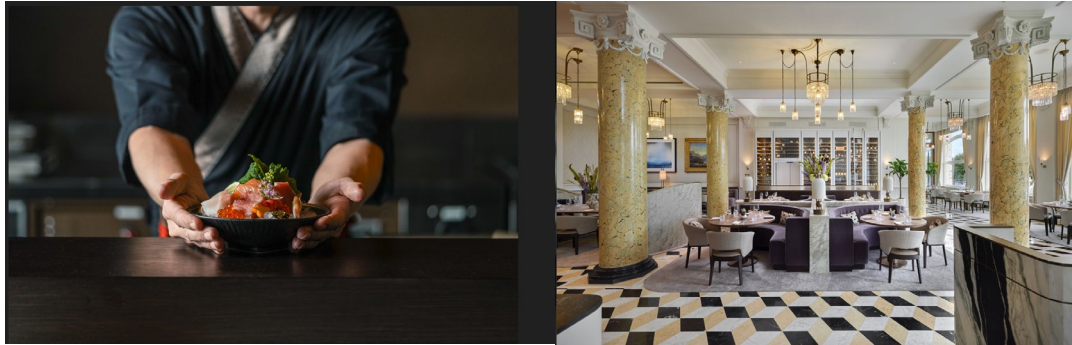


# news release

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## MANDARIN ORIENTAL PALACE, LUZERN WILL DELIGHT CONNOISSEURS WITH ITS TWO NEW RESTAURANTS



Hong Kong, 12 April 2023 – [Mandarin Oriental Palace, Luzern](#) is delighted to announce the opening of two eagerly awaited dining experiences in April. [Minamo](#) showcases traditional Japanese omakase-style dining, and [Colonnade](#) offers contemporary French haute cuisine. The addition of Minamo and Colonnade is set to make this superior five-star hotel one of the most exciting dining destinations in Switzerland. And to celebrate, the hotel is offering an enticing [Culinary Moments](#) package.

### **Minamo: an enchanting and unforgettable experience**

Bringing the first omakase restaurant to the city of Lucerne, [Minamo](#)'s exclusive Japanese fine dining is led by Chef Toshiro San in an intimate atmosphere, seating eight guests. The name Minamo, which translates from Japanese as "reflections on the water", refers to the hotel's beautiful location. Omakase means "chef's selection menu": guests trust the chef to choose and craft dishes, surprising them with his menu – creating a very special and unique experience.

Chef Toshiro has a high-level commitment to deliver excellent Japanese cuisine, using outstanding ingredients, including local Swiss specialities as well as produce from Japan. His dishes are designed to reflect the rhythm of the seasons while also celebrating Japanese food culture. Chef Toshiro looks forward to preparing dishes such as Chawanmushi with Shiitake, delighting guests as they watch him perform his culinary magic. As he explains, "Omakase is not just about food; it's also about the interaction between chef and guest."

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### **Colonnade: fine dining re-imagined**

Guests can marvel at the spectacular lakeside setting at [Colonnade](#) while enjoying modern French haute cuisine from Executive Chef Gilad Peled and his team, paired with the very best fine wines recommended by Head Sommelier, Moritz Dresing.

With 16 years of experience delivering exquisite gastronomy, Chef Gilad wants guests to have an unforgettable experience. The restaurant's stunning design blends the grandeur of the Belle Époque era with modern warmth and simplicity, and the ambience is one of elegance as well as joie de vivre. "Our dishes, the atmosphere, the service, the wines: everything is intertwined. We want our guests to feel at home, that we are cooking for them as our friends not strangers," says Chef Gilad, who learned his sense of hospitality from his mentor and chef of a three-star London restaurant, Clare Smyth.

The natural beauty surrounding Lake Lucerne provides the inspiration for the menus. Focusing on regional specialities and local seasonal highlights, each dish is a culinary work of art. Feast on the signature dish, Turbot with Seaweed Beurre Blanc, or relish finest-quality chicken from Switzerland's Alpstein region. Truly delicious!

[Minamo](#) is open from 7 April, Friday to Tuesday from 6.30pm.

An eight-course dinner is priced at CHF180 with sake pairing at CHF150.

[Colonnade](#) will be open from 19 April, Wednesday to Sunday, 6.30pm to 8.30pm.

A nine-course dinner is priced from CHF240 with wine pairing from CHF180.

The [Culinary Moments](#) package is available from 19 April to 18 June 2023 and includes:

- a refreshing welcome drink
- daily buffet breakfast for up to two people, served in our restaurant overlooking the shimmering Lake Lucerne

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- a CHF150 dining credit per stay to be used for all culinary experiences (except Minamo)
- a surprise culinary gift to take home
- additional benefits available when you log in to or join Fans of M.O.

For more information and reservations, please visit [mandarinoriental.com/en/luzern/palace](http://mandarinoriental.com/en/luzern/palace), email [molzn-reservations@mohg.com](mailto:molzn-reservations@mohg.com) or call +41 41 588 2088.

### **About Mandarin Oriental Palace, Luzern**

Ideally located on the shores of Lake Lucerne, with breathtaking views over the Swiss Alps, Mandarin Oriental Palace, Luzern provides contemporary elegance, legendary service and the finest Swiss hospitality in the city's beautifully restored Belle Époque landmark. The building, which dates back to 1906, presents 136 elegant and contemporary rooms and suites, most of which have a private balcony or terrace. Set to become an epicurean destination, the hotel will feature a wide range of culinary offerings from MOzern Brasserie & Bar for all-day dining, afternoon tea and innovative cocktails; al fresco dining on the lake terrace at Quai 10; contemporary French haute cuisine at Colonnade; and traditional eight-seat Japanese restaurant in omakase-style dining.

### **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 36 hotels and nine residences in 24 countries and territories, with each property reflecting the Group's oriental heritage, local culture and unique design. Mandarin Oriental has a strong pipeline of hotels and residences under development, and is a member of the Jardine Matheson Group.



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Further information is available on our social media channels and website: [www.mandarinoriental.com](http://www.mandarinoriental.com), including the [Media Centre](#). Alternatively, please contact:

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