

news release

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INAUGURAL MICHELIN GUIDE TAIPEI 2018 GALA DINNER, HOSTED BY MANDARIN ORIENTAL, TAIPEI, SHOWCASES EXQUISITE TAIWANESE CUISINE

Hong Kong, 15 March 2018 – [Mandarin Oriental, Taipei](#) hosted the inaugural *Michelin Guide Taipei 2018* Gala Dinner last night. Following a theme of *A Voyage Through Taiwan*, the prestigious event was held at the hotel's Grand Ballroom and attended by more than 300 guests.

First published in 1900, *The Michelin Guide* star ratings are a hallmark of fine restaurant dining recognised across the world. Michelin star status is the highest accolade a restaurant can receive.

Chef Tse Man and Chef Guillaume Coulbrant from Mandarin Oriental, Taipei, and other leading local and international chefs were invited by *The Michelin Guide* to present a gastronomic experience for the inaugural dinner to celebrate the Taiwanese capital's newly starred restaurants. Following *A Voyage Through Taiwan* theme, the dinner honoured Taiwan's reputation as a "land of gifts", with an exquisite menu that featured dishes inspired by the country's history, geography, terroir, folkways and culture that combine to make Taiwan a popular foodie destination.

Chef de Cuisine of Ya Ge, Tse Man - presented one of his signature dishes, *Wok-fried Sea Cucumber with Shrimp Roes, Mountain Pepper Flowers, Millet and Sergestidae Shrimps*. To tie in with the theme *A Voyage Through Taiwan*, Chef Tse visited Taipei's aboriginal Wulai District to source local produce grown by indigenous farmers. By using traditional and aboriginal Taiwanese ingredients such as Mountain Pepper Flowers, which can only be found in early spring, indigenous Millet and Sergestidae shrimps, Chef Tse transformed the sea cucumber, a Cantonese delicacy, into an exquisite gourmet dish with rich cultural heritage.

Executive Pastry Sous Chef Guillaume teamed up with Taiwanese superstar and devoted cake decorator, Jolin Tsai, to wow guests with a fun and nostalgic taste of Taiwanese childhood memories. Inspired by the traditional Taiwanese *gamadiam* corner store, where sweets and toys are sold, the chefs created their dessert, *Crispy-Topped Pink Gelee with Condensed Milk*. Also, Chef Guillaume and Jolin combined French aesthetics and Taiwanese ingredients to offer diners a specially designed petit four in old schooled Taiwanese poke fun box.

“The *Michelin Guide Taipei 2018* marks a significant milestone for Taiwan because not only is Taiwanese food being acknowledged by the foremost international gastronomical authority, but Taiwan tradition, culture, beliefs and values are being recognised too. Mandarin Oriental, Taipei is proud to be part of this historic moment and, as the leading luxury hotel in the city, we will continue to elevate the dining scene and deliver our renowned legendary service and excellent cuisine,” says Michael Ziemer, general manager of Mandarin Oriental, Taipei.

About Mandarin Oriental, Taipei

[Mandarin Oriental, Taipei](#), with a prime location in the city’s most established business district, is poised to deliver a new era of luxury hospitality. The hotel’s 303 comfortable and luxurious [rooms and suites](#), are elegantly designed with classic inspiration and contemporary touches, and are the most spacious in the city. Six [restaurants and bars](#) will showcase innovative and superlative cuisine, while the spacious [spa](#) will introduce the Group’s awarding-winning spa concepts together with holistic signature treatments and a range of wellness programmes. In addition, the diverse [meeting and event](#) spaces, including a spectacular wedding chapel, will bring a level of sophistication and elegance to any occasion.



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About Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world's most luxurious hotels, resorts and residences. Having grown from its Asian roots into a global brand, the Group now operates 31 hotels and eight residences in 21 countries and territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin Oriental has a strong pipeline of hotels and residences under development, and is a member of the Jardine Matheson Group.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at www.mandarinoriental.com. Further information is also available on our [Social Media](#) channels.

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