information

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DINING AT MANDARIN ORIENTAL, PRAGUE

Spices Bar and Lounge

Award-winning Mandarin Oriental, Prague opened Spices Bar and Lounge on 17 April 2015. Completed as part of the hotel's public area redesign, Spices serves dishes from across the Orient.

Supervised by well-established Chef, Michal Horváth, the restaurant is open daily. Michal and his team of international cooks bring to **Spices Bar and Lounge** passion for Asian cuisine and innovation. On the menu guests can find popular Tikka Masala, Beef Rendang or Thai Red Curry with Duck; as well as Asian bites served in the middle of the table that are perfect for sharing.

Spices Bar is ideal for socialising. Contemporary yet classic, the bar offers an extensive cocktail menu, including signature and classic cocktails, as well as freshly made lemonades.

The Spices Bar and Lounge extends onto an outdoor terrace in the hotel's intimate cobbled courtyard where guests can enjoy all-day al fresco dining. Enjoying an atmospheric setting in the heart of Prague, **Spices Terrace** offers an enticing selection of dishes during Summer. For the comfort of diners, the terrace is heated and offer a secluded spot in which to enjoy a quiet drink or bite to eat. Terrace is open from June to September.

Spices Bar and Lounge, and the hotel lobby have been redesigned by British design studio Black Sheep. With beautiful, vaulted ceilings, muted colours and atmospheric lighting, the design pays homage to the building's origins as a 17th-century Dominican monastery. Contemporary touches have been added respectfully, and materials like wood, metal, leather and marble combine elegantly to help create a comfortable and zen-like feel.



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