

information

Mandarin Oriental, Bodrum
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MANDARIN ORIENTAL, BODRUM OFFERS UNIQUE GASTRONOMIC EXPERIENCES

Enjoying an idyllic location on Bodrum's Paradise Bay in Göltürbükü, [Mandarin Oriental, Bodrum](#) has twelve stylish dining facilities and bars, each with either a seaside spot or panoramic terraces. Exceptional dishes and delicacies created in innovative kitchens make the luxury resort the finest choice for those looking for a distinguished dining experience in Bodrum.

Sofra Restaurant

Situated in the main resort building of Mandarin Oriental, Bodrum, and designed in an open-kitchen concept, [Sofra Restaurant](#) provides a delightful atmosphere with a spacious and comfortable dining room and adjacent terrace offering great views of the pine forest. In addition to authentic local food, including homemade flatbreads, vegetable dishes in olive oil, succulent meats cooked on charcoal grills, and seasonal fresh fish, the restaurant also serves international cuisine and a selection of local and international wines and beers.

Sofra Restaurant is also renowned for serving the region's best breakfast including freshly baked breads and pastries, free range eggs cooked to order, local organic honey and jams, a variety of olives and cheeses from boutique local producers, as well as homemade yogurt and butter. Sofra Restaurant becomes a breakfast-only venue in summer, from June to September. Classic black Turkish tea is a staple of the traditional Turkish breakfast and the restaurant also offers a selection of teas prepared from the best tea leaves of the west and Asia. Sofra Restaurant becomes a breakfast-only venue in summer, from June to September. The restaurant features a special section for children, designed in the concept of a confectioner, complete with a shop entrance, mini dining tables and tableware, and offering flavours that children can enjoy, such as cupcakes and popcorn.

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Assaggio Restaurant

A spacious and bright dining room with floor-length windows that connects to a wide terrace, [Assaggio](#) offers exquisite Italian dishes for lunch and dinner together with a backdrop of breathtaking views.

Acclaimed chef Antonio Guida, the holder of 2 Michelin stars and “3 Forks” by Gambero Rosso, the famous guide that rates the best Italian restaurants, has created the restaurant’s lunch and dinner menus. Lunch menu includes delicious salads, sandwiches, risotto and pasta dishes prepared with the freshest seasonal produce, meats and fresh seafood. Scallops with fennel, peach puree and powdered ginger, grilled turbot with spinach, lemon sauce and capers, beef Tagliata with balsamic sauce and shaved parmesan are just a few examples from the dinner menu, which is available from May until October. A dessert menu with seasonal, refreshing flavours is also offered in the restaurant where select Italian and other international wines accompany these tantalising dishes.

JuJu Beach & JuJu Bistro

Situated on one of Mandarin Oriental, Bodrum’s two beautiful beaches, where green blends into the blue, and set underneath olive trees, the JuJu Bistro redefines al fresco dining. Open daily from 10 am to 6 pm, the restaurant offers mouth-watering Turkish cuisine in its popular location at this summer hotspot JuJu Beach by Babylon from June until September. Seasonal specialities form the corner pieces of the menu that offers include Turkish-style mezes, flatbreads with local ingredients, “döner” and other grilled varieties. The beautifully presented selection of mezes includes specialties like lakerda, haydari, humus, artichoke, köpoğlu, samphire, dolma, and Circassian chicken. Flatbread ingredients range from aged cheese to herbs and vegetables, while succulent grilled dishes are served with salad on the side.

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Kurochan Restaurant

Created by the renowned Australian chef Scott Hallsworth, previously of Nobu, who has taken London by storm in less than twelve months with the opening of his Kurobota restaurant in Chelsea and Marylebone areas, Kurochan brings a breath of fresh air to Bodrum.

Overlooking the resort's stunning main beach, Kurochan offers contemporary Asian cuisine from its open kitchen from June until October. Open from 7pm, Kurochan's menu comprises a range of tapas-style sharing plates including sushi and sashimi, tempuras, fresh fish, seafood and steaks alongside a selection of Robata grills and options for vegetarian guests.

The menu inspired by the traditional Izakayas of Japan features starters including flamed edamame with sake, lemon, butter and sea salt, and crunchy rice bites topped with king crab and spicy salmon, while the cold/raw/salad section offers choices like beef Tataki, salmon tartar, and Hijiki seaweed salad. Popular Japanese snacks include crispy Tempuras, Kurochan style grilled hot wings, fried Kara-age chicken sliders, and salmon Sashimi pizza also take their place in the menu. Vegetables marinated with special sauces and cooked on Robata grills, fried duck, black cod, scallops and sea bass as well as aubergine Dengaku and Shitake mushroom are among the choices together with Chef Hallsworth's signature poultry and meats dishes.

The contemporary and classic bar offers cocktails and a choice of Japanese sake, local and international wines and draught beers.

JuJu Bar

Offering an impressive yet unpretentious atmosphere waterfront [JuJu Bar](#) provides a relaxed atmosphere under a shaded tent during the day from June until October. The bar becomes a luxurious, bohemian music venue later in the evening and hosts iconic DJs like Stéphane Pompougnac, DJ Maestro, Claude Challe, and Ravin of such venues as Buddha-

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Bar and Hotel Costes. JuJu Bar's menu of snacks includes baby shrimp and soft shell crab tempuras, chicken Kushi-Yaki with Japanese Bbq Sauce and vegetarian maki rolls.

Blue Beach Club & Bar

Situated on the resort's main beach and open from May until October, the [Blue Beach Club & Bar](#) offers a range of light food, including sandwiches, delicious desserts, homemade ice cream and sorbets.

Pool Bar & Restaurant and Veranda Restaurant

[Pool Bar & Restaurant](#), located right in front of the main resort building and overlooking the hotel's stunning beaches, is ideal for families. Open from May until November, this poolside restaurant serves an array of light and healthy dishes as well as a range of fresh juices, ice cream sorbets, cocktails and mocktails. Dinner is served at Veranda Restaurant, which offers traditional Ottoman dishes, charcoal cooked flavors special to Ottoman cuisine, and Turkish desserts.

Mandarin Bar

Situated in the resort's main building, [Mandarin Bar](#) is a glamorous alternative for socializing both before and after dinner. Mandarin Bar serves delicious snacks and tapas plates to accompany an extensive list of fine wines alongside a range of premium liquors and cognacs, and draught beers. The terrace is also an ideal venue to enjoy the sunset together with a selection of Mediterranean and Aegean-inspired cocktails created by the hotel's bartenders presented in beautiful glassware.

Mandarin Cake Shop

Open from May until October, [Mandarin Cake Shop](#) offers a selection of delicacies ranging from homemade breads and pastries to chocolates, cupcakes, macaroons and delicious cakes, all created by Pastry Chef Ejder Tunalı and his team.

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Bodrum Balıkçısı

A simple, authentic and traditional Turkish restaurant, nestled above Blue Beach, next to Kurochan, Bodrum Balıkçısı specialises in fresh, seasonal products and mouth-watering Turkish cuisine, including classic mezzes, casseroles and grilled fish.

With fresh vegetables displayed in wooden crates, fish and seafood laid out on ice, the restaurant enjoys a relaxed and typically Turkish market-style atmosphere. Following Turkish custom, guests are invited to forgo a menu in favour of choosing their mezze and grilled fish dishes from the display, to be served and priced at the table as it is weighed out in front of guests.

Complimenting the meal, a range of delicious local wines and of course, raki, the Turkish national alcoholic drink is served. With a variety of local desserts and coffee served at the end of the meal, Bodrum Balıkçısı offers the perfect Turkish dining experience.

Super Jazz

Located in the main building of Mandarin Oriental, Bodrum, Super Jazz serves as a venue for live Jazz music performances by national and international musicians.

For further information, please contact:

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