

## **PIERRE GAGNAIRE RETURNS TO MANDARIN ORIENTAL, HONG KONG WITH HIS EXQUISITE “BLACK DIAMOND OF PROVENCE” MENU**

**HONG KONG, 29 January 2013** – Legendary chef Pierre Gagnaire will satisfy anyone’s desire for haute cuisine with the launch of his black truffle menu at [Pierre](#), his celebrated Michelin-starred restaurant in Mandarin Oriental, Hong Kong, from 23 February to 1 March 2013.

The black truffles, also named “the black diamonds of Provence”, which are served in this exquisite menu are sourced from Plantin, a French truffle supplier with over 80 years of history and the leader in the European truffle market. Each truffle is found by well-trained dogs, and hand-selected by the company’s truffle master to ensure the highest quality.

Elegantly prepared by Chef Gagnaire, this special six-course meal is priced at HKD2,488 per person. It will showcase his extraordinary creative talent in working with the most delicate seasonal ingredients. The dishes can be ordered individually and will be offered alongside the full a-la-carte menu after Chef Gagnaire’s departure, and until the black truffle season ends. The renowned chef will be present for both lunch and dinner throughout this period.

### **Black Truffle menu at Pierre**

Button Mushroom Jelly, Demi-Deuil Scallops Salpicon.  
Croque Monsieur.

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Black Truffle 15 grammes / Spaghettis Di Cecco n°7 / Gillardeau Oysters n°3 /  
Bellota Ham aged for 48 months / 63° Organic Egg.

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Line-caught Seabass Paillard sprinkled with Black Truffles,  
deglazed with White Port /Aged red Balsamic Vinegar;  
Truffled Spelt.

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Velvety Spinach / Pumpkin Soup – Garlic Cream with Parmesan Cheese;  
Roasted duck Foie Gras with Black Truffle, Braised Black Radish.

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Black Truffle Souffleed Biscuit, Brie de Meaux fine Mousse.  
Caramelised Walnut Tartlet, Lamb's Lettuce Salad.

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Pierre Gagnaire's Grand Dessert.

HKD2,488 + 10% service charge

### **About Pierre**

[Pierre](#) is the stunning Michelin-starred restaurant, situated on the 25th floor, that offers floor-to-ceiling windows framing Victoria Harbour and is Pierre Gagnaire's *pied a terre* in Hong Kong. Gagnaire is the wizard of innovative French gastronomy, and one of the most original and artistic chefs in the world today. His astonishingly intricate and elaborate dishes are often described as “modern French”, although his style remains firmly rooted in the French cooking tradition, resulting in dishes that are exquisitely presented and utterly original. The menu changes seasonally, with express lunch and *dégustation* dinner menus served alongside the à-la-carte choices, while a private dining room for 14 people offers the ultimate in exclusiveness at any time of the year.

Pierre is open for lunch from 12 noon to 2.30 p.m. Monday to Friday and for dinner from 7 to 10.30 p.m. Monday to Saturday. Reservations can be made by calling the restaurant directly on +852 2825 4001 or by e-mail at [mohkg-pierre@mohg.com](mailto:mohkg-pierre@mohg.com).



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### **About Mandarin Oriental, Hong Kong**

The iconic [Mandarin Oriental, Hong Kong](#) is the epitome of contemporary luxury combined with Oriental heritage. Having delighted guests with award-winning service and impressive facilities for nearly 50 years, it is the much-loved address for those seeking an exclusive sanctuary in the heart of this exciting city. The spacious [rooms and suites](#) offer magnificent views of the famous Victoria Harbour and the city skyline. A collection of ten outstanding [restaurants and bars](#), including two with Michelin stars, and a Shanghainese-inspired [holistic spa](#), indoor pool and 24-hour fitness centre, make Mandarin Oriental, Hong Kong the recognised home away from home for discerning leisure and business travellers alike.

Photographs of Mandarin Oriental are available to download, in high and low resolution, in the [Photo Library](#) of our *Media* section, at [www.mandarinoriental.com](http://www.mandarinoriental.com).

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