

## news release

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### **MANDARIN ORIENTAL, NEW YORK ANNOUNCES POP-UP RESTAURANT WITH THREE-STAR MICHELIN CHEF ENEKO ATXA OF SPAIN**

*Youngest Chef In Spain To Receive Three Michelin Stars Makes His New York City Debut at Restaurant Asiate in February 18 – 20, 2015*

**Hong Kong, 16 January 2015** – [Mandarin Oriental, New York](#) is delighted to welcome Three-Star Michelin Basque Spanish Chef Eneko Atxa to [Restaurant Asiate](#) for an exclusive, three-night *Eneko Atxa at Restaurant Asiate* culinary pop-up showcasing his creative cuisine in New York City for the first time from February 18 to 20, 2015.

#### ***Eneko Atxa at Restaurant Asiate***

Spain's youngest chef to obtain the prestigious three Michelin Stars, Chef Eneko Atxa from [Azurmendi Restaurant](#) in Bilbao, Spain and Aziamendi Restaurant in Southern Thailand will showcase traditional Basque cuisine with an imaginative seven-course dinner menu. Guests will enjoy a gastronomic journey through Northern Spain highlighting Chef Eneko's acclaimed signature dishes including *Bloody Mar* with fresh sea urchin, *Oyster* with algae and vegetable foam, *Pigeon* with fried cauliflower, and *Strawberry & Roses* with strawberry ice cream and rose merengue. Wine Director Annie Turso has curated a menu of wine pairings of Chef Eneko's territory to complement the culinary experience.

Known among fellow chefs for his extraordinary creativity and skill in implementing his imaginative visions, Chef Eneko's Azurmendi Restaurant was awarded the 26<sup>th</sup> place ranking and also received the "Sustainable Restaurant Award" on the prestigious "World's 50 Best Restaurant 2014 Guide" list, and seventh position in *Elite Traveler's* 2014 "100 Best Restaurants in the World."

Dinner reservations for *Eneko Atxa at Restaurant Asiate* are available from February 18 to 20, 2015. The seven-course menu is priced at USD 185 per person with wine pairings for an

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additional USD 110 per person. Seating is very limited to ensure an intimate dining experience with Chef Eneko and his renowned cuisine. Reservations can be made by calling +1 (212) 805 8809 or by emailing [monyc-restaurantbooking@mohg.com](mailto:monyc-restaurantbooking@mohg.com).

### ***Eneko Atxa Culinary Experience Package***

Guests are invited to enhance the dining experience with a special hotel offer. Rates for the *Eneko Atxa Culinary Experience* package begin at USD 1,520 plus tax per night and include:

- Accommodation for two guests in a [guestroom or suite](#)
- Champagne welcome amenity
- Seven-course Eneko Atxa dinner menu wine wine pairings for two guests in Asiate

Reservations can be made by contacting the hotel directly at +1 (212) 805 8800 or via the Group's direct on-line reservations service at [www.mandarinoriental.com](http://www.mandarinoriental.com). The package is available from February 18 – 21, 2015 and is based on availability and double occupancy.

### **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. 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.

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### **About Eneko Atxa**

Born in the Basque Country, a region which is recognized worldwide by its great gastronomic tradition, Chef Eneko Atxa is a solid reference in the international haute cuisine arena. Five years after the opening of his restaurant Azurmendi, the third Michelin Star was granted in November 2012. This was an historical moment for Biscay, since Azurmendi became the first restaurant with three Michelin Stars. Throughout his career, Chef Eneko has received a number of professional recognitions, such as being named “Signature Cuisine Champion of Spain for Young Chefs” in 2003 and “Best Cook of the Year” in 2004 by the prestigious gourmet French club, *Fourchettes*. In 2008, he received the “Basque Country Award for Best Cook of the Year” granted by the Basque Academy of Gastronomy and in 2010, he was appointed as “Chef of L’Avenir” by the International Academy of Gastronomy.

### **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, 45 hotels representing close to 11,000 rooms in 25 countries, with 20 hotels in Asia, ten in The Americas and 15 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 15 Residences at Mandarin Oriental connected to its properties.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at [www.mandarinoriental.com](http://www.mandarinoriental.com).

Visit [Destination MO](http://www.mandarinoriental.com/destination-mo/) (<http://www.mandarinoriental.com/destination-mo/>), the online version of [Mandarin Oriental Hotel Group](#)’s bespoke publication, *MO*. News about our award-winning hotels, the best dining experiences, spa treatments, travel retreats and interviews with the Group’s celebrity fans is now just a click away. Further information is also available on our [Social Media](#) channels.

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