

# information

Mandarin Oriental, San Francisco  
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## **EXECUTIVE CHEF ADAM MALI**



Award-winning Executive Chef Adam Mali’s culinary philosophy stems from his vast experience and his passion for food. In his role as Executive Chef at [Mandarin Oriental, San Francisco](#), Mali is responsible for spearheading all menus at the luxury hotel, including [Brasserie S&P](#), a contemporary restaurant and bar providing an energetic addition to the city’s dining and bar scene. Here Mali offers reinvigorated menus of brasserie style San Francisco cuisine and refined cocktails complemented with a diverse wine program. Most recently, Mali was named one of top five “Chefs to Watch” by John Mariani for *Esquire Magazine*.

Mali’s menu features a variety of dishes using local produce including “baked Drake’s Bay Oysters with ginger and hijike butter”; “local Albacore Tuna Poke served with macadamias, sesame oil and red Fresno chilies”; and “roasted Liberty Farms duck breast complemented with cracked English peas and preserved Meyer lemon”.

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Prior to joining Mandarin Oriental, San Francisco, Mali served as Executive Chef at Nick's Cove in Tomales Bay, California. Mali's cuisine showcased the bounties of the Marin countryside by incorporating his own style and personal flair. Working hand-in-hand with Chef and Owner Mark Franz, the restaurant earned three stars from the *San Francisco Chronicle's* executive food and wine editor and restaurant critic Michael Bauer, was named one of *San Francisco Chronicle's* top 100 restaurants in 2008 and 2009, and was Michelin recommended.

A native of New York, Mali began his culinary career on the East Coast, where he spent three years as Sous Chef at Gianni's in New York City before moving to Jodi's Restaurant located in Massachusetts' bucolic Berkshires. A culinary externship at the renowned Five-Star and Five-Diamond Restaurant Gary Danko from 2001 to 2002 brought Mali to San Francisco. Under the guidance of Craig Stoll, *Food & Wine's* Best New Chef of 2001, Mali served as a cook at Delfina. Throughout his following tenure as Executive Chef of the Montecito Restaurant Group in Denver, Colorado, Mali oversaw menu development at Montecito North, Montecito South and Annebel's.

During his 25 years of experience and training at some of the nation's finest restaurants, Chef Mali has garnered much recognition, having been honored by the James Beard Foundation in 2005 as a "Great Regional Chef in America." In 2004, he was named "Rising Star Chef" by *Rocky Mountain News* and also earned the title of "Top Chef". As Chef and Owner of Restaurant Kody in Evergreen, Colorado, Mali earned the distinction of being named one of Denver's top ten restaurants by *5280* magazine in 2003.

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Chef Mali dedicates his spare time to growing fresh vegetables in his garden, baking with his children, and taking hikes in and around Sonoma County. Mali, a first level sommelier, is also a fully certified Alpine ski instructor. A graduate of Le Cordon Bleu Scottsdale Culinary Institute in Scottsdale, Arizona, Mali resides in Petaluma, California with his wife and two daughters.

### **About Mandarin Oriental, San Francisco**

The Forbes Five-Star awarded 158-room [Mandarin Oriental, San Francisco](#) is located in the heart of the city and offers unparalleled panoramic views of the bay and beyond from the top 11 floors of San Francisco's third tallest building, 345 California Center. Having completed an extensive refurbishment in 2012 with the addition of [Brasserie S&P](#) restaurant and bar, and an 8,000 square foot [Spa and Fitness Center](#), the hotel is consistently ranked among the world's top hotels by leading authorities. The Spa is the only Forbes Five-Star awarded spa in Northern California. Features include *U.S. News & World Report* 'Best Hotels of 2015', *Institutional Investor* 'Top Hotels in the World' Awards 2014, *Travel + Leisure* 'World's Best Business Hotels' Awards 2014, *Travel + Leisure* 'World's Best Hotels' Awards 2014 and *Wine Spectator Magazine* 'Best of Award of Excellence' 2014. For reservations or more information, please call +1 800 622 0404 or visit [www.mandarinoriental.com/sanfrancisco](http://www.mandarinoriental.com/sanfrancisco).

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