

# information

Mandarin Oriental, Marrakech  
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## **MANDARIN ORIENTAL, MARRAKECH – THE GARDENS**

Mandarin Oriental, Marrakech is set amid lush, lavish gardens surrounded by a walkway that allows guests to fully appreciate their charms. An avenue lined with palm trees provides a spectacular entrance, referencing the traditional Moroccan palm groves, while small mounds recall the dunes of the South Moroccan desert. Scattered among the palm trees, pink bougainvillea are cut into Japanese shapes in a nod to the group's Oriental origins. No less than 100,000 different coloured roses of 30 different varieties adorn the garden, and each villa has a rose colour of its own. The gardens are home to orange trees, almond trees and many fragrant plants such as jasmine, rose geranium and night-blooming Cestrum, so named because at night, its perfume is particularly pronounced, and can be recognised from up to 20 metres away. At nightfall, illuminated by countless candles and lanterns scattered throughout the property, the gardens become even more magical as the flowers and plants release their essences.

The garden's centuries-old olive trees (some of which are up to 600 years old) are now yielding a promising first crop for olive oil. Cactus and prickly pear, traditionally used as natural fences in mountain villages, also dot the area, and their fruits can be enjoyed as an ice-cream in the restaurant, while the oil is incorporated into traditional rituals at The Spa.

## **THE VEGETABLE GARDEN**

Lovingly and rigorously maintained, the Potager supplies the kitchens of the hotel and is densely populated with dozens of fruits and vegetables. Organic practices are encouraged; the compost is natural, and no fertilizers are used. The plants are treated with natural concoctions such as neem oil, which, when mixed with black soap is an effective deterrent against caterpillars.

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Among the highlights of the vegetable garden are:

- 90 varieties of tomato (black, red, green, yellow, blue and even bi- or tri-colour tomatoes, known to be very rich in antioxidants).
- Eggplant, zucchini, beans, pumpkins (the traditional base ingredient of couscous), beets (white, red, yellow and striped), Swiss chard, carrots and artichokes. Original and rare varieties include chaillotte (a sort of flat pear, but tasting like cucumber), cardoons, purslane (which are eaten in salads) and Armenian and Lebanese cucumbers.
- Notably grown herbs are absinthe, sage, rosemary, verbena, mint and lemongrass.
- The Potager is open to all guests, and a cooking class with Chef Nicolas Warot is also available. After picking vegetables and learning how to cook them, guests enjoy seasonal plates at a table set in the garden.

The Potager is a haven of greenery open to all guests as well as the starting point of the resort's unmissable cooking and mixology classes. Available all year round, the workshops begin with a stroll in the vegetable patch during which the Chef or the mixologist share their expertise on how to grow and pick the best vegetables and spices for the creations to be made. Following the picking, the session takes place in the hotel's "*backstage*" where guests are invited to recreate one of the Chef's signature dishes or Ling Ling's unique cocktails.

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**For further information, please contact:**

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