



MANDARIN ORIENTAL
HONG KONG

OUTSIDE CATERING

MANDARIN ORIENTAL,
HONG KONG





OUR HOTEL

The iconic Mandarin Oriental, Hong Kong is the epitome of contemporary luxury combined with Oriental heritage. Having delighted guests with award-winning services and impressive facilities for over 60 years, it is a much-loved address for those seeking an exclusive sanctuary in the heart of the city. The hotel's spacious rooms and suites offer magnificent views of the renowned Victoria Harbour and the city's skyline. A collection of nine outstanding restaurants and bars, including two that hold Michelin Star status, a luxurious club lounge, a Shanghainese-inspired holistic spa, an indoor pool and a state-of-the-art fitness centre, make Mandarin Oriental, Hong Kong the quintessential "home away from home" for discerning leisure and business travellers alike.





AWARDS



Business Traveller Awards 2023
*Best Business Hotel in the world
The Best Business Hotel in Asia Pacific,
and The Best Business Hotel in Hong
Kong.*



Forbes Travel Guide 2025
28 STARS
*Mandarin Oriental, Hong Kong
The Mandarin Spa
Mandarin Grill + Bar
Man Wah | The Krug Room | The Aubrey*



South China Morning Post
100 Top Tables 2025
*Mandarin Grill + Bar
Man Wah
The Aubrey*



Michelin Guide
Hong Kong and Macau 2025
Man Wah – One Star



THE TATLER DINING AWARDS
HK 2024
*Man Wah
Mandarin Grill + Bar
The Aubrey*



TRAVEL + LEISURE Luxury Awards Asia
Pacific 2024
*No.2 as Best Hotels
No.3 as Best Hotel Spas in Hong Kong*



Asia's 50 BEST Bars 2024
No.10- The Aubrey



TRAVEL + LEISURE China Travel
Award 2024
China's Top 100 Hotels



ROBIN ZAVOU - EXECUTIVE CHEF



ROBIN ZAVOU - EXECUTIVE CHEF, MANDARIN ORIENTAL, HONG KONG

30-year culinary veteran continues hotel's succession of award-winning leaders

With experience shaping and leading Michelin-starred and Rosette-winning teams, Robin Zavou now leads the Mandarin Oriental Hong Kong's culinary direction including nine highly individualistic and renowned restaurants and bars, one with Michelin star, and the hotel's catering programme.

His passion and expertise encompass all aspects of a dining experience that has charmed guests of Mandarin Oriental, Hong Kong for generations. Since joining the hotel in 2012, his creative nature and leadership style has ultimately shaped the culinary team.

Before coming to Asia, he worked at two Michelin-starred and five AA Rosette-winning L'Ortolan in Berkshire and Le Manoir Aux Quat' Saisons in Oxfordshire, as well as Michelin-starred and three AA Rosette-winning New Angel in Dartmouth, U.K.



PAUL CHAN – EXECUTIVE PASTRY CHEF



PAUL CHAN – EXECUTIVE PASTRY CHEF, MANDARIN ORIENTAL, HONG KONG

17 years of dedicated experience in the culinary art

Paul has established a remarkable reputation as the Executive Pastry Chef at Mandarin Oriental, Hong Kong. In this prestigious role, he oversees the creation and execution of exquisite desserts and pastries across the hotel's nine renowned restaurant outlets, ensuring that each dish reflects the highest standards of quality and artistry.

Known for a keen eye for detail and a passion for innovation, Paul specialises in crafting bespoke experiences and leads the hotel's focus on outside catering, delivering exceptional pastry creations tailored to special events and celebrations.

A master of flavour and presentation, he combines traditional techniques with modern trends, continually pushing the boundaries of pastry excellence.



STEFANO BUSSI – BAR MANAGER OF THE AUBREY



Stefano Bussi – Bar Manager of The Aubrey

A rising force in modern mixology with a refined approach to Japanese spirits

A rising force in modern mixology, Stefano Bussi brings a bold yet refined approach to Japanese spirits combining the technical precision of a sommelier with the artistry of a bartender, he is known for his meticulous flavour balance, minimalist aesthetic, and ability to evolve classic cocktails with innovative techniques.

Named Diageo World Class Bartender of the Year for Hong Kong & Macau 2024, Bussi has worked in some of the world's most celebrated bars, earning a reputation for his exacting standards and creative approach.

Born and raised in Piedmont, Italy, Bussi's passion for hospitality was sparked at a young age in his family's café and bar. Originally training as a sommelier, he pivoted to mixology after realising his passion for engaging with people and crafting experiences through cocktails.

His career has taken him through some of the world's most prestigious bars, including The Ritz London, The American Bar at The Savoy, NoMad London, and Dean & Nancy on 22 in Sydney. With a strong foundation in classic cocktail technique and a deep respect for craftsmanship.



EXCEPTIONAL OUTSIDE CATERING SERVICES

The magic of Mandarin Oriental for any occasion anywhere.





A MICHELIN-STARRED CULINARY TEAM

*Executive Chef Robin Zavou and his team
bring originality to every dining experience and
will make sure that every detail of your event is perfect,
no matter the size or location.*





LEGENDARY SERVICE

Our dedicated catering team has a well-established reputation for creativity and award-winning culinary excellence, ensuring that guests enjoy the highest dining standards and impeccable service.





BESPOKE

In addition to personalised menus, established offerings are readily available for any occasion, whether a lavish banquet, a working lunch or an intimate wedding reception.



DELICACIES

Bite-size servings are offered; gastronomic delights that are perfect for mixing and mingling.





IMPRESSION

Astonishingly intricate and elaborate dishes for a memorable and lasting culinary impression.





EXCEPTIONAL

A variety of dishes is served in a lovely symphony of shapes, textures, colours and flavours that tempts the palate and the imagination.



INNOVATIVE

Our fantastic culinary team takes gastronomy to unimaginable levels of creativity and artistry that surprise and delight guests.





Food Hygiene, Health & Safety

Food and Work Safety Assessment

Our in-house Food Safety Manager monitors the health and safety of both internal and external events.

We follow the HACCP (Hazard Analysis Critical Control Points) as the safety guideline. HACCP focuses on the prevention of hazards from raw material to finished product, that could cause food-borne illnesses by applying science-based controls. This method is based on seven key principles: hazard analysis, critical control points identification, establishing critical limits, monitoring procedures, corrective actions, verification procedures and record-keeping and documentation. We have a structured procedure to handle food related issues.





Food Hygiene, Health & Safety Contingency Plan

Proper procedures are established as set forth within the HACCP guidelines for reporting, responding to, thoroughly investigating and documenting potential illnesses derived from food served as well as providing care and assistance to any affected guests, patrons, and/ or colleagues.

The Director of Food & Beverage (DOFB) and his team shall be the initial contact for all allegations to ensure that immediate medical attention and care is provided to affected individuals.

The Emergency Response Team will assume the role of executive command during a probable food borne illness outbreak and work closely with the DOFB and his team to control any potential exposure to liability.



Sustainability

One of our guiding principles at Mandarin Oriental is ‘Acting with Responsibility’, which we strive to achieve through our Naturally Better programme. We’re on a journey to make things Naturally Better for the planet, for the communities and for you. We have put into practice our global sustainability initiatives, such as eliminating single-use plastic, along with local initiatives so that we play our part.

Resource efficiency involves using the Earth's limited resources in a sustainable manner while minimizing the impact on the environment. We support responsible resource efficiency by donating our used coffee grounds to local environmental organisations to create sustainable planting pots, fertilizer and soap. We have also acquired a food digester to decompose food waste, turning it into potable water and carbon dioxide within 24 hours.





Food Inspiration









EVENT REFERENCES





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CONTACTS

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