The Dorchester London

Dorchester Collection



Press Release

July 2020

The Dorchester promotes Mario Perera to Executive Chef

(London) Dorchester Collection's iconic British hotel, The Dorchester, announces that Mario Perera will take on the highly coveted role of executive chef with immediate effect.

Mario follows esteemed alumni of great executive chefs including; Jean Baptiste Virlogeux who launched the hotel's Chef's Table in the 1940s, Eugene Kaufler, Anton Mosimann, Willi Elsener, and Henry Brosi who held the position for over 20 years.

Mario first joined The Dorchester over 18 years ago and has risen through the culinary ranks, most recently working directly under his predecessor Stefan Trepp. In his new role as executive chef, Mario will assume responsibility for overseeing the brigade of more than 100 chefs within The Dorchester's six kitchens serving; The Grill, The Promenade, The Bar, Private Dining & Events, in-room dining and The Spatisserie at The Dorchester Spa.

Regional director UK & general manager at The Dorchester, Robert Whitfield commented: "We are so proud to have Mario at the culinary helm of The Dorchester. He has demonstrated such a passion for excellence and creativity during his years at the hotel, and I know he will succeed in taking our food and beverage into the next chapter as we look towards reopening this September."

Mario's culinary style demonstrates his commitment to quality, and a strong sense of responsibility towards local suppliers, farmers, seasonality and sustainability. He is highly regarded for his people skills, always ensuring the development and mentorship of his team is at the heart of his leadership style.

The Dorchester, London | 45 Park Lane, London | Coworth Park, Ascot | Le Meurice, Paris | Hôtel Plaza Athénée, Paris | Hotel Principe di Savoia, Milan | Hotel Eden, Rome | The Beverly Hills Hotel, Beverly Hills | Hotel Bel-Air, Los Angeles | Dubai (opening 2020)

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Mario particularly excels at the banqueting side of food & beverage, having had the opportunity to oversee the catering for many high profile events throughout his career. He is no stranger to presenting his culinary creations to heads of state, diplomats and dignitaries, and is extremely proud to have served her Majesty the Queen. Most recently, Mario has overseen the development of the new Asian banqueting concept at The Dorchester, which is set to launch towards the end of 2020.

"I am so honoured to be taking on this role", comments Mario. "I had a dream of working for The Dorchester as a child, after seeing an advertisement in a catering magazine stating, 'The Dorchester, the place to be and the place to work'. Over the past 18 years, this historic institution has become like a second home to me, and I have learnt so much. Preparing food for people is one of the most precious things you can do and I'm hugely excited for this next chapter in my life at The Dorchester."

Sri Lankan born Mario moved to London in 1995 to take up the role of commis chef at — The Dorchester and progressing through the ranks, before moving on after 15 years to be part of the reopening team for Four Seasons Park Lane. He returned to The Dorchester in 2017 as executive sous chef. Before coming to London, Mario was part of the culinary team at the five-star Hotel Taj Samudra Colombo Sri Lanka where he developed his skill in banqueting, overseeing the menu planning and organization of events hosting up to 2,000 guests.

Mario lives in London with his wife and 11-year old daughter.

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Note to the Editors:

The Dorchester - An iconic British hotel, The Dorchester has been at the heart of London's Mayfair overlooking Hyde Park since 1931. A room and suite refurbishment programme began in 2012 with a fresh look by interior designer Alexandra Champalimaud that stays true to the hotels classic English residential style, fusing contemporary comfort with the timeless glamour and heritage of the property. Exceptional dining is available to guests in The Promenade, China Tang and three Michelin star Alain Ducasse at The Dorchester, and The Grill at The Dorchester. The Dorchester Spa offers indulgent pampering in a glamorous art deco setting. The Dorchester's ten event rooms offer a wide selection for flexible and creative event planning from intimate dinners to cocktail receptions of up to 1,000 guests.

Dorchester Collection - Dorchester Collection is a portfolio of the world's foremost luxury hotels in Europe and the USA, each of which reflects the distinctive culture of its destination. By applying its unrivalled experience and capability in owning and operating some of the greatest individual hotels, the company's mission is to develop an impeccable group of the finest landmark hotels through acquisition as well as management of wholly-owned and part-owned hotels, and to enter into management agreements.

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The current portfolio includes the following hotels (in order of them joining the group): **The Dorchester,** London; **The Beverly Hills Hotel,** Beverly Hills; **Le Meurice,** Paris; **Hôtel Plaza Athénée,** Paris; **Hotel Principe di Savoia,** Milan; **Hotel Bel-Air,** Los Angeles; **Coworth Park,** Ascot, UK; **45 Park Lane,** London; and **Hotel Eden,** Rome.

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