

information

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DINING AT THE LANDMARK MANDARIN ORIENTAL, HONG KONG

The Landmark Mandarin Oriental, Hong Kong is one of the city's premium [dining](#) destinations, popular with both global gourmards and local diners drawn to the Michelin-starred concepts, creative designs and expertise of the culinary team.

Amber

The hotel's signature two Michelin-starred restaurant reopened following an extensive renovation in May 2019, reimagined with intimate new interiors by acclaimed New York designer Adam Tihany.

[Amber](#) has earned global recognition for its progressive cuisine, exceptional service and reverence for ingredients since opening the doors in 2005. Amber's bold new philosophy reflects Culinary Director, Richard Ekkebus's mastery of techniques and commitment to presenting ingredients in their purest form. Ushering in a new approach to fine dining, the award-winning chef's seasonal menu addresses diners' changing tastes, dispenses with artifice or gimmickry and presents nuanced, nourishing flavours and dishes that are sublime in their subtlety.

SOMM

Adjacent to Amber, [SOMM](#) is the new all-day dining restaurant and presents a selection of over 1,600 champagnes, wines and sakes alongside a concise seasonal menu of French neo-bistro fare by Chef Mario Paecke, former Sous-Chef of Amber. The sculptural, wood-panelled restaurant is reminiscent in shape to a wine barrel and complemented by plush, wine-hued banquettes, custom-design tables and walls lined with wines and sakes.

Passionate sommeliers serve European classics from the finest vintners, bold New World wines by the glass, champagnes as well as a selection of rare sakes unmatched outside of Japan.

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MO Bar

[MO Bar](#) is one of Hong Kong's hottest dining and drinking spots, a sophisticated space for great food, drinks and discerning service with menus featuring fresh, organic food served throughout the day. When the sun sets, the atmosphere change as MO Bar turns into a sophisticated nightspot with cocktails and light dining. To add to the vibe, DJs spin seven nights a week, each offering their own distinctive musical direction.

Renowned for hosting international personalities and new concepts such as its MO Unplugged concerts, the bar has hosted Annie Lennox, Alicia Keys and John Legend while the regular MO Sound-bites DJ events have featured Autograf, Be Svendsen and Gui Boratto.

PDT Hong Kong

Iconic New York speakeasy [PDT](#) (Please Don't Tell)'s first international outpost stays true to its name hidden on the mezzanine level of MO Bar. Enter through a secret phone booth to find a hip, intimate bar seating 25 guests and a wildly creative cocktail menu developed by renowned mixologists Jim Meehan, Jeff Bell and their talented bar team led by Adam Schmidt. Drop in for some of the best cocktails in town including the legendary PDT New York's *Benton's Old Fashioned* to the *Big Fan*, created for Hong Kong using locally brewed Moonzen Fujian Radler. Tasty bites include signature PDT hot dogs and tater tots, created by two Michelin-starred Chef Richard Ekkebus, and the meatless Impossible Burger served with a generous heap of waffle fries.

Sushi Shikon

Awarded three Michelin stars from 2014 to 2019, Sushi Shikon is the only quintessential Ginza sushi experience in Hong Kong. Serving traditional Edomae style sushi, the restaurant is the first branch of Sushi Yoshitake in Ginza founded by Master Chef Masahiro Yoshitake, which has held three Michelin stars in Tokyo since 2012. Sushi Shikon opened at The

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Landmark Mandarin Oriental in May 2019 and is overseen by Executive Chef Yoshiharu Kakinuma, who worked with Chef Yoshitake in Tokyo before opening Sushi Shikon in Hong Kong. Intimate and interactive, guests engage with and observe the Master Chefs as they craft each dish across a beautiful eight-seat wooden Hinoki counter.

Kappo Rin (*opening late May 2019*)

The second collaboration with Master Chef Yoshitake at the hotel, Kappo Rin offers traditional and seasonal Japanese dishes served in an elegant, intimate eight-seat setting, with the menu focusing on both cooked and raw items imported daily from Japan's most prestigious purveyors. "Kappo" simply means 'to cut and to cook,' and is multi-course dining experience where the menu is left entirely up to the chef, an exciting introduction to Hong Kong's dynamic culinary scene.

For further information and reservations, visit www.mandarinoriental.com/landmark.

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