

news release

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MANDARIN ORIENTAL, TOKYO PRESENTS WORLD CLASS MEXICAN CUISINE BY CHEF ENRIQUE OLVERA

Hong Kong, 6 March 2018 - [Mandarin Oriental, Tokyo](#) will present Chef Enrique Olvera's "Mexican fine cuisine" at a pop-up restaurant in the hotel from 15 to 18 May 2018. To fully enjoy this gastronomic experience and the hotel's award-winning facilities, guests can book the [Pujol in Tokyo](#) accommodation package.

Open to diners for evening meals, Mandarin Oriental, Tokyo's pop-up space will be located in the hotel's [Signature](#) restaurant and has been named Pujol, after Chef Enrique's award-winning restaurant in Mexico City, which was ranked 20 in *The World's 50 Best Restaurants 2017*. Inspired by the food of Oaxaca, the famous gastronomic region in Mexico, Chef Enrique's food at Pujol draws on the street food flavours of Mexico City and seafood dishes of Baja, California.

Following his philosophy of "work with what you have", the pop-up's nine-course dinner will present contemporary Mexican dishes with local and specially imported ingredients. Using traditional and modern cooking techniques, this approach has proved popular in New York, where Chef Enrique's restaurant, Cosme, was placed #1 in the *New York Times Top New York Restaurants of 2015*.

Following the Japanese concept of an "Omakase" dinner, where the chef selects the diner's dishes, Chef Enrique will present a selection of tacos, made with corn unleavened flatbread tortillas, folded and filled with a variety of Mexican and Japanese ingredients, some raw and some cooked.

Dishes at the pop-up will include: Enmolada, a corn and herb tortilla covered with mole, a traditional Mexican sauce and Baby Corn with Coffee and Chicatana Ant Mayonnaise. Corn is a staple ingredient of Mexican cuisine and ants are considered a delicacy.

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Dining at *Pujol* is available between 15 and 18 May, with four seating times: 17.30, 18.00, 20.30 and 21.00. An alcohol pairing at JPY 18,000 and non-alcohol pairing at JPY 8,000 per person are also available. Table only reservations will be taken from 16 March 2018. Drink pairing prices exclude service charge and consumption tax.

For guests who wish to book the full experience, the [Pujol in Tokyo](#) accommodation package is priced from JPY 140,000 for a Mandarin Grand room and JPY 200,000 for a Mandarin Suite, and includes:

- One-night stay in a Mandarin Grand room or Mandarin Suite for two people
- Dinner at Pujol at Mandarin Oriental, Tokyo for two people
- Breakfast at [K'shiki](#) or [Oriental Lounge](#) for two people

Accommodation package prices exclude 15% service charge, 8% consumption tax and accommodation tax of JPY 200 per person. For reservations and further information, log on to www.mandarinoriental.com/tokyo.

About Pujol

Enrique Olvera opened Pujol (Mexico City) in 2000, shortly after graduating with honours from The Culinary Institute of America. Among many other recognitions, Pujol ranks 20th on *The World's 50 Best Restaurants* list. In 2014, Chef Enrique successfully ventured into the US market when he opened Cosme restaurant in New York, which the *New York Times* ranked #1 in *Top New York Restaurants of 2015*.

In 2017, Chef Enrique opened his second restaurant in New York, Atla, and has plans to open two more in the US and Mexico in 2018. He owns Loncherías Eno in México City with four locations, is the creative chef behind Manta in Los Cabos, and a partner of Criollo restaurant in Oaxaca.

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Chef Enrique has written four books: *Uno*, 2010; *En la milpa*, 2013; *Boomerang*, 2015 and *Mexico from the Inside Out*, Phaidon, 2015.

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 179 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 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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