information

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FABULOUS RANGE OF INTERNATIONAL RESTAURANTS AT MANDARIN ORIENTAL, SHENZHEN

Mandarin Oriental, Shenzhen, has a total of eight restaurants and bars, including a fine-dining Cantonese restaurant helmed by a Michelin-starred chef. Stunning, high-rise views are a feature of the Spanish, European, Japanese and pan-Asian restaurants, along with a sleek, rooftop bar that has a range of curated cocktails and rare malt whiskies.

The eight outlets also include LIAN Lounge, a gathering spot that has floor-to-ceiling views of the city and an enticing afternoon tea menu and The Mandarin Cake Shop offering scrumptious pastries and cakes and specialty teas and coffees.

The wide range of alluring food and beverage options ensure that Mandarin Oriental, Shenzhen, will become a dining destination, popular with foodies, families, singles, and couples, each certain to find a suitable spot. The eight eclectic options are: The Bay by Chef Fei, Bazaar, RIN, TAPAS 77, OPUS 388, MO Bar, LIAN Lounge and The Mandarin Cake Shop.

The hotel location, in the high-rise UpperHills in fast-growing Futian business district, is easily accessible from all parts of the booming southern city. There is even the option of arriving in movie-star style, at the 178-room luxury hotel. A helipad allows guests, or diners, to land on the rooftop, before making their way down to the eclectic range of restaurants.

The flagship restaurant is **The Bay by Chef Fei**, a gourmet Cantonese-focused restaurant that features a wide range of innovative dishes from the renowned, Michelin-starred maestro. The main dining space, and private dining rooms, have elegantly opulent furnishings and subtle lighting that complement the classily presented dishes.



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Food aficionados are certain to appreciate the flair and skill that make Chef Fei's food so special, with dishes such as *Wok-fried Lobster with aged Hua Diao Wine*, *Roasted Crispy Chicken with Flaxseed*, *Double-boiled Fish Maw Soup with Sea Whelk* and *Olive and Fried Rice with Spotted Shrimp and Scallop*. There is also a range of Cantonese regional dishes that highlight Ling Nan and Teo Chew cuisines, with day-to-day restaurant operations supervised by vastly experienced Chef Sam Mo.

On the higher levels of the hotel there are a cluster of restaurants that all offer great food and scintillating views of the vibrant Shenzhen skyline.

OPUS 388 is named after the restaurant's height in metres above sea level – ensuring that the views are sensational, as well as the food. Dishes at this refined, high-floor oasis are primarily European-focused, featuring fresh seafood and steaks and a range of wines from France, Italy and Spain, as well as New World options from Australia and the United States along with a carefully chosen range of highly rated wines from China.

TAPAS 77 takes its name from the floor it is located on, and aims for guests to have a fun, Spanish-style night out. Tapas, like Chinese food, is meant for sharing; the custom is to order a range of small-plate dishes for a group, or family, perhaps accompanied by a popular wine from Spain or Portugal. The brightly coloured décor, and tableware, reflects the cheery, and friendly, nature of the restaurant.

Bazaar is primarily focused on Asian cuisine, with different food stations that cook dishes to order. A wide range of Chinese favourites are on the extensive menu of the restaurant, which is open for breakfast, lunch and dinner.



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RIN offers high-end private dining for select groups, with a menu that has a wide selection of Japanese favourites. Each private room has a slightly different layout, with all featuring glorious city views. Diners can opt for teppanyaki, sushi, nigiri, sashimi and tempura and choose from a carefully collated range of sake and craft beer.

MO Bar is the favourite hangout for the city's sophisticated night owls. The rooftop bar has an industrial-chic design and features carefully crafted cocktails and a range of sought-after malt whiskies from Scotland and Japan. A DJ ensures that the vibe is lively, with an outdoor terrace offering stunning views of the glittering city at night.

LIAN Lounge is a light-flooded gathering place, with captivating views over the city and a light menu that includes a splendidly presented Afternoon Tea, perfect for groups of friends, or family, to share. A selection of teas, coffees and cocktails are offered at this classy, high-level lounge.

The Mandarin Cake Shop is the place to pick up delicate French patisseries, delicious chocolates and exquisite cakes. Or, alternatively, take a seat in the casual cafe to sample the scrumptious desserts and tasty savories with the accompaniment of a cup of specialty tea, or coffee.

The restaurants and bars are overseen by Swiss Executive Chef Reto Weber, who has worked in numerous Mandarin Oriental properties before taking the helm at Mandarin Oriental, Shenzhen. All outlets have the refined Mandarin Oriental levels of service that the hotel group is renowned for worldwide. With its staggering range of options – covering all times of day, and night and a wide range of cuisines – Mandarin Oriental, Shenzhen, will become the favored port of call for food lovers in the booming southern city.



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