

information

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MICHELIN-STARRED CHEF FEI DEBUTS RESTAURANT AT MANDARIN ORIENTAL, SHENZHEN

Pioneering Chef Fei, who holds two Michelin stars for his modern-day interpretation of Cantonese cuisine, will helm the kitchen at The Bay by Chef Fei at Mandarin Oriental, Shenzhen, with vastly-experienced Executive Chef Sam Mo supervising daily operations.

Coming from Chaoshan, Guangdong, Chef Fei is known for his inventive contemporary take on classic Cantonese dishes, with an emphasis on the freshest, finest ingredients. He had a meteoric rise in the restaurant business, leaving school at 16 to pursue his dream of becoming a chef and quickly became known for tireless commitment to his craft, learning intricate techniques from veteran chefs. Thanks to that unswerving devotion, he became a fully qualified chef in just four years when barely out of his teens.

Chef Fei was later awarded two Michelin stars at a restaurant he ran in a Mandarin Oriental hotel and is now in charge of the flagship restaurant at the hotel group's newest project, in the thriving city of Shenzhen, located in a stunning new 79-storey tower block.

The lead chef's culinary vision for The Bay by Chef Fei will be implemented on a daily basis by Chef Sam Mo, who has worked at top hotels and clubs throughout China. Like Chef Fei, he entered the industry at a young age and worked in Beijing, Guangzhou and Chengdu, honing his culinary and management skills.

Chef Mo will be in day-to-day charge of a team of skilled chefs who will be crafting a range of enticing dishes created by Chef Fei, including 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 will also be a range of Cantonese regional dishes that highlight Ling Nan and Teo Chew cuisines.

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“It is a real thrill to open a restaurant in such a stunning new hotel, and Shenzhen is such a new city with increasing number of innovative and fine-dining restaurants.” says Chef Fei, whose full name is Huang Jing Hui (the moniker Fei comes from the Cantonese pronunciation of the character Hui).

“My focus, as always, will be on trying to create something new, building on centuries of tradition, that will delight diners. For me, it is a constant journey to improve the standards of food, and service, exploring and upgrading the ingredients. Fresh, excellent ingredients are of prime importance. My style is to go easy on the sauces, too much can destroy the taste of the original ingredients, the dish will lose its soul.”

Chef Fei’s signature dishes will also feature on menus designed for weddings, and banquets, held in the various event spaces, including a Grand Ballroom and The Gallery, located on an upper floor, with stunning views over the city.

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