

# news release

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## **VIDA RICA RESTAURANT HOSTS**

### **THREE-MICHELIN-STAR CHEFS RÉGIS AND JACQUES MARCON**

**Hong Kong, 18 December 2013** – On 20 and 21 January 2014, [Vida Rica Restaurant](#) at [Mandarin Oriental, Macau](#) proudly presents the acclaimed French guest chefs, Régis and Jacques Marcon, who will introduce guests to their trademark dishes. The father-and-son chefs are from the three-Michelin-star restaurant Régis et Jacques Marcon in Saint-Bonnet-le-Froid, Auvergne, in south central France.

Widely known as the “mushroom king” or “mushroom magician”, Chef Régis is famed for his mushroom creations using fungi from his hometown. During the promotional period, food connoisseurs can savour his legendary dishes featured in a seven-course degustation dinner priced at MOP1,988 per person including a glass of champagne. Highlighted dishes in this menu include green asparagus with morel mushrooms and porcini sabayon, cepe mushroom crusted monkfish served with black trumpet mushroom mash and pickled mushrooms, roasted lamb rack with cepe pralin, and banana and morel mushroom spring roll with pear sherbet and caramelized morel mushroom.

A three-course lunch set valued at MOP388 per person is also served to take diners on a journey of French haute cuisine honed to perfection.

Born in 1956, Chef Régis grew up in a family where his mother ran a café in the village of Saint-Bonnet-le-Froid that was later expanded into a guesthouse. Inspired by his mother’s passion for hospitality, he was keen to keep the tradition after taking over the family hotel in 1979.

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With stringent training in culinary skills and steadfast commitment to hospitality, Chef Régis was awarded his first Michelin star in 1990. Prior to the receipt of the second one in 1997, he represented France and won the Bocuse d'Or in 1995, which is deemed as the culinary equivalent to the World Cup. His relentless efforts finally made him win the most coveted third Michelin star in 2005. That was also when he opened the restaurant, Régis et Jacques Marcon, to continue his dedication to better service.

Matching his father's talents, Chef Jacques is also a dining enthusiast. He studied hotel management in the college of St. Chely d'Apcher, and before joining his father's new venture in 2005, he had worked with a number of illustrious chefs such as Ecole Tsuji, Bernard Pacaud, Eric Biffard, Gilles Goujon, Philippe Rochat and Ecole Lenôte.

In Régis et Jacques Marcon, meals are genuine celebrations. With a focus on using high-quality, local produce or natural products from organic farms, Chefs Régis and Jacques strive to create dishes reflecting their personalities and tradition of respecting nature.

Prices are subject to 10% service charge. For reservations, please call Vida Rica Restaurant at +853 8805 8918 or email [momac-vidarica@mohg.com](mailto:momac-vidarica@mohg.com).

In order to make the most of this occasion, guestrooms can be booked at preferential rates from MOP2,699 including breakfast. Rates are subject to 10% service charge and 5% government tax. For room reservations, please contact the hotel's reservations team at +853 8805 8822 or email [momac-reservations@mohg.com](mailto:momac-reservations@mohg.com).

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### **About Vida Rica Restaurant**

Designed with a tasteful blend of East and West, [Vida Rica Restaurant](#) is an all-day dining destination that highlights exquisite French cuisine created by Dominique Bugnard, Director of Culinary Operations and Food & Beverage. Various dim sums, Chinese specialties and Portuguese delicacies are also served to delight. Vida Rica Restaurant is open from 6:30am to 10:30pm daily.

### **About Mandarin Oriental, Macau**

[Mandarin Oriental, Macau](#) is ideally situated in the heart of Macau's business, entertainment and high-end retail districts, offering easy access to all major tourist sites and transport hubs. Both Macau International Airport and the Macau-China border are only 10 minutes by car, whilst the Hong Kong-Macau ferry terminal is just a short five-minute drive away. From here, Hong Kong's airport can be directly accessed by ferry in 45 minutes and Central Hong Kong in just one hour.

### **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. The Group has grown from a well-respected Asian hotel company into a global brand and now operates, or has under development, 45 hotels representing over 11,000 rooms in 27 countries, with 19 hotels in Asia, 12 in The Americas and 14 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 14 Residences at Mandarin Oriental connected to its properties.

Photographs of Mandarin Oriental are available to download in high and low resolutions from the [Photo Library](#) of our *Media* section, at [www.mandarinoriental.com](http://www.mandarinoriental.com). Please join us on Facebook ([www.facebook.com/MandarinOriental](http://www.facebook.com/MandarinOriental)) and Twitter ([www.twitter.com/mo\\_hotels](http://www.twitter.com/mo_hotels)).

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