



CHEFS' SERIES

CULINARY FESTIVAL

From 16th to 20th October 2024



MANDARIN ORIENTAL
MARRAKECH





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CHEFS' SERIES

We are thrilled to introduce the inaugural Chefs' Series, a groundbreaking culinary festival curated by Mandarin Oriental, Marrakech. This five-day celebration, held from October 16th to 20th, 2024, brings together Michelin-starred chefs and a master mixologist from our esteemed properties across the globe, including Mandarin Oriental, Hong Kong, Bangkok, Emirates Palace Abu Dhabi and Costa Navarino.

Nestled amidst the luxuriant gardens of the resort that boast some of the most breathtaking views on the Atlas Mountains, Chefs' Series is a unique event that highlights the art of fine dining and celebrates global culinary diversity. Guests will have the opportunity to engage with culinary legends through exclusive events such as intimate meet-and-greets, interactive live cooking stations, collaborative dinners in unique settings and more. Each chef will infuse their distinctive expertise, creating memorable moments that reflect the innovative spirit and dedication to excellence that define Mandarin Oriental.

As the first edition of this festival, Chefs' Series marks the beginning of an exciting annual tradition, promising to elevate the culinary scene in Marrakech and beyond.

FEATURED TALENTS



Chef Wong

Mandarin Oriental, Hong Kong

Executive Chef - Man Wah

With nearly 40 years of culinary expertise, Chef Wing-Keung Wong helms the Michelin-starred Cantonese restaurant, Man Wah, at Mandarin Oriental, Hong Kong. A third-generation chef, Wong first joined Man Wah as Sous Chef in 2011 and later led Yee Tung Heen to its first Michelin star. Chef Wong holds a prestigious “Certificate of Master Chef Course in Chinese Cuisine” and has won numerous accolades, including the “Gold with Distinction Award” from the Hong Kong Tourism Board.

Returning to Man Wah in 2018, Chef Wong revitalized the menu to celebrate refined classics and overlooked culinary gems. His signature dishes include Deep-fried Matsutake Mushroom Pudding and Braised Pork Belly with Taro. Under his guidance, Man Wah continues to delight guests with its exquisite Cantonese fare and has retained its Michelin star eleven consecutive years. Chef Wong is dedicated to preserving Cantonese culinary heritage and inspiring the next generation of chefs.

FEATURED TALENTS



Chef Elias

Emirates Palace Mandarin Oriental, Abu Dhabi

Executive Chef – The Lebanese Terrace

Chef Elias, a native of Lebanon, has nurtured his passion for food since childhood, inspired by his chef father. His fascination with culinary arts stems from the vibrant colours, flavours and textures of Lebanese cuisine and the joy of witnessing guests' reactions to his creations.

After gaining experience in Lebanon, Chef Elias expanded his culinary horizons by working across the GCC. In 2022, he became the Executive Chef at The Lebanese Terrace in Emirates Palace Mandarin Oriental, Abu Dhabi, one of the city's most respected Lebanese restaurants. Chef Elias' dishes not only offer a distinctive taste of authentic Lebanese food but also tell a unique story of Lebanese culture and his childhood. His enduring passion for culinary excellence is evident in every dish he creates.

FEATURED TALENTS



Chef Valegeas

Mandarin Oriental, Costa Navarino

Executive Chef

Bertrand Valegeas, a French chef with over 30 years of experience, leads the culinary operations at Mandarin Oriental, Costa Navarino. His extensive career includes notable positions at Michelin- starred Relais Louis XIII in Paris and Vardis in Athens. Known for his passion for high-quality standards, nurturing talent and infusing Asian flavours, Bertrand's approach aligns seamlessly with Mandarin Oriental's heritage.

At Costa Navarino, Bertrand oversees five diverse dining venues, including Oliviera and Tahir, emphasising Greek creative cuisine with fresh, seasonal ingredients from local producers. His innovative vision elevates the culinary experience, celebrating regional flavours and offering guests an exceptional dining journey.

FEATURED TALENTS



Chanel Adams

Mandarin Oriental, Bangkok

Bar Manager – The Bamboo Bar

Chanel Adams, the first female manager in The Bamboo Bar's 70-year history, brings her avant-garde mixology skills and passion for unforgettable guest experiences to this legendary jazz venue.

With an extensive background in mixology and spirits, Chanel's expertise spans some of the world's most prestigious establishments. Starting her career in Washington D.C. at Founding Farmers and the two-Michelin-starred Barmini by José Andrés, Chanel's journey then led her to Hong Kong. There, she worked with acclaimed chef May Chow at Happy Paradise and later joined the team at PDT, an intimate speakeasy at The Landmark Mandarin Oriental, Hong Kong, earning numerous accolades for Best Hotel Bar and Best New Bar. At The Bamboo Bar, Chanel has curated an innovative cocktail menu that blends tradition with modern techniques, highlighting local ingredients and evoking a sense of nostalgia.



Cocktails & Conversations

Wednesday, October 16th

6:30pm to 7:30pm

The Tent

Join us to kick off the festivities with Chef Wong, Chef Elias, Chef Valegeas and mixologist Chanel Adams, our featured talents from other esteemed Mandarin Oriental properties. Set against Marrakech's stunning sunset, enjoy signature cocktails, live music, and captivating conversations in the chic Berber-inspired ambiance of The Tent. This exclusive meet and greet promises culinary inspiration and delightful company amidst the majestic palm trees and shimmering pool of our resort.

For bookings and information
contact us on +212 5 24 29 88 88
or e-mail momrk-restaurants@mohg.com



Mediterranean Mosaic

October 16th, 17th & 18th

12:30pm –5:00pm

Pool Garden

Join us for an exquisite al fresco dining experience led by Chef Bertrand Valegeas from Mandarin Oriental, Costa Navarino. Set under the shade of bougainvillea-filled pergolas with views overlooking the resort's pools, this event promises a relaxed and inviting atmosphere.



Menu

Click to reserve your spot :

October 16th

October 17th

October 18th

Chef Valegeas, a master of Greek cuisine with over 30 years of culinary experience, including prestigious roles in Michelin-starred restaurants, invites you to indulge in a tasting menu that reflects his dedication to high standards and creative flair. Guests can choose between carefully curated suggestions from the menu or a set three-course menu, each showcasing a selection of authentic Greek dishes crafted with fresh, seasonal ingredients from our organic vegetable garden.

Each dish will be paired with exceptional cocktails expertly crafted by Chanel Adams, our renowned mixologist from Mandarin Oriental, Bangkok, elevating the leisurely lunch experience and making this a must- attend event for all food enthusiasts.



Cantonese Crescendo

October 16th, 17th & 18th

7:00pm –11:30pm

Ling Ling by Hakkasan

Experience an extraordinary evening curated by Michelin-starred Chef Wing-Keung Wong from Mandarin Oriental, Hong Kong and master mixologist Chanel Adams from Mandarin Oriental, Bangkok. In the energetic and vibrant ambiance of Ling Ling by Hakkasan, Chef Wong, accompanied by his talented brigade of four chefs, will present an 8-course tasting menu paired with innovative cocktails.



[Menu](#)



[Menu](#)

Click to reserve your spot :

[October 16th](#)

[October 17th](#)

[October 18th](#)

With nearly 40 years of culinary expertise, Chef Wong helms the renowned Man Wah restaurant. His signature Cantonese dishes, blending tradition with contemporary flair, will build in intensity and flavour throughout the evening. Each course, perfectly complemented by Adams' avant-garde cocktails, creates a harmonious crescendo of culinary excellence. Chef Wong's mastery and dedication, alongside his team, promise an unforgettable dining experience that celebrates the pinnacle of Cantonese cuisine.



Levantine Tales

October 16th, 17th & 18th

7:00pm – 11:30pm

Shirvan

Embark on an unforgettable dining experience led by Chef Elias from Emirates Palace Mandarin Oriental, Abu Dhabi. Set against the elegant backdrop of Shirvan, this evening will transport guests through a 7-course culinary journey inspired by the rich heritage of the Levant.



Menu

Click to reserve your spot :

October 16th

October 17th

October 18th

Chef Elias, a native of Lebanon, has nurtured his passion for food since childhood, inspired by his chef father. His fascination with culinary arts stems from the vibrant colors, flavors, and textures of Lebanese cuisine, and the joy of witnessing guests' reactions to his creations. Each course, paired with fine wines, tells a story of tradition and innovation, reflecting Chef Elias' dedication to authentic Lebanese cuisine. This event promises not just a meal, but an immersive experience where food, culture and history converge.



From Garden to Table

Saturday, October 19th

12:30pm – 3:00pm

Potager

Discover an interactive cooking class that immerses you in the rich traditions of Moroccan cuisine. Led by our talented team of Moroccan Chefs at Mandarin Oriental, Marrakech, this event highlights our farm-to-table approach, using fresh ingredients from our own vegetable garden.

Learn to prepare traditional Moroccan bread in a clay oven and master dishes like Eggplant Zaalouk, Berber vegetable Tajine and Beef Tangia. Finish with sweet delights and a selection of Moroccan pastries, all paired with traditional mint tea.

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Six Hands Gala Dinner

Saturday, October 19th

8:00pm – 11:30pm

M.O Studio

Celebrate the centrepiece of the Chefs' Series event. This extraordinary pop-up dining experience brings together the exceptional talents of Michelin-starred Chef Wong, Chef Elias, Chef Valegeas and master mixologist Chanel Adams for a rare and unforgettable culinary event.

Set against the dynamic backdrop of M.O Studio, the hotel's contemporary art space, this evening will also offer guests an exclusive preview of the works of internationally acclaimed French-Chinese artist Li Chevalier, recently celebrated at the Venice Biennale 2024.

Guests will indulge in a meticulously crafted 8-course menu, with each chef contributing their distinctive expertise, paired with innovative cocktails and a selection of fine wines. Accompanied by live jazz music, the Six Hands Gala Dinner promises an immersive experience where the worlds of food, art and music converge, offering a truly unforgettable evening.



[Menu](#)



[Menu](#)

[Book now](#)



Gourmet Farewell Brunch

Sunday, October 20th

12:30pm – 4:00pm

Pool Garden

Conclude Chefs' Series with this spectacular closing event featuring live cooking stations by the festival's renowned chefs. Michelin-starred Chef Wong, Chef Elias and Chef Valegeas will showcase their signature dishes, creating a feast of flavours and textures that tantalise the taste buds.



[Menu](#)

Set in the elegant and relaxed setting of the Pool Garden, guests can mingle and watch the chefs prepare their specialties while enjoying a curated selection of cocktails presented by our master mixologist, Chanel Adams. This is the final chance to savour the exceptional talents that have made the Chefs' Series event an unforgettable journey.

[Book now](#)

EVENT AGENDA

Wednesday 16th October

- Cocktails & Conversations at The Tent

Wednesday 16th, Thursday 17th, Friday 18th October

- Mediterranean Mosaic at the Pool Garden
- Cantonese Crescendo at Ling Ling by Hakkasan
- Levantine Tales at Shirvan

Saturday 19th October

- Six Hands Gala Dinner at M.O Studio
- From Garden to Table at the Potager

Sunday 20th October

- Gourmet Farewell Brunch at the Pool Garden



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