

# news release

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## **FRENCH MICHELIN-STARRED CHEF CHRISTOPHER HACHE AT VIDA RICA RESTAURANT**

**Hong Kong, 22 October 2013** – [Mandarin Oriental, Macau](#) presents the renowned French chef, Christopher Hache as guest chef at [Vida Rica Restaurant](#) from 20 to 24 November 2013. Chef Hache is from the Michelin-starred restaurant, Les Ambassadeurs at the Hôtel de Crillon in Paris.

To indulge in the full range of Chef Hache's legendary creations, guests can enjoy a six-course degustation set priced at MOP1,288 per person including one glass of Moët & Chandon Champagne. The exceptional dining journey includes dishes such as sea bass carpaccio marinated in Tahitian vanilla bean olive oil with bamboo clams, grey shrimps and crispy fennel, warm abalone crusted with oyster tartar, roasted Bresse pigeon with caramelized young onions and quince and crispy hazelnut biscuit with milk chocolate mousse and banana-lime ice cream.

For lunch, a three-course business set valued at MOP268 per person is also available to impress, while a specially designed à la carte menu will be available throughout the period.

Influenced by his grandmother who cooked for a family-run guesthouse and encouraged by his father who ran a restaurant in the Parisian suburbs, Chef Hache was determined to become a chef from a very young age.

After receiving rigorous academic training in culinary techniques, he began his career working with some of the most outstanding French Michelin-starred chefs, including Eric Briffard, Alain Senderens, Eric Fréchon and Frédéric Robert.

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Whilst learning the fundamentals of fine cooking from Chef Eric Briffard at the Elysées du Vernet, he was inspired by the top-quality, highly creative cuisine served at Palace de la Madeleine under the reins of Chef Alain Senderens. Later with Chef Eric Fréchon's team, where his skills were further enhanced, he participated in the tremendous challenge of earning a third Michelin star at Le Bristol Paris. Most recently, he worked alongside Chef Frédéric Robert at the Grande Cascade where he took charge of banquet menus and restaurant development, as well as learnt about management and essentials of profitability.

With his exquisite and diversified culinary creations that have constantly won applause from the most discerning diners, Christopher Hache was only 28 years old when appointed as Head Chef of the centuries-old Hôtel de Crillon. The talented young chef was awarded his first Michelin star one year after he and his team reopened the hotel's prestigious restaurant, Les Ambassadeurs in 2010, making him one of the most promising chefs on the global culinary scene.

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 MOP2,599 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 26 countries, with 20 hotels in Asia, 11 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.

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