



MANDARIN ORIENTAL
PARIS

SEASON'S SPARKLE





MANDARIN ORIENTAL, PARIS

SUMMARY

4-11

EXCEPTIONAL PASTRIES BY CHEF
JULIEN DUGOURD AT CAMELIA RESTAURANT

Yule Log

King Cake

New desserts collection

Winter afternoon tea

12-19

EXCEPTIONAL FESTIVE MENUS
BY CHEF MAXIME GILBERT

Christmas and New Year's Eve brunch

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MANDARIN ORIENTAL, PARIS

YULE LOG

'LA MALLE IMPÉRIALE'

AVAILABLE AT CAMÉLIA RESTAURANT
FROM 21 TO 26 DECEMBER 2024

Mandarin Oriental, Paris reinvents traditional holiday pastries with two exclusive creations in collaboration with Pastry Chef Julien Dugourd.

This year, the festive season is all about travelling. Inspired by the legendary Chinese epics and Asian craftsmanship, which reflect our group's heritage, our yule log embodies the spirit of adventure and exploration with a finely adorned trunk, 'La Malle Impériale'. Crafted with meticulous attention to detail, reminiscent of intricately carved Zitan wood furniture, this creation invites you on a sensory journey, blending unique textures with Asian-inspired flavours.

The chest, made from 70% chocolate assembled by Julien Dugourd, encloses a delicate pastry featuring a feuilletine crisp, a chocolate cream, a soft chocolate biscuit, enhanced by a jasmine-infused passion fruit coulis along with an exotic jasmine cream. The entire creation is enveloped in a rich 70% Guanaja chocolate mousse, made from a blend of cocoa from Trinidad, the Dominican Republic, Jamaica, Ghana, Côte d'Ivoire and Madagascar.

*PRICED AT €140 WITH A 72-HOUR
ADVANCE ORDER (SERVING 6-8 PEOPLE).*

*AN INDIVIDUAL VERSION IS AVAILABLE
AT CAMÉLIA RESTAURANT FOR €20 PER PIECE.*

*For information and orders, please contact +33 (0)1.70.98.74.00
or mopar-camelia@mohg.com.*





MANDARIN ORIENTAL, PARIS

KING CAKE

AVAILABLE AT CAMÉLIA RESTAURANT
FROM 4 TO 31 JANUARY 2025

Celebrate the warmth of family moments during the epiphany traditions at Mandarin Oriental, Paris with a delightful twist on the classic King Cake.

Crafted by Pastry Chef Julien Dugourd, this dessert honours tradition with its golden, flaky puff pastry and rich almond frangipane, crowned with a delicate sweet pastry fan, symbolising the essence of Mandarin Oriental.

*PRICED AT €65 AVAILABLE TO TAKE AWAY,
WITH A 72-HOUR ADVANCE ORDER
(SERVING 6-8 PEOPLE).*



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MANDARIN ORIENTAL, PARIS

NEW DESSERTS COLLECTION

AVAILABLE AT CAMÉLIA RESTAURANT, BAR 8
AND IN-ROOM DINING OR TO TAKE AWAY

Discover a new collection of eight desserts crafted
by Chef Julien Dugourd

*THE CHEF ALSO OFFERS A DELIGHTFUL
AFTERNOON TEA EXPERIENCE AND A SELECTION
OF 'VIENNOISERIES' FOR BREAKFAST.*

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MANDARIN ORIENTAL, PARIS

WINTER AFTERNOON TEA

AVAILABLE AT CAMÉLIA RESTAURANT
FROM 3PM TO 5:30PM DAILY
1 DECEMBER 2024 TO 7 JANUARY 2025

Chef Julien Dugourd
invites you to enjoy a Winter Afternoon Tea featuring
exclusive sweet treats:

a sharing-sized chestnut and blackcurrant Pavlova, an
orange vanilla snowflake, a spiced pear and mulled
wine tartlet, an exotic chocolate bite and a Christmas
brioche with candied fruit.

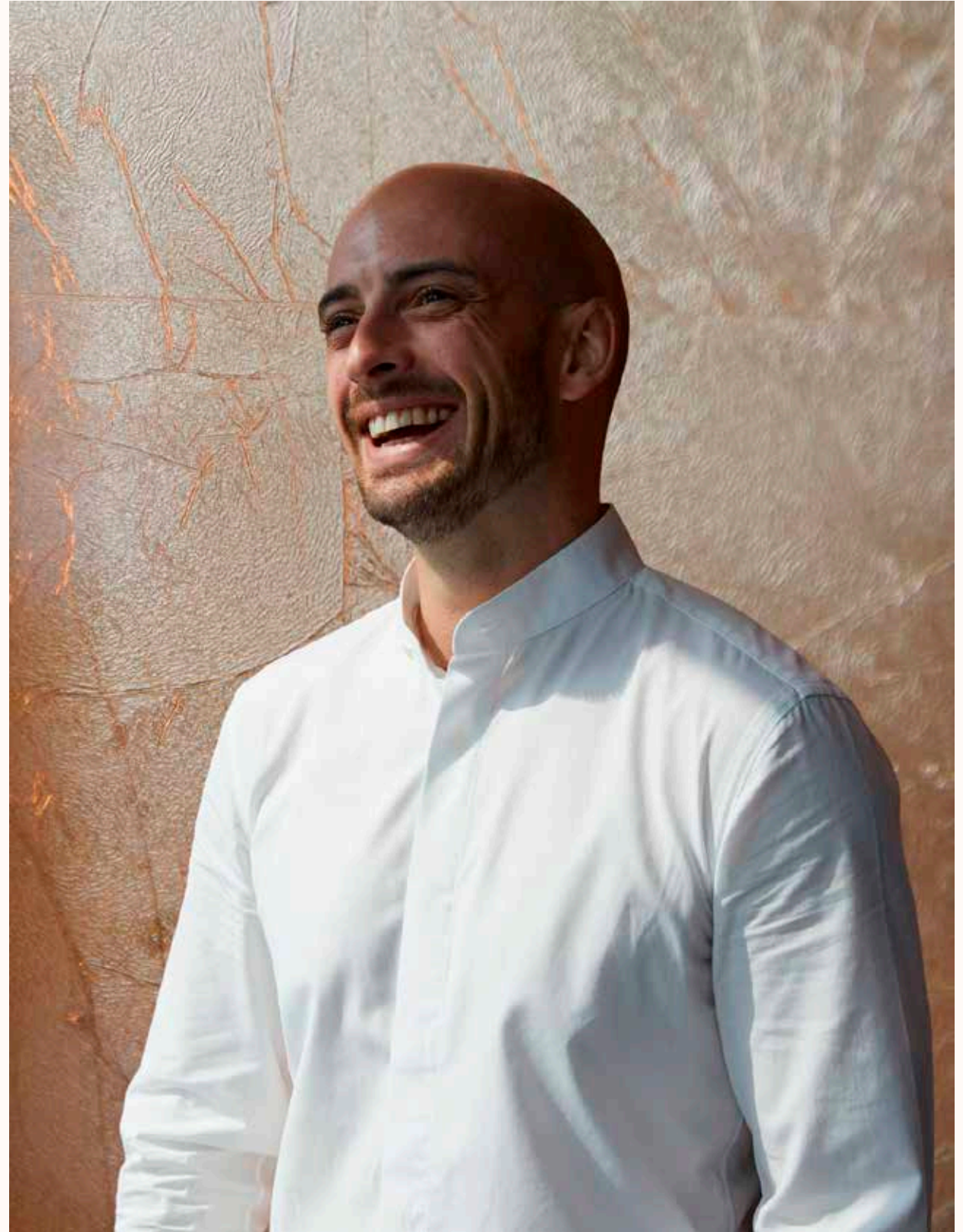
PRICED AT €79 PER PERSON



For information, please contact +33 (0)1.70.98.74.00
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MANDARIN ORIENTAL, PARIS

EXCEPTIONAL
FESTIVE
MENUS
BY CHEF
MAXIME GILBERT



MANDARIN ORIENTAL, PARIS

CHRISTMAS AND NEW YEAR'S EVE BRUNCH

25 DECEMBER 2024 AND 1 JANUARY 2025

Starters like a Parisian gourmet breakfast

Raw Hamachi, salsa avocado and burrata,
clear ceviche bouillon, Caviar Oscière

Poached egg in his Christmas costume,
mushrooms fricassee with black truffle, poulette sauce

Artichoke agnolotti, lobster consommé

—

Roasted Bresse Capon, winter vegetables cocotte with black truffle
or

Salmon Pithivier, celtuce cream, chicken jus

—

Christmas desserts cart by Julien Dugourd

€200 PER PERSON

ON 25 DECEMBER, SANTA CLAUS VISITING!

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For information, please contact +33 (0)1.70.98.74.00
or mopar-camelia@mohg.com

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MANDARIN ORIENTAL, PARIS

CHRISTMAS MENU

24 DECEMBER 2024

Beef and tuna tartar tartelette in colored scales
Raw Palamos gambas, red onion jelly and pickles,
beetroot crystalline

Scallops and black truffle beignet,
celeriac purée

Poached duck foie gras in a dashi,
daikon, miso

Patis Poularde, Albufera sauce finished with sea urchin,
agnolotti stuffed with the tight, black truffle

Julien Dugourd Christmas Yule log

Petits Fours

€268 PER PERSON



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MANDARIN ORIENTAL, PARIS

NEW YEAR'S EVE MENU

31 DECEMBER 2024

Moderne gougère

Brown crab meat cooked on his legs, caramelized oignons cream,
iberico ham, Ossetra Caviar reserve

Seared XXL Britany langoustine,
mariniere sauce

Turbot/foie gras,
dashi

Japanese wagyu striploin,
sea urchin black truffle, choron

Lychee granita with champagne sorbet

Chocolate truffle baba

Petits fours

€468 PER PERSON



For information, please contact +33 (0)1.70.98.74.00
or mopar-camelia@mohg.com





MANDARIN ORIENTAL, PARIS

PRIVATE DINNERS CREATED BY OUR CHEFS

Your private events signed by Chef Maxime Gilbert and Chef Julien Dugourd can be organised in our meeting rooms or in our restaurants Camélia and Sur Mesure.

*FESTIVE OFFER IN OUR MEETING ROOMS
5-COURSE MENU AT €250 PER PERSON,
(with a glass of champagne, mineral water and coffee)*

Additionally, we offer:
3 canapé pieces for the aperitif
at €18 per person
and wine pairings starting at €100 per person



*More information at +33 (0)1.70.98.70.28
or mopar-events@mohg.com*

MANDARIN ORIENTAL, PARIS

ENCHANTED ATMOSPHERE AT BAR 8

BY RESERVATION ONLY

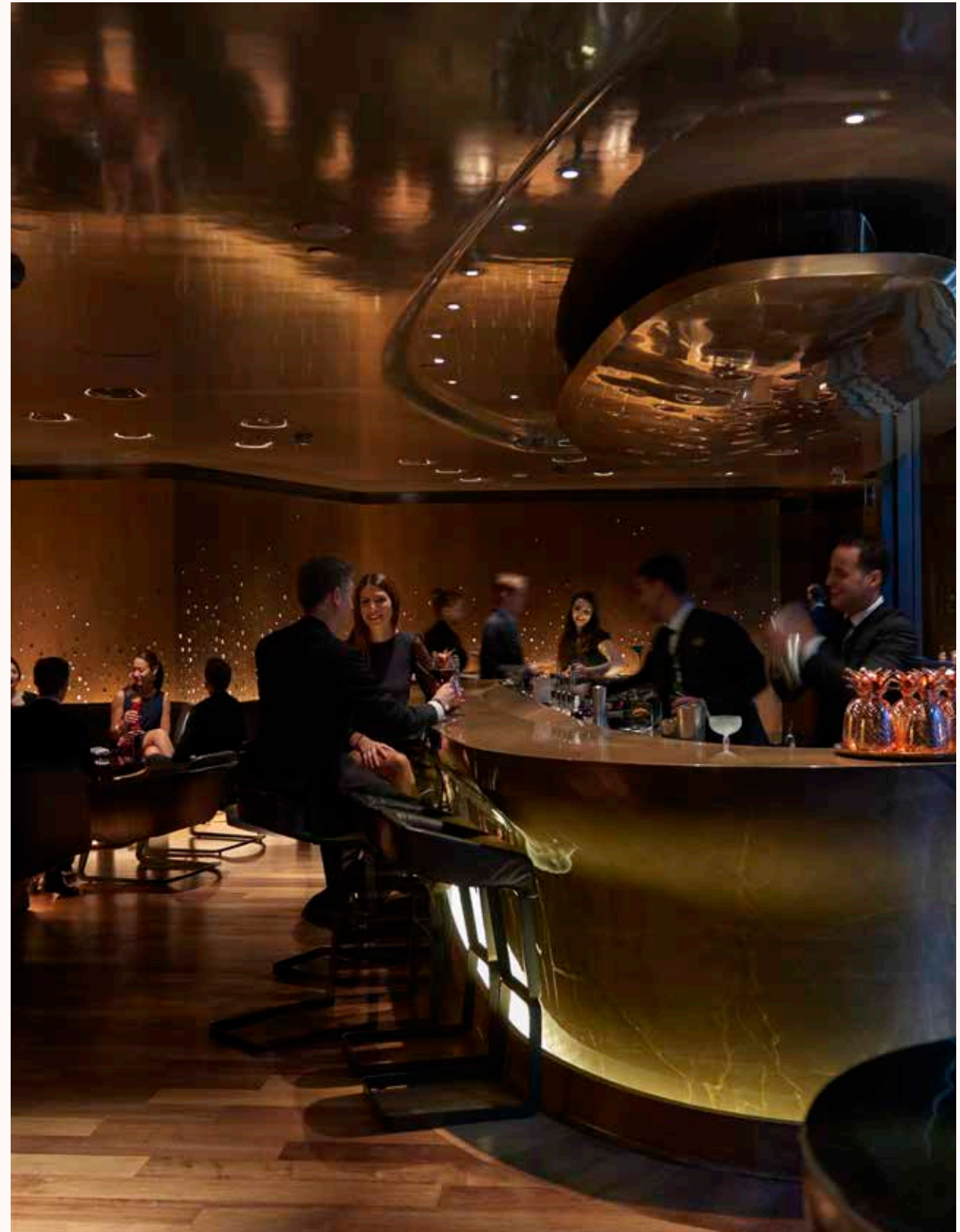
Celebrate the New Year in a festive and elegant atmosphere. On 31 December 2024, bar 8 invites you to an unforgettable evening with live DJ entertainment.

Our covered and heated garden provides the perfect setting for a festive celebration with family and friends.

*AT €85 PER PERSON
including two cocktails and a selection of
canapés to share.*



*For information and reservations, please contact +33 (0)1.70.98.78.88
or mopar-bar@mohg.com*





MANDARIN ORIENTAL, PARIS

WINTER BREAK AT THE SPA

2 HOURS AND 30 MINUTES OFFER AVAILABLE
FROM 1 DECEMBER 2024 TO 31 JANUARY 2025

Mandarin Oriental, Paris invites you to share a moment out of time, to warm up during the Festive Season. Begin your soothing journey in a private steam room, enveloped by the comforting scents of pine and eucalyptus, evoking cherished holiday memories. Then, immerse yourself in a rose petal filled whirlpool bath scented with essential oils.

Extend the magic with a 1 hour 30 minutes personalised massage, expertly designed to rejuvenate both body and mind.

Conclude this enchanting journey with a warm apple-cinnamon infusion paired with Christmas-flavoured macarons, a delightful treat for your senses.

€400 PER PERSON
€750 FOR TWO PEOPLE



Information and reservations at +33 (0)1.70.98.73.35
ou mopar-spa@mohg.com

MANDARIN ORIENTAL, PARIS

GIFT CARDS

AVAILABLE AT THE SPA AND
AT THE FRONT DESK
OR BY FOLLOWING THIS LINK:

giftcards.mandarinoriental.com/experiences/paris-place-vendome/moh-paris

Surprise your loved ones with an experience they will never forget. Our digital gift cards can be spent for a cocktail tasting, a dinner at Camélia restaurant or for a Spa treatment.





MANDARIN ORIENTAL, PARIS

CONTACTS

MANDARIN ORIENTAL, PARIS

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CAMÉLIA

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BAR 8

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SPA

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PRIVATE EVENTS

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