

news release

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MANDARIN ORIENTAL, TOKYO OFFERS “LA TABLE DE ROSANJIN” PACKAGE *Two Great Cultures, One Delicious Offer*

Hong Kong, 20 April 2016 – [Mandarin Oriental, Tokyo](#) offers a new accommodation package, *La Table de Rosanjin*, for gourmet-savvy tourists and cultural enthusiasts. This package includes delectable fine French cuisine paired with exquisite ceramics inspired by legendary epicure, Kitaoji Rosanjin. Rosanjin was a ceramicist, calligrapher and one of the greatest gourmet connoisseurs and restaurateurs of his generation.

Chef de Cuisine of Signature, Nicolas Boujéma, references Rosanjin’s philosophy, “Great cooking depends on bringing out the natural flavours of superior ingredients”. The eight-course *LA TABLE DE ROSANJIN* dinner prepared by Chef Nicolas is inspired by the rich culinary culture of Japan, using the freshest seasonal ingredients. Each dish is carefully presented in beautiful ceramics handcrafted by Japanese ceramicists inspired by Rosanjin. The dinner is paired with five drinks including three Japanese wines, a sake, and a mocktail, carefully selected by our Chef Sommelier and all served in Baccarat crystal glasses. This exclusive Art of Dining experience promises to be a feast for all the senses and is a must-try for gourmets.

LA TABLE DE ROSANJIN package includes:

- One-night accommodation for two in the Mandarin Grand Room or Suite;
- Eight-course *LA TABLE DE ROSANJIN* dinner paired with five drinks at Michelin-starred French fine-dining restaurant, Signature;
- Breakfast for two at K’shiki or Oriental Lounge.

Package prices start from JPY 134,000. Available until 26 June 2016.

Package rates are subject to 8% consumption tax, 15% service charge and an accommodation tax of JPY 200 per person, per night. For full terms and conditions, and for reservations, please contact Mandarin Oriental, Tokyo’s online reservations service at <http://www.mandarinoriental.com/tokyo/hotel-offers/>, and by telephone at +81 (3) 3270 8950 or by email at motyo-reservations@mohg.com.



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About Mandarin Oriental, Tokyo

Mandarin Oriental, Tokyo's visionary design and award-winning service have been recognized as the epitome of sophisticated luxury in the city. Superbly located in the prestigious financial district within the historical and cultural centre of Tokyo, the first Mandarin Oriental Hotel Group property in Japan embodies the best contemporary and time-honoured architectural splendour. The hotel features 178 luxuriously appointed guest rooms and suites, ten restaurants and bars and an award-winning spa situated within the soaring, Cesar Pelli-designed Nihonbashi Mitsui Tower. The site offers spectacular views of the city skyline while providing access to stately banquet and conference facilities within the adjacent Mitsui Main Building, a Japanese cultural-heritage property.

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 seven 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 openings planned in Doha and Beijing.

Photographs of Mandarin Oriental are available to download in the [Photo Library](#) of our [Media](#) section at 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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