

news release

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MANDARIN ORIENTAL, NEW YORK'S SIGNATURE RESTAURANT ASIATE CELEBRATES TEN YEARS WITH UPDATED MENUS AND A STYLISH NEW LOOK

Hong Kong, 4 September 2014 – In celebration of its 10th anniversary, [Mandarin Oriental, New York](#) is delighted to introduce updated menus and a stylish new look at its award-winning restaurant [Asiate](#). Under the direction of Chef de Cuisine Angie Berry, the menus feature sophisticated modern American cuisine with a creative twist. The restaurant's new interiors include a rich color palette which showcases the panoramic views of the Manhattan skyline.

A five-year veteran of Asiate, Chef de Cuisine Angie Berry reinvented the restaurant's menus and drew inspiration from the farm-fresh flavors she experienced throughout her childhood. The dinner menu highlights include *Seared Hudson Valley Foie Gras* with hickory broth, strawberry umeboshi and smoked duck; *Uni Cremeux* with Ahi tuna tartare, trout roe and yuzu; *Butter Poached Maine Lobster* with summer corn, sauce gribiche and bacon; and *Wagyu Beef* with smoked potato purée and red wine reduction. Chef Berry also introduces a two-course prix fixe lunch menu. For the first course, guests can choose from the menu's new 'raw tasting' or traditional-style starters which include raw *Scallop Sashimi* with ginger ice and *Tea Roasted Beets* with spiced labne, maitake mushrooms and orange. Second course highlights include *Turbot* with tomato butter, herbs and water spinach and *Grilled Quail* with heirloom summer beans and baby lettuce.

"My cuisine can best be described as modern American with a creative twist. I like my menu to have little secrets. It could be an unexpected pop of flavor, an interesting texture, or a beautiful visual presentation all of which reveals itself to the guest throughout the dining experience," said Chef Berry.

Showcasing nearly 1,000 bottles from around the world, Asiate's signature Wine Wall continues to be a focal point in the restaurant. A winner of the 2014 Wine Spectator Best Restaurants Award, Wine Director Annie Turso has expanded the restaurant's mix of classic bottlings while also exploring more eclectic and lesser known wineries.

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“Over the course of ten years, Asiate has become a part of the local community and the heart and soul of the hotel. The talented culinary team’s new modern menu and the refreshed look position Asiate to continue its success over the next decade,” said Susanne Hatje General Manager of Mandarin Oriental, New York.

The restaurant’s new interiors were designed by the award-winning firm HOK. The floor-to-ceiling windows will provide diners with a panoramic view of Central Park and the Manhattan skyline. Asiate’s new color scheme reflects the urban surroundings and the hotel’s Asian heritage with a look inspired by exotic orchids. The floors have been enhanced to a rich chocolate brown, while fuchsia and soft ivory accent the space. Elegant art installations have been added to the main dining area to complement the glittering ceiling sculpture *Central Park Trees*. In addition, a modern painting called *Frantic O* by New York City artist Steve Wasterval brings a splash of color to the 12-seat private dining room.

To celebrate Asiate’s new look, guests will receive a complimentary Chef’s Course paired with a sommelier selected wine when booking the Chef’s Tasting Menu with Wine Pairings. The Chef’s Course is available until 30 September 2014. For more information please visit www.mandarinoriental.com/newyork/fine-dining/asiate or call +1 212 805 8881.

About Mandarin Oriental, New York

A stunning fusion of modern design with stylish Oriental flair, [Mandarin Oriental, New York](#) features [244 elegant guestrooms and suites](#) — all with breathtaking views of Manhattan and Five-Star hospitality. Luxurious amenities include [Asiate](#), the hotel’s elegant restaurant; MObar created by noted interior designer, Tony Chi; the [Lobby Lounge](#) with dramatic views of Central Park; a 14,500-square-foot, [Five-Star Mandarin Oriental Spa](#); and a state-of-the-art fitness center with a 75-foot lap pool. In addition, there is premium meeting and event space, including a [6,000 square-foot pillar-less ballroom](#) with three walls of windows overlooking Central Park.

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Located in Columbus Circle's Time Warner Center, Mandarin Oriental, New York is in an idyllic location just steps away from world-class dining, shopping and entertainment, including the Broadway Theater District, Lincoln Center, Central Park, Jazz at Lincoln Center and the Time Warner Center's collection of upscale retail shops and restaurants.

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. Having grown from a well-respected Asian hotel company into a global brand, the Group now operates, or has under development, 44 hotels representing close to 11,000 rooms in 25 countries, with 20 hotels in Asia, ten 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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