

news release

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LE FRENCH GOURMAY COMES TO PIERRE AND CAFÉ CAUSETTE AT MANDARIN ORIENTAL, HONG KONG

Hong Kong, 27 March 2015 – To celebrate Le French GourMay, two-Michelin-starred restaurant, [Pierre](#), and [Café Causette](#) at [Mandarin Oriental, Hong Kong](#) will be offering a series of special French menus that highlight ingredients from the Midi-Pyrénées region throughout the month of May 2015.

Legendary chef Pierre Gagnaire has created a four-course and a six-course tasting menu in his two-Michelin-starred restaurant, Pierre, perched on the 25th floor of the hotel. Designed to showcase the chef's extraordinary creative talent, these menus will highlight seasonal ingredients from Midi-Pyrénées paired with wines from the region. Some of the highlighted dishes include duck foie gras velvety soup with Madiran wine cubes, "Estofinado" with seashell, and shoulder of lamb from Quercy stuffed with dry fruits. The menus will be available** throughout May and will cost HKD 1,488* for six courses and HKD 998* for four courses.

The hotel's vibrant all-day-dining restaurant, Café Causette, will also be offering a "pop-up" bistro from Midi-Pyrénées in the month of May. Marcus Chant, Chef de Cuisine of the restaurant, will offer a special dinner menu that will showcase his passion and skills as he delights guests with delicious homemade French comfort foods such as duck confit, Cahors red wine sauce; pan seared foie gras with vanilla apples and watercress salad; classic Midi-Pyrénées dish of slow cooked haricot beans, sausage and duck; and cheese, ham and potato served in "fondue" style with crusty bread and pickles. Dishes can be ordered individually while special two-course and three-course menus will also be available at HKD 428* and HKD 518*, respectively**.

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* Prices are per person and exclude 10% service charge.

** Pierre's six-course menu will be available Monday to Friday for lunch and dinner, and dinner only on Saturday. The four-course menu will be available Monday to Thursday for lunch and dinner, and lunch only on Friday. Café Causette will offer the set menus for both lunch and dinner but a full menu of over 30 different dishes for only dinner. A la carte menu will be available throughout the whole promotion.

About Le French May and Le French GourMay

Le French GourMay is part of "Le French May", a comprehensive artistic experience that will engage all five senses of its audience. Established in 1993 by the Consulate General of France in collaboration with the Alliance Française of Hong Kong, and with the support of the Leisure and Cultural Services Department, Le French May is the most diversified festival and one of the largest cultural events in Asia. With more than 120 events in two months, Le French May is a cultural platform, from exhibitions and performances to cinema and gastronomy, that aims to discover the finest art forms, from the purest classical to the latest contemporary creations. For further information, visit www.frenchmay.com.

About Pierre restaurant

Pierre is a stunning two-Michelin-starred restaurant situated on the 25th floor that offers floor-to-ceiling windows framing Victoria Harbour, and is Pierre Gagnaire's pied-à-terre in Hong Kong. Gagnaire is the wizard of innovative French gastronomy, and one of the most original and artistic chefs in the world today. His astonishingly intricate and elaborate dishes are often described as "modern French", although his style remains firmly rooted in traditional French cooking, resulting in dishes that are exquisitely presented and utterly original. Under the watchful eye of Jean-Denis Le Bras, Chef de Cuisine at Pierre, the menu

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changes seasonally, with express lunch and *dégustation* dinner menus served alongside the à-la-carte choices. Pierre is open for lunch from 12 noon to 2:30pm, Monday to Friday, and for dinner from 6:30pm to 10:30pm, Monday to Saturday. Reservations can be made by calling the restaurant directly on +852 2825 4001 or by e-mail at mohkg-pierre@mohg.com.

About Café Causette

Café Causette offers contemporary all-day dining with something for everyone. The lively show kitchens, framed in traditional Chinese red lacquer, serve Asian and international dishes, such as Nasi Goreng, Hainan Chicken Rice, the Mandarin Burger and pizzas that are considered by local residents to be the best in town. The extensive menu is a firm favourite of Hong Kong residents. Mandarin Oriental, Hong Kong's famed afternoon tea is also served here. Café Causette is open daily from 6:30am to 12:30am and serves lunch between 11:30am and 3pm, and dinner from 6:30pm to 11:45pm. For reservations, please call +852 2825 4005 or e-mail mohkg-cafe@mohg.com.

About Mandarin Oriental, Hong Kong

The iconic [Mandarin Oriental, Hong Kong](#) is the epitome of contemporary luxury combined with Oriental heritage. Having delighted guests with award-winning services and impressive facilities for over 50 years, it is a much-loved address for those seeking an exclusive sanctuary in the heart of this exciting city. The hotel's spacious [rooms and suites](#) offer magnificent views of the famous Victoria Harbour and the city's skyline. A collection of 10 outstanding [restaurants and bars](#), including three with Michelin stars, a Shanghainese-inspired [holistic spa](#), an indoor pool and a 24-hour fitness centre, make Mandarin Oriental, Hong Kong the quintessential "home away from home" for discerning leisure and business travellers alike.

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About Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the most luxurious hotels, resorts and residences. Having grown from a well-respected Asian hotel company into a global brand, the Group now operates, or has under development, 44 hotels representing almost 11,000 rooms in 24 countries, with 20 hotels in Asia, ten in The Americas and 14 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 15 *Residences at Mandarin Oriental* connected to its properties.

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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