

information

Mandarin Oriental, Munich
Neuturmstrasse 1, 80331 Munich, Germany
Telephone +49 89 290 98 0 Facsimile +49 89 222 539
mandarinoriental.com



HOTEL GASTRONOMY THE OTHER WAY

Within an extensive nine-month refurbishment of the public areas in 2015, Mandarin Oriental, Munich has established an innovative gastronomy concept. This includes three [dining areas](#), which can be visited by hotel guests as well as Munich locals: Matsuhisa, Munich, The Lounge and The Terrace. The hotel's culinary department is led by Michelin Star chef Caspar Bork.

Matsuhisa, Munich – A Premiere in Germany

On the first floor, atop the new curved staircase, [Matsuhisa, Munich](#) symbolizes the introduction of the award-winning cuisine of internationally celebrated Chef Nobuyuki (Nobu) Matsuhisa to Munich and Germany. The restaurant follows the same successful format as the original Matsuhisa in Beverly Hills as well as the chef's six other exclusive outposts around the world. Offering Nobu Matsuhisa's renowned 'New Style Japanese-Peruvian' cuisine, the menu features his signature dishes as well as individual creations. For lunch time, guests can additionally choose from a variety of bento box menus.

Extract from the menu:

Matsuhisa 'Slider' with Wagyu Beef, Yellowtail Sashimi Jalapeno, Mushroom Salad with Yuzu Dressing, Beef Tenderloin Tataki with Tosazu and Onion Ponzu, Black Cod Yuzu Miso, King Crab Tempura with Amazu Ponzu, Anticucho Peruvian Style Tofu Steak, Steamed Broccoli with Chili Shiso Salsa

The restaurant accommodates 95 guests including eight seats at the exclusive live cooking counter. Furthermore Matsuhisa, Munich features a semi-private dining space for up to 10 people.

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Designed by Amsterdam-based FG Stijl, Matsuhisa, Munich reflects Nobu's Japanese origins. The luxurious and timeless decor provides a warm and inviting atmosphere in brown and gold, using natural materials including stone, leather and wood.

Matsuhisa, Munich opens daily from noon to 2.00pm and 7.00 to 11.00pm.

The Lounge – A feeling of home

Right next to the newly designed lobby area, [The Lounge](#) marks an ideal retreat and meeting place for hotel guests. Two fire places and a mix of high standard, cosy furniture give a feeling of coming home – especially to the hotel's long-standing regular guests. Besides coffee, afternoon tea and cake specialties, international snacks are being served at midday and evening. Dominating colours are gold, a bright green and purple.

The Lounge opens daily from 8.00am to 11.00pm. Afternoon tea is served daily from 3.00 to 6.00 pm.

The Terrace – Close to heaven

Open during the summer months, [The Terrace](#) is one of Munich's best-kept secrets for al fresco dining or sipping cocktails. The newly redesigned terrace features an added lounge area in blue and turquoise tones and a bar. With oriental statues and large potted plants, the design mixes chic Asian touches with a Mediterranean look and feel.

The menu includes a summer-inspired mix of Asian and Latin American delicacies, including Spicy Lobster Salad or Grilled Avocado. Guests can take in the stunning view, showing everything from the twin domes of the Munich Cathedral to the undulating alpine horizon.

The Terrace opens daily from 2.00 to 10.00pm, weather permitting, from May to September.



For further information, please contact:

Mandarin Oriental, Munich

Isabelle Winter (iwinter@mohg.com)

Marketing & Communications Manager

Tel: + 49 (89) 29098 819

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