

# news release

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## **THE MANDARIN CAKE SHOP UNVEILS NEW SPRING/SUMMER CAKE COLLECTION BY EXECUTIVE PASTRY CHEF, REMI MARTINAZZO**

**Hong Kong, 27 June 2016** – [The Mandarin Cake Shop](#), one of Jakarta's finest patisseries, has introduced its new Spring/Summer cake collection created by newly appointed Executive Pastry Chef, Remi Martinazzo.

Chef Remi's arrival in Jakarta follows an extensive career in Europe where he gained 18 years of experience working at numerous renowned patisseries in France before moving between several top-rated establishments in London, including 'Sketch', a two-Michelin star restaurant. Attracted to Asia's exciting culinary scene and Jakarta's rapidly expanding food and beverage sector, Chef Remi has now joined [Mandarin Oriental, Jakarta](#), the French national's first ever posting outside Europe.

Sebastian Gassen, Director of Food and Beverage of Mandarin Oriental, Jakarta, says of Chef Remi, "His precise execution of classical techniques combined with a modern approach of combining textures, as well as his passion for both dessert-making and baking made him the ideal candidate for the task at hand".

Since arriving in Jakarta, Chef Remi has begun exploring traditional Indonesian desserts and local ingredients. "I am always intrigued to incorporate local ingredients in my creations", he says, "From the new collection, I recommend the Exotic Coconut Cake, a delightfully rich cake with exotic compote of pineapple, jackfruit and mango, coconut mousse infused with *pandan* leaves and crunchy coconut sponge". This sphere-shaped cake is a modern twist on the beloved Indonesian *jajanan pasar*.

Fascinated by Indonesia's diverse coffee culture, Chef Remi has invented the Cappuccino Tart, a blend of white chocolate and coffee ganache, milk chocolate and coffee Chantilly.

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Other cakes created by Chef Remi for the spring/summer cake collection include:

- Layered Raspberry and Lemon Cake – a delectable sponge cake with raspberry coulis and lemon cream, decorated with pistachio and perfectly plump fresh raspberries.
- Salted Caramel Peanut and Chocolate Fudge – a wonderfully sinful concoction of hazelnut sponge, soft salted caramel, roasted peanuts and milk chocolate mousse.
- Red Velvet Dome – a new spin on a classic recipe, presenting a red velvet sponge with vanilla cream cheese and raspberry coulis in a red and white chocolate sphere.

In addition to the new cake collection, The Mandarin Cake Shop is introducing a range of other sweet treats, such as chocolate pralines, assorted truffles and macaroons. Enticingly presented in brand new packaging with lively pastel hues and elegant gold embossed logo, the new cake collection is an ideal gift for family, friends or business associates, suitable for any occasion.

Located on the Ground floor, The Mandarin Cake Shop features the finest homemade pastries, bread, cakes and premium chocolate selections. It opens daily from 10 am to 10.30 pm. For further information or to place orders, please contact +62 (21) 2993 8820 or email to [mojkt-cakeshop@mohg.com](mailto:mojkt-cakeshop@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 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).

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### **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.

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

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