

news release

Mandarin Oriental Hotel Group Limited
281 Gloucester Road, Causeway Bay, Hong Kong
Telephone +852 2895 9288 Facsimile +852 2837 3500
www.mandarinoriental.com



RESERVATIONS FOR NOMA AT MANDARIN ORIENTAL, TOKYO OPEN 23 JUNE, 2014 AT 1PM TOKYO TIME

The world's #1 restaurant comes to Tokyo with renowned Chef René Redzepi and his culinary team.

Hong Kong, 20 June 2014 – [Mandarin Oriental, Tokyo](#) is delighted to announce that online reservations for Noma at Mandarin Oriental, Tokyo will commence at 1pm Japan time on 23 June 2014.

Noma is ranked #1 restaurant on The World's '50 Best Restaurants' list, and Chef René Redzepi and his culinary team will relocate to Mandarin Oriental, Tokyo from 9-31 January 2015. Mandarin Oriental, Tokyo will transform its award-winning French fine dining *Signature* restaurant into Noma for the duration of the event, hosting forty-four diners in the main restaurant space, and ten diners in the private dining room for one lunch seating and one dinner seating daily.

“We are thrilled to welcome Chef René Redzepi and his talented team to Tokyo in January 2015. This is an incredible opportunity for our own colleagues to learn and be inspired by Chef René's talent, innovation and passion for food. It is also an exciting event in the culinary world, and we're proud to offer this once-in-a-lifetime experience to guests of Mandarin Oriental, Tokyo,” said General Manager, Anthony Costa. “We hope that this will be the first of future collaborations between Noma and Mandarin Oriental, Tokyo,” he added.

Chef Redzepi is visiting Japan to study and source Japanese produce with help from the hotel's own culinary team. He will create an original menu for Noma at Mandarin Oriental, Tokyo that is sure to surprise and delight diners, and provide memories to savour.

Dinner at 'Noma at Mandarin Oriental, Tokyo' Package

Bookings for dinner will be available from 23 June 2014 at 1pm Tokyo time, and can be made by booking the 'Noma at Mandarin Oriental, Tokyo' accommodation package online through the

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Group's website at <http://www.mandarinoriental.com/tokyo/hotel-offers/noma/>. The package is priced from JPY 149,500 for two guests and includes one night of accommodation, dinner at 'Noma at Mandarin Oriental, Tokyo' on the night of stay, breakfast and a special commemorative gift.

Noma Wait List

Mandarin Oriental, Tokyo will offer a Noma Wait List for guests who are unable to make an online reservation. To be added to Noma Wait List, guests can leave their details by email at noma@mohg.com.

Lunch at 'Noma at Mandarin Oriental, Tokyo'

Bookings for lunch can only be made online via Noma's website at <http://noma.dk/japan>. Lunch at 'Noma at Mandarin Oriental, Tokyo' is JPY 39,000 per person plus tax and service charge. A wait list is also available via Noma at <http://noma.dk/japan>.

About Noma

Founded in 2003 by Chef René Redzepi, the Copenhagen restaurant Noma works with an intimate network of purveyors to develop a cuisine that expresses its region's culture and seasons. The small, 11-table restaurant is housed within an eighteenth-century warehouse along the city's harbor and serves a tasting menu consisting of 20 servings designed to give guests a clear and delicious sense of time and place.

Photography of Noma is available to download at <http://we.tl/AZE06B5Bj4>

About Mandarin Oriental, Tokyo

Mandarin Oriental, Tokyo's visionary design and award-winning service has been recognised as the epitome of sophisticated luxury in the city. Superbly located in the prestigious financial

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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 most luxurious hotels, resorts and residences. Having grown from a well-respected Asian hotel company into a global brand, the Group now operates, or has under development, 44 hotels representing close to 11,000 rooms in 25 countries, with 20 hotels in Asia, ten in The Americas and 14 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 13 Residences at Mandarin Oriental connected to its properties.

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

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For further information, please contact:

Corporate Office

Jill Kluge (jillk@mohg.com)
Group Communications – Global
Tel: +44 (20) 7908 7888

Sally de Souza (sallydes@mohg.com)
Group Communications – Corporate/Asia
Tel: +852 2895 9160

Live Haugen (lhaugen@mohg.com)
Group Communications – Europe, Middle
East and Africa
Tel: +44 (20) 7908 7813

Vanina Sommer (vsommer@mohg.com)
Regional Director of Marketing - Southern
Europe
Tel: +33 (1) 70 98 70 50

Danielle DeVoe (ddevoe@mohg.com)
Group Communications – The Americas
Tel: +1 (212) 830 9380

www.mandarinoriental.com

Mandarin Oriental, Tokyo

Romy Matsumoto (rmatsumoto@mohg.com)
Director of Public Relations
Tel: +81 (3) 3270 8960

www.mandarinoriental.com/tokyo