

## **MANDARIN ORIENTAL, TAIPEI WELCOMES CHEF FELICE SGARRA FROM ONE MICHELIN-STAR RESTAURANT, UMAMI, TO SHOWCASE A CONTEMPORARY REINTERPRETATION OF AUTHENTIC ITALIAN CUISINE**

**Hong Kong, 2 February 2017** – [Mandarin Oriental, Taipei](#) is welcoming Chef Felice Sgarra, owner of one Michelin-star restaurant, Umami, to showcase his spectacular reinterpretation of authentic Italian cuisine. Chef Felice will present delectable dishes made with fresh ingredients from southern Italy during his residency at the hotel from 22 to 26 February, and introduce guests to the culture behind this regional cooking, so they can share in his passion and knowledge of it.

Rich in colour, flavour and sentiment, Chef Felice's dishes are based on the traditional cooking found in the southern Italian city of Andria, which is well-known for its wine, olives and seafood. Growing up in this fertile region, Chef Felice has developed a culinary style that thoroughly reflects the freshness of its ingredients, while emphasising aesthetics and offering guests a modern experience of the five flavours: sour, sweet, bitter, salty and umami (Japanese for savoury). In the hopes of touching diners with the heart and soul of his cooking Chef Felice named his restaurant "Umami".

Dedicated to discovering new ways of reinventing traditional culinary concepts, Chef Felice keeps an open mind to new ideas and possibilities that might bring about unexpected inspiration.

Leading Italian food critic, Paolo Marchi, said, "Chef Felice stands out by presenting innovative cuisine, the constant desire to rejuvenate certain formulas and not to simply copy and paste."

Chef Felice's menu at the hotel will feature many original dishes, including Iberico pork secreto and black winter truffle; Artisanal long spaghetti pasta cut and served in a lobster broth, with chickpeas and fresh tomatoes; and Veal cheek slow-cooked in milk with potatoes and red onion.

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- **Lunch menu from 22 – 25 February (Wednesday to Saturday)**

Four-course set menu priced at TWD 3,800+10% per person.

Four-course set menu with wine pairing priced at TWD 4,500+10% per person.

- **Dinner menu from 23 – 26 February (Thursday to Sunday)**

Six-course set menu priced at TWD 5,800+10% per person.

Six-course set menu with wine pairing priced at TWD 7,500+10% per person.

For more information or to make a reservation, please contact the hotel on +886 2 2715 6888, email [motpe-dining@mohg.com](mailto:motpe-dining@mohg.com) or visit [www.mandarinoriental.com](http://www.mandarinoriental.com). Limited seating is available, so advance reservation is highly recommended.

### **About Chef Felice Sgarra**

Born in southern Italy, in 1982, to a farming family who deeply value hard work and sacrifice, Chef Felice grew up picking olives by hand with his father from 5am to 6pm. This upbringing taught Chef Felice to strive for excellence, and to remain humble and kind when seeking knowledge. As a young chef, he honed his skills working at prestigious restaurants in Italy.

In 2011, Chef Felice opened his own restaurant, Umami, in his hometown, Puglia, where his brother, Riccardo, works as a sommelier and restaurant manager. Umami earned its first Michelin star in 2014, and retains that honour today. In 2015, Umami was listed by leading Italian national tourism organisation, *Italian Touring Club – Hotels and Restaurants of Italy*.

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### **About Mandarin Oriental, Taipei**

[Mandarin Oriental, Taipei](#), primely located in the heart of Taipei 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](#) showcase innovative and superlative cuisine, while the spacious spa introduces the Group's award-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, bring a level of sophistication and elegance to any occasion.

### **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 29 hotels and eight residences in 19 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, with the next hotel opening planned in Doha.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at [www.mandarinoriental.com](http://www.mandarinoriental.com).

Visit [Destination MO](http://www.mandarinoriental.com/destination-mo/) (<http://www.mandarinoriental.com/destination-mo/>), the online version of [Mandarin Oriental Hotel Group](#)'s bespoke publication, *MO*. News about our award-winning hotels, the best dining experiences, spa treatments, travel retreats and interviews with the Group's celebrity fans is now just a click away. Further information is also available on our [Social Media](#) channels.

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*Mandarin Oriental, Taipei*

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