

A SPECIAL ANNIVERSARY PACKAGE TO CELEBRATE PIERRE GAGNAIRE'S EIGHT FANTASTIC YEARS AT MANDARIN ORIENTAL, HONG KONG

Hong Kong, 13 August 2014 – Legendary chef Pierre Gagnaire will return and celebrate his eighth anniversary at his two-Michelin-star restaurant [Pierre](#) in [Mandarin Oriental, Hong Kong](#) this November with an exclusive *Magic 8* room stay package and an opportunity to enjoy an irresistible menu highlighting the eight most celebrated dishes of his career.

Available 8 to 14 November 2014, guests booking the *Magic 8* package will enjoy luxurious overnight [accommodation](#) and taste the elegantly prepared eight-course *Magic 8* anniversary dinner menu featuring eight of Chef Gagnaire's most famous dishes reflecting the evolution of his expansive career prepared by the legendary chef personally. In addition, guests will receive a bottle of Dom Perignon with dinner and a guaranteed window seating at the stunning Pierre, situated on the 25th floor offering panoramic views overlooking Victoria Harbour.

The new *Magic 8* package is based on two adults sharing with rates starting at HKD10,888 exclusive of 10% service charge and includes:

- One night accommodation in a Harbour Room category or above
- A guaranteed dinner reservation for two at Pierre to experience the special *Magic 8* anniversary menu with a window seat
- A bottle of Dom Perignon to enjoy with dinner
- A complimentary signed keepsake from Pierre Gagnaire
- Complimentary in-room Wi-Fi internet access
- Breakfast for two in [Clipper Lounge](#), [Café Causette](#), or the privacy of the guestroom

Room reservations can be made by contacting the hotel directly on +852 2522 0111, through Mandarin Oriental Hotel Group's worldwide sales, or by visiting the tempting offers page on the website at www.mandarinoriental.com/hongkong from September onwards.

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Magic 8 Anniversary Menu by Pierre Gagnaire 2014
with explanations by Pierre Gagnaire

2008

Watercress “Liebig” black olive stuffed lettuce, white tuna belly

“Ringo Starr” duck foie gras

Beef consommé with toasted bread, oxtail stew; caramelised apple ice-cream.

“This dish is a tribute to the Beatles, in particular Ringo Starr. The toasted bread was created in honour of my grandmother and I adore the smell.”

1986

Raw oysters laid on a beetroot syrup

Beaufort cheese and tangy cauliflower.

“I discovered my passion for bitterness when creating this dish.”

1989

Pan-sautéed langoustines “Terre de Sienne”.

“Inspired from a trip I took to Siena in Italy.”

2014

Thick sea bass steak grilled with capers, black garlic purée

Anchovy, pig’s ear, bone marrow

“Caillette ardéchoise” (minced pork and green vegetable sausage), crunchy white cabbage.

“I discovered black garlic whilst travelling in Korea and created a dish using it.”

1988

Smoked Jerusalem artichoke water: button mushroom, salsify

Grapefruit/*Campari* sherbet.

“This dish was created after my visit to the Roquefort cheese cellar.”

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1992

Warm veal terrine, red cabbage and redcurrant jam

Watercress ice-cream.

“In memory of my father, who won the *Prosper Montagné* cooking contest during his days as a chef.”

2013

Beef with sea urchin, braised daikon turnip, black wheat pancake

Seaweed butter.

“When I became the culinary ambassador of the Yamaguchi region in Japan, I encountered women known as *Hama* fishing sea urchin.”

Pierre Gagnaire’s Grand Dessert.

1981

Caribbean chocolate soufflé, smooth chocolate ganache cream with Burgundy brandy

Sicilian pistachio parfait.

“After spending four years in the family business, I opened my own restaurant on 23 September, 1981.”

2006

9th Conduit Street.

“I named this dessert in honour of Sketch, my restaurant in London on 9 Conduit Street.”

2009

Le Texturé.

“To create emotion, a dish needs hot, cold, iced, and textured elements, which all play together in your mouth.”

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2000

Veil of lemon, red poppy mousseline.

“This dish is inspired by the art of calligraphy following my travels in Japan in 1985.”

About Pierre

[Pierre](#) is the stunning Michelin-star restaurant situated on the 25th floor with floor-to-ceiling windows that frame a magnificent view of Victoria Harbour. It is Pierre Gagnaire’s pied-à-terre in Hong Kong. Gagnaire is a 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. Leading the culinary team is Pierre Gagnaire’s protégé, Chef Jean-Denis Le Bras, who joined Pierre in March 2013 having worked with Pierre Gagnaire for over eight years. Before joining Pierre, Jean-Denis was head chef at the Lecture Room and Library at Sketch in London, at which he secured a second Michelin star and five AA Rosettes.

Pierre’s menu changes seasonally, with express lunch and dégustation dinner menus served alongside à la carte choices, whilst a private dining room for 14 people offers the ultimate in exclusiveness at any time of the year. Pierre is open for lunch from 12 noon to 2.30pm from Monday to Friday, and for dinner from 7pm to 10.30pm from Monday to Saturday.

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 close to 11,000 rooms in 25 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, 13 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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For further information, please contact:

Corporate Office

Sally de Souza (sallydes@mohg.com)
Group Communications – Corporate/Asia
Tel: +852 2895 9160
www.mandarinoriental.com

Mandarin Oriental, Hong Kong

Edwina A. Kluender (ekluender@mohg.com)
Director of Communications
Tel: +852 2825 4060
www.mandarinoriental.com/hongkong