ebony. This offer is only valid from 8 to 13 September 2016. Rates are subject to 10% service charge and prevailing taxes. For reservations, please contact the hotel's reservations team at + 86 20 3808 8880 or email [mogzh-reservations@mohg.com](mailto:mogzh-reservations@mohg.com)

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Page 2

### **About Ebony**

Prime cuts, fresh seafood and other classics are served at Ebony. Diners can visit Guangzhou's chicest grill for semi-buffet lunch, Sunday brunch, Friday BBQ buffet dinner and [Churrasco nights](#) on Saturdays. Inside this dynamic dining room, chefs display their skills via the open kitchen, showcasing French-designed stoves and glass-encased pantries. Housed within Ebony's own 30sqm glass structure, JIN at Ebony features over [37 different gins](#). In addition to serving four house-infused gins, the bar also offers a range of invigorating cocktails, including signature mixes that guests can enjoy indoors or the garden. Our lush garden is the ideal place to enjoy al fresco lunch, afternoon drinks or an atmospheric evening meal.

### **About Mandarin Oriental, Guangzhou**

Located next to TaiKoo Hui Shopping Centre, each of the hotel's [233 spacious guestrooms](#), [30 suites](#) and 24 serviced apartments reflect the Group's distinctive elegance and style. Diverse dining choices include [Jiang by Chef Fei](#), one of China's most notable chefs known for his creative flair; a classic grill restaurant, [Ebony](#); [The Taikoo Lounge](#); [The Mandarin Cake Shop](#) and [The Loft](#). [The Spa at Mandarin Oriental, Guangzhou](#) offers city dwellers and visitors a rare opportunity for peace and tranquillity with nine private treatment rooms. Top-tier [meetings and function facilities](#) are spacious and equipped with the latest technology, and the hotel's expansive 750 square metre ballroom is the city's premier celebration and events destination.

### **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.

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Page 3

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