

## **MANDARIN ORIENTAL, MACAU WELCOMES NEW CHINESE EXECUTIVE CHEF WONG TAK WING**

**Hong Kong, 3 June 2016** – [Mandarin Oriental, Macau](#) is delighted to announce the appointment of Wong Tak Wing as its new Chinese Executive Chef. Bringing nearly 20 years of expertise honed in several fine restaurants to the role, Chef Wong is set to elevate the dining experience to the next level by overseeing the hotel's Chinese culinary operations and launching his signature menu at [Vida Rica Restaurant](#), which infuses traditional Cantonese recipes with contemporary cooking techniques.

A Hong Kong native, Chef Wong came from humble beginnings as an apprentice cook. Soon he became fascinated by the kitchen's dynamic atmosphere and discovered his passion for cooking tasty dishes for the satisfaction of diners. Pursuing his dream to shine in the culinary field, he then worked his way up through various posts in some of Hong Kong's most popular restaurants, including Lei Garden (Michelin two-star during his tenure), Ming Garden, Nanhai No. 1 (Michelin one-star during his tenure) and Star of Canton.

Born into a fishing family, Chef Wong has a profound knowledge of seafood and is well known for his seafood specialties. One of his signature dishes, Steamed Crab Claw with Egg White, Crab Roe and Hua Tiao Wine, brings out the sweetness and succulence of the crab with the smooth, creamy texture of egg white that is steamed to perfection and delicately flavoured with the Chinese wine. Pan-Fried Giant Garoupa Stuffed with Prawn Mousse and Supreme Soy Sauce blends the two premium seafood's inviting flavours, which are enhanced by Chef Wong's specially made sauce. Assorted Seafood Rice with Pork and Vegetables in Supreme Broth features a flavourful soup made with a variety of fish and crustaceans, such as lobsters and crabs, as well as soft and crispy rice that offers enticing textures. Chef Wong's signature dishes also include Smoked and Braised Beef Ribs with Rock Sugar and Lime Zest, and Poached Tomato with Mixed Mushrooms and Supreme Broth, a tasty and healthy creation using organic tomatoes and selected wild mushrooms from Yunnan, cooked in double-boiled chicken and scallop soup.

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Insisting on using only top-quality ingredients, Chef Wong also emphasises listening to and understanding diners. “Guest satisfaction is the first priority and the best reward for a chef,” he says. “I am dedicated to providing first-rate Chinese dining experiences to uphold Vida Rica’s reputation as one of Macau’s finest restaurants.”

### **About Vida Rica Restaurant**

Awarded a Five-Star rating by Forbes Travel Guide, [Vida Rica Restaurant](#) is an all-day dining destination featuring expansive views of the South China Sea through a spectacular glass wall. Designed with a tasteful blend of East and West, Vida Rica Restaurant offers intimate seating arrangements, luxurious private dining rooms and the grand Chef’s Table, making it perfect for special occasions and exclusive parties. Using only the finest and freshest ingredients, the talented culinary team applies delicate and exciting touches to traditional dishes, infusing them with originality and character. Guests can enjoy classic-meets-contemporary Western cuisine, exquisite dim sums and Chinese specialities, as well as Portuguese delicacies for a holistic dining experience.

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

A non-gaming luxury hotel, [Mandarin Oriental, Macau](#) is an elegant urban retreat exuding a subtle blend of the territory’s Chinese and European heritage. Located in the city’s entertainment and high-end retail centre, the hotel is just a few minutes’ walk from the historic heart of town and enjoys easy access to all major transport hubs. The hotel has 213 well-appointed rooms and suites featuring panoramic views of the city’s waterfront, and a tasteful range of dining facilities, including [Vida Rica Restaurant and Bar](#), [Lobby Lounge](#) and [Mandarin Oriental Cake Shop](#), offering a true epicurean indulgence. There are also extensive meeting facilities, and for complete relaxation and rejuvenation, [The Spa at Mandarin Oriental, Macau](#), a five-time Forbes five-star winner, provides a comprehensive array of wellness, beauty and massage programmes. The overall spa and health facilities also include a state-of-the-art fitness centre and an outdoor heated swimming pool.

### **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 29 hotels and seven residences in 19 countries and territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin Oriental has a strong pipeline of hotels and residences under development, with the next hotel openings planned in Doha and Beijing.

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

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