

news release

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TWO-MICHELIN-STARRED GUEST CHEF THIERRY MARX ARRIVES AT VIDA RICA RESTAURANT

Hong Kong, 16 April 2014 – From 7 to 10 May, [Vida Rica Restaurant](#) at [Mandarin Oriental, Macau](#) welcomes Michelin-starred guest chef Thierry Marx to showcase the very best of his creative and modern French cuisine.

Known for his acclaimed restaurants, [Sur Mesure par Thierry Marx](#) and [Camélia](#) at [Mandarin Oriental, Paris](#), Thierry Marx marries French tradition and Asian influences with inspirations drawn from his extensive travels and a career that has taken him to Australia, Hong Kong, Thailand and Japan. With a belief that food is about pleasure and sharing, his aim is to touch the heart with food that is beautiful to taste and to look at.

During the promotion, guests can look forward to a six-course degustation dinner, priced at MOP888. The menu features the most renowned dishes offered at Camélia, including pressed chicken breast with duck liver and black truffle terrine, pickled girolles mushrooms and Xérez reduction and slow cooked John Dory with Ossau Iraty cheese crumble and Espellette chili oil.. Diners can also enjoy a carefully prepared three- or four-course journey of gastronomy for lunch, priced at MOP338 and MOP388 respectively, with highlighted signature dishes such as calamari risoni with squid ink, cuttlefish tagliatelle and crunchy vegetables, as well as chicken breast with Paris mushrooms and girolles cannelloni.

Thierry Marx is the Executive Chef and Culinary Director at Mandarin Oriental, Paris. As one of France's most distinguished chefs, he trained with some of the country's best chefs at restaurants including Ledoyen, Taillevent and Robuchon. He was awarded his first Michelin star in 1988 at Roc en Val in Tours, and another at Cheval Blanc in Nîmes in 1991. He spent 10 years at Château Cordeillan-Bages, a Relais & Châteaux in Gironde, where he has held two Michelin stars since 1999. In 2006, Thierry Marx was elected Chef of the Year by the *GaultMillau* guide and by *Le Chef* magazine. He once again received two Michelin stars in March 2012, with Mandarin Oriental, Paris' signature restaurant Sur Mesure by Thierry Marx.



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Prices are subject to 10% service charge. For reservations, please call Vida Rica Restaurant at +853 8805 8918 or email 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 tourism tax. For room reservations, please contact the hotel's reservations team at +853 8805 8822 or email momac-reservations@mohg.com.

About Vida Rica Restaurant

Designed with a tasteful blend of East and West, [Vida Rica Restaurant](#) is an all-day dining destination that highlights classic French cuisine with a modern twist created by Dominique Bugnand, Director of Culinary Operations and Food & Beverage. Various dim sums, Chinese specialties and Portuguese delicacies are also served to delight.

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.

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About Mandarin Oriental, Paris

[Mandarin Oriental, Paris](#) has a premier location on Rue Saint-Honoré, surrounded by history and fashionable shopping. The hotel's 98 luxurious rooms and 40 suites offer guests an eminently stylish Parisian experience, and are amongst the most spacious in Paris. An inner courtyard camellia garden provides outdoor dining and is a peaceful oasis in the city. Other dining choices include the two-Michelin star signature restaurant, Sur Mesure par Thierry Marx, Camélia, The Cake Shop and Bar 8, all under Executive Chef and Culinary Director Thierry Marx. The Spa at Mandarin Oriental, Paris brings relaxation in a peaceful, modern setting; an indoor pool and a fully-equipped fitness centre complete the hotel's leisure facilities.

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, or has under development, 44 hotels representing close to 11,000 rooms in 25 countries, with 20 hotels in Asia, ten in The Americas and 14 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 13 Residences at Mandarin Oriental connected to its properties.

Photographs of Mandarin Oriental are available to download from the [Photo Library](#) of our [Media](#) section at www.mandarinoriental.com.

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