

TRAVEL AND HOSPITALITY

# Luxury Group by Marriott International brings back Dining Series

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*The company is shining a light on regional gastronomy with its latest series of activations. Image credit: Marriott International*

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By ZACH JAMES FOR LUXURY DAILY NEWS SERVICE

Hotel group Marriott International's luxury division is looking to showcase eastern cuisine with its latest initiative.

Beginning next month, the company will bring back the Luxury Dining Series following its success in 2024. Luxury Group by Marriott's high-end hotels and resorts across Asia and Australia will host curated culinary experiences forged by each property's respective gastronomic and mixology professionals, alongside acclaimed local talents.

"We are thrilled to unveil the latest edition of the Luxury Dining Series, featuring an expansion of stops with a broader lineup of culinary talents across our global portfolio of luxury hotels," said Oriol Montal, regional VP of luxury in Asia Pacific excluding China at [Marriott International](#), in a statement.

"This year's exclusive collaborations and experiences will celebrate ancient ingredients reimaged for the modern palate, reflecting a key theme identified in The Future of Food 2025 report *Forgotten Flavors*," said Mr. Montal. "Through immersive collaborations and multi-sensory storytelling, we are offering crafted, unforgettable culinary experiences that seamlessly blend craftsmanship, cultural heritage, and innovation."

## Pass the plate

Across locations from luxury hospitality titans such as St. Regis, JW Marriott and The Ritz-Carlton, the Luxury Dining Series will run from July to September.

From July 11-13, The St. Regis Osaka will offer the debut offering of the 2025 edition, merging Japanese cuisine with Italian flavors, while integrating French pastries into the service, thanks to collaborations with multiple local culinary experts. The next stop is at JW Marriott Jeju Resort & Spa in South Korea from July 17-20, where on-site chefs will prepare a six-hands tasting menu featuring surf-and-turf classics alongside tea-inspired cocktails.



Marriott Bonvoy members can bid on the experiences by using their loyalty rewards points. Image credit: Marriott International

JW Marriott Bengaluru Prestige Golfshire Resort & Spa will be the third in the chain, from July 31 to Aug. 3, with guests able to partake in a dinner of traditional Indian dishes themed around "Alice in Wonderland." At The Ritz-Carlton, Perth, from Aug. 15-17, visitors will be treated to a farmer's bounty of local produce, with the hotel's chefs combining Australian open-fire cooking with Japanese influences.

Later that month, from Aug. 29 to 31, The St. Regis Singapore will offer a traditional Four-Hands Cantonese menu, updated with innovative takes on classic dishes crafted from locally sourced ingredients. The St. Regis Jakarta marks the second-to-last stop in the series, where Indonesian pastries will guide a multi-course dinner service forged by Chef Arne Riehn of Michelin-starred restaurant IGNIV Bangkok from Sept. 11 to 14.

The final entry in the Luxury Dining Series will land at the newly opened The Ritz-Carlton, Bangkok from Sept. 25-28. A trio of chefs, two of whom have received Michelin stars, will prepare a European tasting menu that merges Middle Eastern, French and Thai; a bar takeover by cocktail master Simone Rossi and Angelo Sparvoli, head bartender of the American Bar at The Savoy, London, will coincide with the culinary pop-up.

More information on the Luxury Dining Series, including reservations, can be found on the program's dedicated [website](#).

Just weeks ago, Luxury Group by Marriott International launched a campaign spotlighting the cuisine at multiple of its APAC-based properties ([see story](#)).