news release

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MANDARIN ORIENTAL, TOKYO PRESENTS AWARD-WINNING MODERN GERMAN CUISINE BY THE SÜHRING BROTHERS

Hong Kong, 5 June 2019 -- <u>Mandarin Oriental, Tokyo</u> will host Bangkok's highly acclaimed German restaurant, Sühring for a pop-up from 12 to 15 July 2019.

German twins Thomas and Mathias Sühring, from Berlin, opened the doors of Bangkok's Sühring restaurant in 2016, it has since leapt up the *Asia's 50 Best Restaurants* listing, attracting world-wide interest, and rated fourth in 2019's *Asia's 50 Best Restaurants* for the past two years.

Guests can take advantage of the exceptional Sühring gastronomic experience, and everything else the five-star hotel has to offer by booking its <u>Sühring at Mandarin Oriental</u>, <u>Tokyo</u> luxury accommodation package. Priced from JPY 195,000, this includes:

- Luxurious accommodation in a Suite Room
- Dinner for two at Sühring at Mandarin Oriental, Tokyo
- Full Breakfast for two at K'shiki or Oriental Lounge

The pop-up space will be located in the hotel's <u>Signature</u> restaurant and menus are available for either a 10-course lunch, priced at JPY 13,000 or a 12-course dinner priced at JPY 23,000. These menus showcase delicious modern German fare inspired by the chefs' childhood memories, family recipes and their years of travelling. By combining the essence of traditional German dishes with contemporary central European influences, the brothers have elevated their country's cooking to the level of haute cuisine.

The two chefs' signature dish, *Spätzle*, made to their grandmother's recipe and comprises hand-cut soft-egg noodles boiled and then seared with mushrooms and mountain cheese, will feature on the exclusive menu. Partly using Japanese ingredients, other dishes presented by the twins at *Sühring at Mandarin Oriental, Tokyo* will include Roast Beef & Shrimps, Brotzeit and Honey Bread Dessert.



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The <u>Sühring at Mandarin Oriental, Tokyo</u> package is based on double occupancy, available from 12 to 15 July 2019 and prices exclude 15% service charge, 8% consumption tax and accommodation tax of JPY 200 per person. For reservations and further information, visit www.mandarinoriental.com/tokyo.

About Sühring

German twins Thomas and Mathias Sühring's passion for cooking began on school summer holidays at their grandparent's farm, where they were introduced to traditional German food. After working their way round Europe at iconic three-Michelin star restaurants, such as Aqua, De Librije and La Pergola, they moved to Thailand in 2008. Settling down in a charming 1970s villa in central Bangkok, they remodeled the house, without losing its soul, to create their dream home, a place where they could invite guests to discover their renewed vision of German gastronomy.

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.



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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 32 hotels and six residences in 23 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 <u>Photo Library</u> of our <u>Media</u> section, at <u>www.mandarinoriental.com</u>. Further information is also available on our Social Media channels.

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