

# news release

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## ENJOY THE FESTIVE SEASON AT MANDARIN ORIENTAL, PARIS

**Hong Kong, 25 October 2016** -- [Mandarin Oriental, Paris](#), awarded 'Best Hotel in Paris' by *Condé Nast Traveler's Readers' Choice 2016*, will celebrate Christmas and New Year with special tasting menus, Yule log, pop-up bar and store, and its own Christmas Market. To set the festive scene, florist, Baptiste Pitou, will decorate the hotel entrance, lobby and courtyard with spectacular Christmas displays.

To enjoy all Mandarin Oriental, Paris has to offer during the winter holidays, guests can book its *One More Night Offer*, which includes a complimentary third night's stay. Located on Rue Saint Honoré, with spacious, comfortable accommodation and a holistic spa, the palace is an ideal base for enjoying the festive season in the City of Lights.

Mandarin Oriental, Paris will celebrate Christmas from early December as follows:

- Winter Tea Time at Camélia and [Bar 8](#) daily from 3 December to 3 January, priced EUR 38.
- Guests can toast the arrival of Christmas with Louis Roederer Cristal Champagne at the pop up bar installed on the covered terrace of Bar 8.
- French luxury brand, La Facette, will present stylish leather handbags at its pop-up store in the hotel lobby from 3 to 10 December.
- On 10 December, a Christmas Market will offer traditional Christmas treats in the palace's glittering garden, including fruit and vegetables, selections of cheeses and cold meats, oysters, caviar and praline.
- Pastry Chef, David Landriot's Yule Log, made from chocolate, pepper cream, banana bread, whipped coco cream, mango puree, banana and lime, will be available at the [Cake Shop](#) from 12 to 25 December, priced EUR 78.
- [Thierry Marx](#) will reinterpret traditional festive cuisine with a seven-course tasting menu at [Camélia](#). Dishes will include a 'Hen pheasant and wild mushrooms', 'Scallops, chestnuts and white truffles' and a 'Farmer's turkey stuffed with truffle in a salted Brioche'. Available for dinner on 24 and 25 December, the Christmas Menu is priced EUR 300, and includes a glass of Champagne.
- Christmas brunch with glass of Champagne on 25 December, priced EUR 168.

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Mandarin Oriental, Paris will offer a chic, glamorous Parisian New Year's Eve:

- Chef Thierry Marx has planned a culinary extravaganza at [Sur Mesure](#), which has been awarded 5 *toques* in the 2017 *Gault&Millau* guide, having scored 19 out of 20 points. A nine course menu will include 'Shellfish mousse, imperial caviar foam', 'Lobster, Miso, Black tempura' and 'Orange soufflé and Bourbon vanilla'. David Biraud, World Vice-Champion sommelier will recommend wine pairings to complement Chef Marx's innovative cuisine. Available for dinner on 31 December, the New Year's Eve menu is priced EUR 750, excluding drinks.
- Thierry Marx has created a six-course tasting menu for Camélia showcasing seasonal "star products" such as 'Foie Gras, caramelized Granny Smith' and 'Wellington beef fillet with truffles and soft potatoes'. Music from a live band will add to Camélia's celebratory atmosphere. Available on 31 December, Camélia's New Year's Eve menu is priced EUR 450, and includes a glass of Champagne.
- 'New Year's brunch' with Champagne at Camélia on 1 January, priced EUR 198.

Guests wishing to extend their stay at the hotel during the festive season can enjoy a third night's accommodation for free when booking the *One More Night Offer*, available from 1 November 2016 to 29 March 2017. Rates start from EUR 925 in a Deluxe room.

For room reservations please visit [www.mandarinoriental.com/paris](http://www.mandarinoriental.com/paris), contact the reservations office on +33 (0)1 70 98 73 33 or email [mopar-reservations@mohg.com](mailto:mopar-reservations@mohg.com). For restaurant reservations please contact Camélia at +33 (0)1 70 98 74 00 or Sur Mesure par Thierry Marx at +33 (0)1 70 98 73 00, or email [mopar-restauration@mohg.com](mailto:mopar-restauration@mohg.com).

### **About Mandarin Oriental, Paris**

[Mandarin Oriental, Paris](#), one of only nine hotels in the city honoured with the prestigious 'Palace' distinction, has a premier location on Rue Saint-Honoré and just steps from Place Vendôme, surrounded by history and fashionable shopping. The hotel's [98 luxurious rooms and 40 suites](#) offer guests an eminently stylish Parisian experience, and are among the most spacious in Paris. An inner courtyard camellia garden provides outdoor dining and is a

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peaceful oasis in the city. Other dining choices, include the two-Michelin star signature restaurant, [Sur Mesure par Thierry Marx](#), [Camélia](#), [The Cake Shop](#) and [Bar 8](#), all under Executive Chef and Culinary Director Thierry Marx. [The Spa](#) brings relaxation in a peaceful, modern setting, and an indoor pool and a fully-equipped fitness centre complete the hotel's leisure facilities.

### **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 29 hotels and eight residences in 19 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, with the next hotel opening planned in Doha.

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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