

PRESS RELEASE

**LA MAMOUNIA**  
*and the winner is...*

AHEAD  
AWARDS FOR HOSPITALITY  
EXPERIENCE AND DESIGN

At the MEA AHEAD Awards ceremony held last Thursday in Dubai, La Mamounia and the Jouin Manku agency founded by the architect-designer duo Sanjit Manku and Patrick Jouin were awarded with two Ahead Awards, an international design award, rewarding the most beautiful projects of hotels, restaurants and bars.

The Jury composed of design, restaurant and hotel professionals rewarded two spaces of La Mamounia recently redesigned by Patrick Jouin and Sanjit Manku: "L'Asiatique by Jean-Georges" in the Restaurant Category and The Churchill Bar in the Bar, Club, Lounge Category.

"We are very proud and happy with this appointment, which reinforces the idea that our architectural choices and design biases with Patrick Jouin and Sanjit Manku in the renovation of La Mamounia, were the right ones" Pierre Jochem, General Manager of La Mamounia.

AHEAD, the Award for Hospitality, Experience and Design, includes four annual regional awards that conclude with a world final. Each year, award ceremonies in Singapore, Miami, Dubai and London celebrate the most outstanding new hotel projects in each region. Owners, developers, operators, architects and designers of leading hotels from around the world participate in these awards.

## About 'L'Asiatique par Jean-Georges':



« L'Asiatique par Jean-Georges », a sensual and intimate place. The original traditional Moroccan décor merges perfectly with the spirit of the chef's cuisine. It is the furniture that makes the transition between the two worlds. They are a mix of Chinese, Japanese and Thai influences, just like the cuisine served there...

A trip to Southeast Asia is offered... A sweet magic brought by the lighting meticulously thought out so that in the evening, " L' Asiatique by Jean-Georges" becomes the restaurant of lovers

Original creation of chef Jean-Georges Vongerichten, our restaurant « L'Asiatique by Jean-Georges » propels our guests on a gastronomic journey that stretches from Southeast Asia to the borders of Japan. The menu is articulated as an initiatory journey to discover the flavors of the Grand Orient. Finely minced crunchy vegetables and high-flying sushi, with

incomparable precision, the chef transcribes in beautiful plates to share, an Asian cuisine that he twists with his ingenuity and gastronomic know-how.

### About 'Le Churchill':



It has always been there and it is a landmark for the regular guests of the hotel. The Churchill Bar claims his reference to the history of La Mamounia and the icons it hosted. Backlit fabric walls, wooded and enveloping ceiling, the black marble bar in the shape of a horseshoe radiates on the floor a smoked oak layout, reminiscence of the warm atmosphere of an old English train car.

In terms of gastronomic offer, La Mamounia called on Kaviari to create a homemade caviar and an exceptional smoked salmon for an ultra-chic experience...

In tribute to its illustrious host, Le Churchill is a cozy space with British refinement where you can taste champagnes and exceptional spirits. Located in

la Galerie Mamounia in the heart of the hotel, Le Churchill is a must-see stopover for hedonists and lovers of fine products.

For cocktail lovers, our bartender designs over the seasons the most daring recipes, using spirits chosen with the greatest care.

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