

FOR DISCERNING GOURMETS, MANDARIN ORIENTAL, MILAN LAUNCHES *ANTONIO GUIDA'S CHEF'S TABLE EXPERIENCE*

Hong Kong, 22 February 2018 – [Mandarin Oriental, Milan](#) has launched a Chef's Table package for foodies to experience the atmosphere of Seta restaurant's Michelin-starred kitchen. Available throughout 2018, the [Antonio Guida's Chef's Table Experience](#) includes luxury accommodation, a seven-course Chefs Table dinner, a signed recipe from the award-winning chef and other exclusive treats.

With two Michelin stars, Seta serves refined gourmet dishes in a serene setting. Combining fare from southern Italy's Puglia region, Tuscany and France with Asian touches, Executive Chef Antonio Guida creates thoroughly contemporary dishes.

With the Chef's Table located in the heart of Seta's kitchen, guests can observe the culinary process and engage with Antonia Guida and co-hosts, Executive Sous Chef Federico Dell'Omarino and Pastry Chef Nicola di Lena. In addition to gaining a privileged insight to Antonio Guida's culinary philosophy by witnessing how he creates each dish, guests will enjoy a seven-course tasting menu tailored to their preferences. A dedicated sommelier will be on hand too.

Guests will also receive a signed signature recipe by Chef Antonio Guida, so they can recreate one of his prized dishes at home.

The [Antonio Guida Chef's Table Experience](#) is priced from EUR 985 per night, and includes:

- Luxurious accommodation
- Daily breakfast for two served in-room or in the vibrant Mandarin Bar & Bistrot
- An intimate, immersive dining experience at the heart of Seta's two Michelin-starred kitchen with a seven-course dinner for two at the Chef's Table with wine pairing
- A complimentary bottle of chilled Prosecco served with gourmet dessert by Executive Pastry Chef Nicola Di Lena (non-alcoholic Prosecco available upon request)
- A signed signature recipe by award-winning Chef Antonio Guida
- Upgrade to next accommodation category at time of check-in, subject to availability

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The package is available until 31 December 2018, with a minimum two-night stay required. Bookings can be made at www.mandarinoriental.com

About Mandarin Oriental, Milan

[Mandarin Oriental, Milan](#) is housed in the re-development of four elegant 18th Century buildings ideally located in via Andegari, in the fashionable heart of the city. The hotel offers a charming mix of style and luxury, with 70 elegant [rooms](#) and 34 spacious suites. Guests can discover exquisite [dining](#) in the beautiful setting of Italian fine dining restaurant, *Seta* run by acclaimed chef Antonio Guida and enjoy the relaxed atmosphere of the Mandarin Bar. Both venues have access to two beautiful outdoor courtyards, offering *al fresco* dining options. The 900 square-metre [Spa](#) features six treatment rooms, and there is a world class hair salon, a manicure and pedicure studio, a fitness centre and an indoor 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 31 hotels and eight residences in 21 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, and is a member of the Jardine Matheson Group.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at www.mandarinoriental.com. Further information is also available on our [Social Media](#) channels.

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