

# news release

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## **AMBER AT THE LANDMARK MANDARIN ORIENTAL, HONG KONG HOSTS EXCLUSIVE GASTRONOMIC ‘FOUR HANDS’ DINNER WITH SPECIAL GUEST CHEF ANDRÉ CHIANG**

**Hong Kong, 14 April 2016** – [The Landmark Mandarin Oriental, Hong Kong](#) is delighted to welcome one of the most influential chefs in the world, Chef André Chiang, owner of Restaurant ANDRÉ, Singapore, and a leader of French nouvelle cuisine, who will join culinary forces with Amber’s Culinary Director, Chef Richard Ekkebus, to present an exclusive Four Hands Dinner at the two-Michelin starred [Amber](#) restaurant on 30 and 31 May 2016. Both André and Amber restaurants were rated among San Pellegrino Asia’s 50 Best Restaurants 2016, listed as #3 and #4 respectively, while Chef André and Chef Ekkebus was awarded Chef’s Choice Award in year 2014 and 2015 respectively.

The *Friends of Amber* dining series has seen exclusive gourmet dialogues created in collaboration with other leading chefs such as legendary Spanish master Ferran Adria and the three-Michelin-starred Korean-American chef Corey Lee. Chiang and Ekkebus will present a meticulously crafted eight-course ‘surprise’ dinner menu in celebration of Chiang’s recently released cookbook, *Octaphilosophy: The Eight Elements of Restaurant ANDRÉ*. Chiang has developed his own technique-influenced approach while Ekkebus is renowned for his own produce-driven focus.

The eight-course dinner features a gastronomic feast of signature *Octaphilosophy* treats including charred Gillardeau oyster, emulsion of watercress with wasabi, and warm foie gras jelly with Perigord black truffle coulis. The ‘D.I.Y.’ dessert offers guests a unique immersive culinary experience. The dinner also marks the very last day that Amber’s signature Sea Urchin dish is available on the menu. Thereafter, it will only be available at the In Situ restaurant at the San Francisco Museum of Modern Art. In Situ, to be opened by Benu chef-owner Corey Lee, will feature an a la carte menu of dishes recreated from famous chefs from around the world, and Chef Ekkebus has agreed for his Sea Urchin dish to be included on the menu.

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The dinner is priced at HKD 3,188 plus 10% service charge per person including a copy of ‘Octaphilosophy’, Chiang’s 304-page illustrated monograph of 150 recipes.

Guests visiting Hong Kong are invited to book the [One LANDMARK Infinity room package](#) to make the most of their stay. The package features a variety of added value benefits including accommodation in a beautifully redesigned L600 Deluxe, L600 Executive or L900 Landmark Suite, daily set breakfast for two, a daily hotel credit of up to HKD 1,500 (depending on the category of suite booked), plus a shopping credit voucher for use at the LANDMARK shopping mall, per stay.

For reservations, details and terms & conditions, please visit [www.mandarinoriental.com](http://www.mandarinoriental.com) or call The Landmark Mandarin Oriental, Hong Kong directly on +852 2132 0088, e-mail [lmhkg-reservations@mohg.com](mailto:lmhkg-reservations@mohg.com), or go through Mandarin Oriental Hotel Group’s worldwide sales and reservation offices or the Group’s direct online reservations service at: [www.mandarinoriental.com](http://www.mandarinoriental.com).

### **About chef André Chiang and Restaurant ANDRÉ**

André Chiang has worked with some of some of the world’s leading chefs including Pascal Barbot, Pierre Gagnaire, Joël Robuchon and Michel Troisgros. The acclaimed chef is also a sculptor and ceramicist and his creations are part of the restaurant’s décor and service.

Chiang’s cuisine is renowned for its meticulous consideration of the eight essential elements including pure, salt, artisan, south, texture, unique, memory and terroir that make up his *Octaphilosophy*. His obsession with technical precision and use of the finest fresh seasonal products has made him one of the most renowned young chefs in the world.

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*Octaphilosophy: The Eight Elements of Restaurant André* takes the reader through a year in the life of Restaurant ANDRÉ, which opened in 2010, with behind-the-scenes photography and explanations about the origin of the dishes. For more information, please visit [www.phaidon.com/octaphilosophy](http://www.phaidon.com/octaphilosophy).

### **About The Landmark Mandarin Oriental, Hong Kong**

Intimate, contemporary and ideally placed in the vortex of Hong Kong's financial and luxury shopping districts, The Landmark Mandarin Oriental, Hong Kong sets the standard for personal service and stylish sophistication. Mixing cutting edge design and comfort, our 109 spacious [rooms and suites](#) offer a fresh take on contemporary style, inspired by our unique urban setting. Designed by the award-winning Hong Kong-based designer, [Joyce Wang](#), each room is complemented by bespoke furniture and lighting options to create a sense of cocooning and relaxation, each one a tranquil retreat for business and leisure travellers. Chef Richard Ekkebus helms the kitchen at two Michelin-starred Amber restaurant and world renowned musical talents play in the unparalleled exclusivity of [MO Bar](#), equally popular on Sundays for its indulgent lobster lunch. Escape Hong Kong's urban bustle at The Oriental Spa with rejuvenating Yoga and Pilates plus the pure pleasures of exclusive facials, body treatments and award winning Signature Treatments. For more information and reservations visit [www.mandarinoriental.com/landmark](http://www.mandarinoriental.com/landmark).

### **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 29 hotels and seven residences in 17 countries. The Group has a strong pipeline of hotels and residences under development, with the next hotel openings expected 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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