

**FOR IMMEDIATE RELEASE**

**CONTACTS**

Momoko Gonohe  
Marketing Communications  
Hilton Tokyo  
TEL: +81 3 3344 5111  
Email: [momoko.gonohe@hilton.com](mailto:momoko.gonohe@hilton.com)

**EXPERIENCE THE MAGIC OF STAR CHEF LUKE MANGAN  
FOR AN EXCLUSIVE 4 DAYS POP UP AT HILTON TOKYO / MAY 16 – 19, 2024**



**TOKYO, Japan – March 8, 2024** Hilton Tokyo (Shinjuku, Tokyo, General Manager – Felix Busch) is proud to welcome Luke Mangan, a leading restaurateur and a world acclaimed culinary talent from Australia to hold the exclusive four-day pop-up event “Luke Mangan@METROPOLITAN GRILL” at Hilton Tokyo’s grill restaurant from May 16 to May 19, 2024.

Renowned for his exceptional culinary skills, Luke Mangan has cultivated a remarkable career that includes operating restaurants in diverse settings such as land, air, sea, and railways. His cuisine is a reflection of his wide-ranging experiences, from catering celebrity weddings to creating menus for casual bistros and crafting high-quality, healthy meals for private hospitals. This diverse background promises diners an unparalleled culinary adventure.

“Luke Mangan@METROPOLITAN GRILL” will showcase Mr. Mangan's signature dishes in specially curated lunch (4 or 5 courses) and dinner (5 or 6 courses) menus. Additionally, a 6-course vegetarian menu will be available, ensuring a delightful experience for all guests.

Born in Australia, Luke Mangan embarked on his culinary journey under the tutelage of the esteemed chef Hermann Schneider in Melbourne. He further honed his craft in the UK under the mentorship of the world-renowned Michelin chef Michel Roux. Upon his return to Australia, he established his first restaurant, Salt, in Sydney's Darlinghurst in 1999. Since then, Luke Mangan has expanded the Salt brand globally, with restaurants in Japan, Singapore, Indonesia, and beyond.

Mr. Mangan's culinary prowess extends beyond traditional restaurant settings. He has consulted for Virgin Atlantic's in-flight dining at the request of Sir Richard Branson, launched Salt grill on P&O cruise ships, and curated dining experiences on the Eastern & Oriental Express, the sister train of the iconic Orient Express.

Recognized for his contributions to hospitality, tourism, and charitable endeavors, Mr. Mangan was honored with the Medal of the Order of Australia (OAM) in 2019. His ongoing partnership with Mater Private Hospital in Brisbane since 2021 underscores his commitment to providing healthy, high-quality restaurant food in healthcare settings.

With acclaim from celebrities such as former US President Bill Clinton, Virgin Atlantic founder Sir Richard Branson, and actor Tom Cruise, Luke Mangan's culinary creations have earned international recognition. His reputation was further solidified by his role in catering for the wedding of the Crown Princess of Denmark.

Indulge in an exclusive culinary experience as Luke Mangan takes the helm in our kitchen for a limited four-day engagement. Immerse yourself in his exquisite creations that have captivated epicureans worldwide, grilled by restaurants' signature Sakura wood, infused with the tantalizing aroma of cherry wood.

Feast on the renowned "'Glass' Sydney Fraser Isle Crab Omelets", a highlight from Mr. Mangan's acclaimed Glass brasserie at Hilton Sydney or "Luke's Signature Liquorice and Lime." In addition to these culinary gems, savor dishes like "Wood Roasted Prawns Curry butter, Pineapple and Finger lime", "Australian Lamb Rack, Romesco and Vanilla Fig" and more available for lunch and dinner.

Lunch options include the 4-course menu at ¥8,000 and the 5-course menu at ¥10,000. For dinner, indulge in the 5-course menu at ¥12,000 or the 6-course menu at ¥15,000. Enhance your dining experience with wine pairings tailored to each dish, available starting from ¥5,000.

In the vegetarian option, we offer a course of six dishes starting with "Spiced Pumpkin Tortellini with Coconut Broth, Kaffir, Lime & Sydney Spice", followed by "Confit Mushroom Skewer Curry Dressing and Finger Lime", "Wood Roasted Celeriac, Porcini and Braised Onions" and more for ¥12,000.



### **About LUKE MANGAN@METROPOLITAN GRILL**

Restaurant: METROPOLITAN GRILL (Hilton Tokyo 2F)  
Period: May 16 to May 19, 2024  
Operation Hours: Lunch 11:30am – 3:00pm on May 17, 18 and 19  
Dinner 5:30pm – 10:00pm on May 16, 17 and 18  
Prices: Lunch course ¥8,000 (4-course) / ¥10,000 (5-course)  
Optional wine paring is available from +¥5,000  
Dinner course ¥12,000 (5-course) / ¥15,000 (6-course)  
Optional wine paring is available from +¥8,000  
※Prices are inclusive of tax and service charge.  
Reservations: <https://tokyo.hiltonjapan.co.jp/plans/restaurants/lunch-dinner/metropolitangrill-2405-2>

### **10% Discount Offer For American Express Card Members**

A 10% discount offer is available to eligible American Express cards issued in Japan. Payment is to be made with the eligible card and the reservation made under the Card Member's name.

### **About Hilton Tokyo**

Located in Shinjuku, Japan's largest entertainment, business, and shopping district, Hilton Tokyo has 830 rooms and 2,305 sqm of event space, comprising 20 meeting rooms, of which the largest is 968 sqm. Guests can choose from a variety of F&B options, from sushi and teppanyaki steaks to modern Chinese, English-style pub fare and a chic bar with live music. A rooftop tennis court, an indoor pool, and a health club complete the facilities, and the hotel is connected to the metro by underground walkway. For more information, visit <https://www.hilton.com/en/hotels/tyohitw-hilton-tokyo/>

### **About Hilton**

Hilton (NYSE: HLT) is a leading global hospitality company with a [portfolio](#) of 22 world-class brands comprising more than 7,500 properties and nearly 1.2 million rooms, in 126 countries and territories. Dedicated to fulfilling its founding vision to fill the earth with the light and warmth of hospitality, Hilton has welcomed over 3 billion guests in its more than 100-year history, was named the No. 1 World's Best Workplace by Great Place to Work and Fortune and has been recognized as a global leader on the Dow Jones Sustainability Indices for seven consecutive years. Hilton has introduced industry-leading technology enhancements to improve the guest experience, including Digital Key Share, automated complimentary room upgrades and the ability to book confirmed connecting rooms. Through the award-winning guest loyalty program Hilton Honors, the more than 180 million members who book directly with Hilton can earn Points for hotel stays and experiences money can't buy. With the free [Hilton Honors app](#), guests can book their stay, select their room, check in, unlock their door with a Digital Key and check out, all from their smartphone. Visit [stories.hilton.com](https://stories.hilton.com) for more information, and connect with Hilton on [Facebook](#), [Twitter](#), [LinkedIn](#), [Instagram](#) and [YouTube](#).

### **About Luke Mangan**

Website: <https://www.lukemangan.com/>  
Twitter(X): <https://twitter.com/LukeWMangan>  
Instagram: <https://www.instagram.com/lukewmangan/>  
Facebook: <https://www.facebook.com/LukeWMangan>

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