

information

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EXECUTIVE CHEF RETO TO HELM EIGHT RESTAURANTS AND BARS AT MANDARIN ORIENTAL, SHENZHEN

The newly-appointed Executive Chef of Mandarin Oriental, Shenzhen, is, in effect, overseeing an entire dining destination, a collection of eight restaurants and bars that will become a must-visit location for the city's food lovers.

It is a challenge Swiss national Reto Weber is relishing, using his experience of working in different countries, including ten years with different Mandarin Oriental properties, and introducing some of his own culinary specialities.

Chef Reto's portfolio will include the flagship The Bay by Chef Fei, featuring high-end Cantonese cuisine created by the holder of two Michelin stars, OPUS elev. 388, which serves quality steaks and seafood classics, TAPAS 77, focussing on Spanish dishes, RIN, a private-dining Japanese restaurant and M.O. a classy late-night lounge. In addition he will oversee Bazaar, a lifestyle oriented café and bakery, LIAN Lounge, serving drinks, afternoon tea and cocktails and Mandarin Cake Shop which offers French pastries, cakes and chocolates.

As well as offering an amazing array of cuisines, many of the hotel outlets have stunning views out over parkland and towards the city itself, making it a must-visit dining destination for Shenzhen residents. Like other food connoisseurs in Shenzhen, Chef Reto is keen to sample the special dishes created by Chef Fei for the flagship restaurant, The Bay by Chef Fei. The lead chef, the holder of two Michelin stars, is famed for his inventive approach.

"China food culture goes back centuries, says Chef Reto. "Chefs such as Chef Fei take great pride in giving a new twist to classic dishes and incorporating different new international concepts. We have a really eclectic range of food concepts at the hotel, which is a great professional challenge for me and one I relish.

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Page 2

“Personally, I like working with secondary meat cuts. For example, braised pig tail with home fermented chilli paste and pickled onion can be executed into a beautiful starter dish, braised short rib and smoked ox tongue are great products too.”

Shenzhen will be the seventh city Chef Reto has worked in during a globetrotting career that has taken him to Australia, Dubai, the United Arab Emirates, Malaysia, Thailand and Hong Kong. He has worked for Mandarin Oriental hotels for ten years, most recently as Executive Sous Chef at Mandarin Oriental, Hong Kong

On days off, Chef Reto likes to wind down by fishing, in the alpine rivers of his native Switzerland and also on the ocean. Another passion is foraging for herbs in the hills of Switzerland and Hong Kong, his home for five years.

Chef Weber is convinced Shenzhen food-lovers will be highly appreciative of the food and beverage options at Mandarin Oriental, Shenzhen, which will effectively become a new dining destination for the booming city.

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