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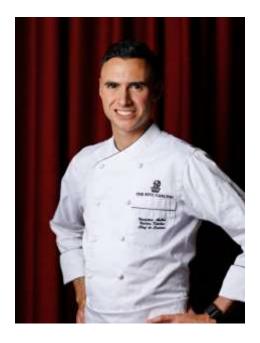


SHANGHAI, PUDONG

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THE RITZ-CARLTON SHANGHAI, PUDONG APPOINTS MR. NATALINO AMBRA AS SCENA ITALIAN RESTAURANT'S NEW CHEF DE CUISINE



SHANGHAI, CHINA, May 2019 – The Ritz-Carlton Shanghai, Pudong welcomes its Scena Italian Restaurant's new Chef de Cuisine Mr. Natalino Ambra this spring. The young yet experienced Italian believes in the true art of authenticity and brings fresh culinary perspectives to the venue.

Chef Natalino was born in Prato, Italy where his energetic passion and creative mindset for food were planted. He set off his career by working in a traditional Tuscany restaurant while pursuing his culinary diploma at the age of 18. From hence, Chef Natalino worked for Castiglion del Bosco Hotel by Massimo Ferragamo in Siena before joining the preopening team of Armani Hotel & Resort Dubai in 2010. Further to his incredible journey in Europe and the Middle East, Chef Natalino moved to Shanghai in 2012 and took on the role of Executive Chef at one of the most well-known Italian restaurant brands in China one year later. Besides gaining recognition amongst local diners, he also helped the

restaurant gained numerous awards over the years.

Chef Natalino is excited to be back to the hotel scene and ready to share his interpretation on Italian cuisine with our Scena guests. "Authenticity always comes first," Chef Natalino said, "I want my guests to experience real Italian food in my restaurant." Chef Natalino refreshes Scena menu by integrating contemporary elements with traditional Italian cooking techniques. Chef Natalino uses strictly selected top-grade seasonal ingredients for each dish in order to enhance the original flavors and enjoyment of top notch Italian cuisine.

Scena Italian Restaurant Specialties



Signature risotto with porcini mushroom and aged Parmigiano

Rice absorbs the aromas of olive oil, onion, wine and stock while simmering under precise temperature. High quality porcini mixed in flavored rice; Parmigiano melts in perfect unison. The rice is cooked till it is al dente. The texture is crunchy and creamy and the same time.



Spaghetti with Boston lobster and cherry tomatoes

Using fresh Boston lobster and cherry tomatoes – the tangy taste of the tomato mixes well with the sweetness of the lobster and awaken the taste buds. Spaghetti is wrapped in rich sauce and robust aroma.

Scena Italian Restaurant

52nd Floor, The Ritz-Carlton Shanghai, Pudong

Monday to Friday	Breakfast Buffet: Semi Buffet Lunch: Dinner:	06:30 - 10:30 11:30 - 14:30 17:30 - 22:30
Saturday	Breakfast Buffet: Semi Buffet Lunch: Afternoon Tea: Dinner:	06:30 - 11:10 12:00 - 14:30 15:00 - 17:00 18:00 - 22:30
Sunday	Breakfast Buffet: Sapore di Mare Brunch: Afternoon Tea: Dinner:	06:30 - 11:10 12:00 - 14:30 15:00 - 17:00 18:00 - 22:30

Dress code: Smart Casual

No flip-flops, beach sandals, plastic footwear No sleeveless shirts or shorts for gentlemen

For further inquiry or reservations, please contact Scena Italian Restaurant at (86 21) 2020 1717 or email restaurantrsvn.pudong@ritzcarlton.com.

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About The Ritz-Carlton Shanghai, Pudong

The Ritz-Carlton Shanghai, Pudong was opened on 21 June 2010. It is the luxury hotel brand's second hotel in the city, and it's seventh in China. Located in Shanghai IFC, the prime real estate in Lujiazui financial and entertainment center, the hotel complex is the masterpiece of world famous architect designer, Cesar Pelli.

The 285-room Ritz-Carlton Shanghai, Pudong occupies the top 18 floors of the Shanghai IFC Tower I. With interior designs by Richard Farnell, style of the hotel is contemporary with hints or new interpretations of 1930's Shanghai Art Deco. This gives a great sense of place to the hotel as guest rooms and restaurants embrace magnificent sweeping views over The Bund – the most intact collection of Art Deco architecture anywhere in the world.

The Ritz-Carlton Shanghai, Pudong's guest rooms and suites range in size from 50 square meters to 410 square meters. There are three floors of Club accommodations and each club room enjoys access to the hotel's stunning Club Lounge on the 49th level. The hotel also offers a variety of dining options with four Shanghai, Pudong restaurants and a bar.

About The Ritz-Carlton Hotel Company, LLC

The Ritz-Carlton Hotel Company, L.L.C., of Chevy Chase, MD., part of Marriott International, Inc., currently operates more than 100 hotels and over 45 residential properties in 30 countries and territories. For more information or reservations, visit the company web site at www.ritzcarlton.com, for the latest company updates, visit news.ritzcarlton.com and to join the live conversation, use #RCMemories and follow along on Facebook, Twitter, and Instagram. The Ritz-Carlton Hotel Company, L.L.C. is a wholly-owned subsidiary of Marriott International, Inc. (NASDAQ:MAR). The Ritz-Carlton is proud to participate in Marriott Bonvoy, the new name of Marriott's travel program replacing Marriott Rewards®, The Ritz-Carlton Rewards®, and Starwood Preferred Guest® (SPG). The program offers members an extraordinary portfolio of global brands, experiences on Marriott Bonvoy Moments and unparalleled benefits including earning points toward free hotel stays and nights toward Elite status recognition. To enroll for free or for more information about the program, visit MarriottBonvoy.marriott.com.

Marriott International, Inc.

Marriott International, Inc. (NASDAQ: MAR) is based in Bethesda, Maryland, USA, and encompasses a portfolio of more than 7,000 properties in 30 leading hotel brands spanning 130 countries and territories. Marriott operates and franchises hotels and licenses vacation ownership resorts all around the world. The company now offers one travel program, Marriott BonvoyTM, replacing Marriott Rewards®, The Ritz-Carlton Rewards®, and Starwood Preferred Guest®(SPG). For more information, please visit our website at www.marriott.com, and for the latest company news, visit www.marriottnewscenter.com. In addition, connect with us on Facebook and @MarriottIntl on Twitter and Instagram.