

news release

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MANDARIN ORIENTAL, JAKARTA OPENS *LI FENG*, A NEW CANTONESE DINING CONCEPT

Hong Kong, 17 August 2016 – Mandarin Oriental, Jakarta proudly announces the opening of [*Li Feng*](#), Jakarta's newest dining destination, serving authentic, lavish Cantonese cuisine in an ethereal, classic and culturally rich space. The restaurant offers exquisite culinary delights where every dish is masterfully crafted to bring guests warm and visually stunning delicacies with a surprising modern twist.

Helmed by two talented chefs, Chef Fei and Chef Loy, *Li Feng's* menu presents a scrumptious blend of traditional dishes and a creative rendition of classics. Chef Fei, one of China's most notable young chefs is also the man behind the celebrated Jiang at Mandarin Oriental, Guangzhou. Hailing from Chaozhou in Guangdong province, Chef Fei began his career at the age of 16 where he honed his skills in Chinese specialty restaurants and mastered all aspects of Cantonese cuisine. With an impeccable eye for detail, Chef Fei's innovative creations have won him numerous awards – including The Best Chef in China 2016 – and a loyal following of food connoisseurs and celebrities alike in Guangdong.

Having established his culinary career in Singapore, Chef Loy – Executive Chinese Chef at [Mandarin Oriental, Jakarta](#) – brings more than 12 years of experience in fine dining restaurants in various destinations, such as Bali and Dubai, to the refined atmosphere of *Li Feng*. A member of Singapore's Chefs Association and Chaîne des Rôtisseurs, Chef Loy emphasises on using fresh ingredients in every dish and aims to delight guests with his gastronomic specialties.

The menu features a variety of Cantonese specialties including chef's recommendations such as the beautifully presented Deep-Fried Swan Dumpling with Black Pepper Duck Meat, Sweet and Sour Chicken with Pineapple and Bell Pepper and Braised Hele Crab with Japanese Rice in Hoisin Sauce.

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Designed by Hong Kong-based LRF Designers Limited, the restaurant's interior is inspired by the voyage history and spices trade between China and the old Jakarta, Batavia – when ocean-going junks plied between the South China coast and the Spice Islands, as well as Jakarta and onwards to Arabia. The junk connection has been incorporated into the glass art, paintings and the ceiling lights sculpture, which is a stylized 'sea' of hand-made crystal glass, with amber crystal junk sails plying their route across the sea. The contemporary ceiling light sculpture and three chandeliers are developed and fabricated by the much-vaunted Czech crystal sculptors, Lasvit.

While dining, guests will enjoy viewing 'A Voyage of the South' artwork, a large-gilded glass piece by artist Helen Poon from Hong Kong that features an ancient etched and gilded map of Asia drawn up in 1602 by an Italian missionary named Matteo Ricci illustrating the ancient connection between China and Jakarta.

Well-known Indonesian designer, Poppy Dharsono, designed the restaurant uniforms which were inspired by traditional Chinese garments; a Tang Suit for males and a Cheongsam for females. Using the finest quality of shantung silk and wool blend fabrics, the uniform features colours that represent good luck, wealth and royal status such as crimson red, yellow gold and navy blue.

Maximilian von Reden, General Manager of Mandarin Oriental, Jakarta said, "We are delighted to open *Li Feng*. Not only it is a great addition to the hotel's culinary offerings, it is also the first Chinese restaurant in Jakarta to partner with a renowned chef from Mainland China. We believe *Li Feng* will become a coveted gastronomy destination in the city that offers an authentic yet contemporary Cantonese dining experience."

[Li Feng](#), located on the second floor of Mandarin Oriental, Jakarta is open every day for lunch and dinner. The restaurant offers three elegant and distinctive private dining rooms, which are the ideal venues to host intimate gathering or private celebrations. For reservations or more information, please call +62 21 2993 8825 or mojkt-lifeng@mohg.com.

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Conveniently located in the financial and diplomatic district, Mandarin Oriental, Jakarta offers 272 spacious [guestrooms and suites](#) overlooking the legendary welcome monument and the city's skyline. Guests are invited to experience Li Feng with the [“Luxury Break”](#) package, which includes a daily dining credit of USD 25 per day or USD 60 for a suite booking. For reservations, please call +62 21 2993 8800 or email to mojkt-reservations@mohg.com.

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 21st-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.

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.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at www.mandarinoriental.com.

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