

news release

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MANDARIN ORIENTAL, SANYA WELCOMES HIGHLY ACCLAIMED CHEF DONG ZHEN XIANG FOR EXCLUSIVE GOURMET WEEK

Hong Kong, 5 November 2015 – [Mandarin Oriental, Sanya](#) is welcoming celebrated Chef Dong Zhen Xiang of Beijing Da Dong Roast Duck Restaurant from 10 to 20 December 2015. This will be Chef Da Dong's first gastronomy event in Sanya, and guests can enjoy his cuisine and Mandarin Oriental hospitality to the full by booking a luxury stay at the resort with the *Culinary Getaway Package*.

During the exclusive gourmet week at [Yi Yang](#) restaurant, Chef Da Dong and his culinary team will present menus that showcase their authentic Beijing dishes and Da Dong specialties. These include the award winning “*Super Lean*” *Roast Duck*, which has only half of the fat found in conventional roast duck. Also on offer will be *Braised Abalone with Chinese Yam and Truffle Sauce*, and *Chef Dong's Braised Sea Cucumber*.

“We are delighted to welcome Chef Da Dong to Mandarin Oriental, Sanya,” says General Manager, Paul Jackson, “And to offer our guests an opportunity to enjoy his inspired cuisine, whilst relaxing in the balmy weather and beautiful tropical environment of the resort.”

The *Culinary Getaway Package* starts from CNY 2,368 per night and includes:

- Daily breakfast buffet in Pavilion for two
- Exclusive invitation from Chef Da Dong for a six course set menu lunch or dinner for two at Yi Yang
- Complimentary Internet access

A minimum of two consecutive nights must be booked. The offer is subject to 15% service charge and CNY 11 city tax per person, per night. The offer is valid from 10 – 20 December 2015.

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For more information or to make a reservation, please e-mail mosan-reservations@mohg.com, phone +86 (898) 8820 9999 or visit www.mandarinoriental.com/sanya.

About Chef Da Dong

Chinese Master Chef, Dong Zhen Xiang, has studied the culinary techniques of Shandong, Guangzhou, Sichuan, Huaiyang and selected western countries for more than 30 years to finesse his style of Chinese cuisine. His ability to embrace the true delicacy of Chinese cooking and present dishes in a poetic and healthy way has won him and his nation's cuisine worldwide recognition.

The Beijing Da Dong Roast Duck Restaurant is the only mainland premises listed in *The Miele Guide's* Top 20 Restaurants in Asia.

About Mandarin Oriental, Sanya

Enjoying the privacy of a secluded 1.2 km nationally protected coral bay and nestled amongst lush tropical flora, Mandarin Oriental, Sanya is an exclusive retreat where nature is celebrated and tranquillity is assured. The luxury resort features a series of private low rise and villa accommodation with ocean and tropical garden views, innovative restaurants and bars, recreational facilities for both adults and children, a blissful Spa Village and distinctive indoor and outdoor conference and banqueting facilities. Located just 20 minutes from Sanya International Airport and 10 minutes from Sanya City Centre, the luxury resort provides convenient access to all of the area's major tourist attractions. -

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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, 46 hotels representing 11,000 rooms in 25 countries, with 21 hotels in Asia, nine in The Americas and 16 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 16 *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.

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