

## MANDARIN ORIENTAL, JAKARTA APPOINTS NEW EXECUTIVE CHEF, CYRIL CALMET

**Hong Kong, 27 June 2016** – [Mandarin Oriental, Jakarta](#) has appointed Frenchman, Cyril Calmet, as its new Executive Chef. With 14 years of experience in the global hospitality and restaurant industry, Chef Cyril will oversee the hotel's culinary operations, including renowned French restaurant, [Lyon](#).

Having begun his career at Les Terrasses D'Uriage, a two-Michelin starred restaurant in Vaulnaveys-le-Haut, France, Chef Cyril brings with him great expertise in French cuisine, and a passion for the culinary arts and innovation. He left France eleven years ago to discover new flavours in North America and the Caribbean before moving to Abu Dhabi where he earned several awards, most notably Restaurant Chef of the Year from *Gourmet Abu Dhabi*, in 2014. Fascinated by Asia's culture and history, Chef Cyril then moved to Bangkok to become Executive Sous Chef at The Peninsula where he developed his Asian food skills.

As a first step in his new role at Mandarin Oriental, Jakarta, Chef Cyril has introduced a new *a la carte* menu for Lyon that offers classic French dishes reinvented in a modern way.

"I aim to share my passion for food through the new menu and create an elevated dining experience for our regular and new guests," says Chef Cyril of the *a la carte* menu, "My personal recommendation from the new menu is The Aged Comte Cheese Ravioli, a beautifully presented hot appetizer with elegant and delicate flavours. The earthy aroma of the beetroot ravioli goes perfectly with the Comte cheese and roasted hazelnuts. Also, the pickled beetroot brings a touch of acidity that matches the flattering cheese sauce poured in front of you by our colleagues."

Also available on the *a la carte* menu is the all-time Lyon favourite, The Legacy "Steak Au Poivre" Wagyu Beef Tenderloin served with cheese and cream filled rigatoni and a made-to-order cognac sauce. For a lighter choice, guests can opt for the colourful Sous Vide Salmon

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served with white asparagus *veloute* and smooth carrot puree. Marinated with fresh herbs, lime and olive oil, the fresh salmon is covered with sliced zucchini, which resembles fish scales, and prepared according to the *sous vide* method to maintain its flavours and texture.

For dessert, nine treats are offered, including The Vacherin “Fruits Rouges”, a refreshing mix of blackcurrant, scented crispy orange and berries. The Intense Valrhona dessert, created with Executive Pastry Chef, Remi Martinazzo, is made with 70% dark chocolate caramel *cremeux* and vanilla cream, and a touch of caramelized popcorn that reminds chocolate lover, Chef Cyril, of his time exploring the French district where the famed Valrhona chocolate is produced.

In addition to the new *a la carte* menu, Chef Cyril has introduced Lyon’s “Chef Inspiration Menu”, which changes weekly, so guests can enjoy a new dining experience each time they visit. With dishes made from fresh seasonal ingredients, this menu ranges from three-to-five courses.

“We are delighted to welcome Chef Cyril Calmet to our team,” says Sebastian Gassen, Director of Food and Beverage at [Mandarin Oriental, Jakarta](#), “Introducing the new Lyon menus marks the start of more exciting culinary innovation to come. We wish to offer guests a legendary dining experience and are certain that Chef Cyril will achieve this ambition. A passionate craftsman of taste, he heralds a new era for the hotel and we are excited to launch into this adventure with him.”

Located on the hotel’s second floor, Lyon serves the finest French cuisine in a relaxed, yet sophisticated environment. The warm, light coloured tone of the main restaurant is complemented by classic French designed wallpaper and contemporary artworks. The restaurant has two elegant private dining rooms, The Glass Room and The Beaujolais, both ideal venues for hosting intimate gatherings and celebrations. For more information and reservations, please contact +62 21 2993 8824 or email to [mojkt-lyon@mohg.com](mailto:mojkt-lyon@mohg.com).

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### **About Mandarin Oriental, Jakarta**

With our renowned Indonesian hospitality and service, Mandarin Oriental, Jakarta offers exemplary personalized service in luxurious surroundings. Located in the heart of the city, the hotel is an oasis of 21<sup>st</sup>-century luxury with 272 spacious guest rooms, including 24 suites and a variety of award-winning restaurants and bar concepts, which become the meeting place of choice for hotel guests and the local community. The state-of-the-art meeting and banqueting facilities also provide the best venues for both business and social events. For more information and reservations visit [www.mandarinoriental.com/jakarta](http://www.mandarinoriental.com/jakarta).

### **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 seven 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 openings planned in Doha and Beijing.

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