

TRAVEL AND HOSPITALITY

Mandarin Oriental launches digitally enhanced dining

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Le Petit Chef at Mandarin Oriental, Marrakech. Image courtesy of Mandarin Oriental

By STAFF REPORTS

Mandarin Oriental, Marrakech in Morocco is allowing diners to trace the journey of Marco Polo from the property's in-house restaurant.

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The hotel is hosting a pop-up restaurant with Le Petit Chef, allowing guests to book an interactive culinary experience at its Mes'lalla eatery. While much of the hotel experience is centered on in-person interactions, a number of properties have leveraged digital technology for one-off culinary creations.

Tableside travel

Le Petit Chef was created by Belgian artists' collective Skullmapping. The experience's titular tiny chef appears to guide diners via a small scale version of video mapping.

Diners will experience a two-hour meal and show that appears on a hybrid screen and placemat. The six-course meal is available for booking from Jan. 17 to May 4.

Creating an intimate experience, the seating is limited to parties of 14.

Le Petit Chef

Mandarin Oriental is also offering a room package that includes a Petit Chef dinner for two, a stay in a private villa or suite and perks such as airport transfer and expedited trips to the airport.

Leading Hotels of the World's One Aldwych London similarly combined mixology with technology in a futuristic initiative that took guests on a journey of how a cocktail was created.

One Aldwych's Lobby Bar surprised visitors who order The Origin whiskey cocktail with a trip to the Scottish Highlands without having to leave London. Along with a new menu that plays on a "Showtime" theme, One Aldwych introduced a specialty whiskey cocktail that also came with a virtual reality experience ([see story](#)).

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