

# news release

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## **MANDARIN ORIENTAL PUDONG, SHANGHAI'S MICHELIN STAR CHEFS CREATE SIGNATURE SET MENUS EXCLUSIVELY FOR *MICHELIN GUIDE APP***

**Hong Kong, 30 June 2017** – Michelin star chefs at [Mandarin Oriental Pudong, Shanghai](#) have created menus for *The Michelin Guide*. Together with *The Michelin Guide Shanghai*, the hotel has launched 'Star Chef Special Set Menus', which are available to book exclusively on the [Michelin Guide App](#). Chefs Tony Lu and Richard Ekkebus, who head the hotel's two destination restaurants, Yong Yi Ting and Fifty 8° Grill, have created the signature set menus.

Guests who wish to enjoy the Michelin fine dining menus can extend their Mandarin Oriental experience to the next day by taking advantage of the hotel's [Advance Purchase](#) bookings service, which offers savings of up to 15% on its luxury accommodation.

The special set menu created by Tony Lu, Chef Consultant of one Michelin star restaurant, [Yong Yi Ting](#), reflects his commitment to translating the classic seasonal cuisine of the fertile Jiang Nan region surrounding Shanghai for sophisticated, modern palates. Eight popular Yong Yi Ting dishes are showcased on the menu. These include King prawn with sea urchin sauce, 'Lion's head' pork dumpling with crabmeat, and Yellow croaker wonton soup with salted vegetables.

At the hotel's French restaurant, [Fifty 8° Grill](#), two Michelin star chef, Richard Ekkebus, has prepared a menu that begins with Foie gras terrine, strawberry salad and brioche, and Crispy kataifi wrapped prawns with sweet garlic and parsley. Gourmet mains include Black cod with Atlantic king crab, sweet corn and piquillo peppers, and Wagyu beef rump cap with spring vegetables and red wine jus. Chocolate soufflé with salted caramel ice cream is an indulgent finale.

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The 8-course ‘Star Chef Special Set Menu’ at Yong Yi Ting is priced at CNY 1,088 net per person, and the 5-course ‘Star Chef Special Set Menu’ at Fifty 8° Grill is priced at CNY 528 net per person. Both menus are available to purchase exclusively on the *Michelin Guide App*.

To take advantage of [Advance Purchase](#) savings of up to 15% on luxury accommodation at the hotel, guests ought to book at least two weeks ahead of arrival. Room rates start at CNY1,700 per night, subject to 16.6% service charge and taxes. Reservations can be made by emailing [mopud-reservations@mohg.com](mailto:mopud-reservations@mohg.com) or calling Mandarin Oriental Pudong, Shanghai on +86 21 2082 9908.

### **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, and is a member of the Jardine Matheson Group.

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

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