



Experience the authentic taste of the Far East — on the Upper East Side

Discover the vibrant flavors of Thai and Cantonese cuisines, skillfully prepared by four celebrated chefs visiting The Mark, New York from Asia's world-famous Mandarin Oriental hotels.

From October 1st through October 4th, Chefs Vichit Mukura and Jennarong Saengsurajantharakul from the legendary Oriental, Bangkok and Chefs Lee Yiu Ming and May Ying Lung from the renowned Mandarin Oriental, Hong Kong will prepare a tantalizing array of epicurean delights at Mark's Restaurant.

Join executive chef Andrew Chase and our honored guest chefs for special wine dinners, a Thai cooking class, gourmet lunches and more. We trust you'll enjoy the adventure.



Asian Culinary Experience: Dinner Events

Wednesday, October 1st

“The Flavors of Mandarin Oriental”

This exotic six-course tasting menu inaugurates The Mark's Asian Culinary Experience with elegance and style. Executive chef Andrew Chase directs a dazzling menu of authentic Thai and Cantonese specialties created by Chef Vichit Mukura and Chef Lee Yiu Ming. Paired with exciting wines from around the globe by master sommelier Richard Dean, this dinner will be an Asian affair to remember.

Champagne Reception: 6:30 p.m.

Dinner: 7:00 p.m.

\$85 per person

Limited availability; reservations recommended.

Thursday, October 2nd & Friday, October 3rd

“Asia à la Carte”

Create your own exciting Asian culinary experience on Thursday and Friday evening at our “Asia à la Carte” dinners. Whether shark fin or sliced prawn soup tickles your fancy, these menus offer a variety of extraordinary oriental dishes to choose from.

Every dish is a signature specialty from our renowned chefs, and whether Thai, Cantonese or American, each displays unforgettable flavor and flair.

6:00 p.m. to 10:00 p.m.

Priced à la carte

Saturday, October 4th

“Far East Meets the Upper East Side”

At this finale of The Mark's Asian Culinary Experience, the talents of our celebrated chefs take center stage with a six-course tasting menu, certain to delight. Chef Vichit Mukura of The Oriental, Bangkok and Chef Lee Yiu Ming of Mandarin Oriental, Hong Kong join The Mark's executive chef Andrew Chase on an epicurean journey to celebrate the finest in Asian-influenced cuisine. Savor fine wines from around the world, expertly paired with each course by master Sommelier Richard Dean. This special dinner marks the culmination of our four-day oriental gourmet adventure at Mark's Restaurant.

Champagne Reception: 7:00 p.m. to 7:30 p.m.

Dinner: 7:30 to 9:30 p.m.

\$100.00 per person



Mark's Restaurant



Chef Vichit Mukura



Executive Chef Andrew Chase