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Dunedin, FL 34698  
(in Coastal Plaza,  
1/4 miles West of Countryside Mall)

**Ivory Mandarin Bistro**

# Press Release

## **Ivory garnered four “best of” awards in 2006.**

Ivory Mandarin Bistro has received four outstanding recognitions from several national organizations.

**Dunedin, FL, December 25, 2006:** Ivory Mandarin Bistro, established in 2003, has earned outstanding recognitions in many “Best of” categories from such organizations as **Chinese Restaurant News Magazine** (Top 100 Chinese Restaurants in the USA 2006), **AOL City Guide** (City’s best 2006 [winner]), **MSN Citysearch** (Best Chinese Food 2006 [first runner-up]), and **Tampa Bay Magazine** (Best Chinese Restaurant 2004-2006 [winner]).

Ivory is proud to be a select representative of fine dining Chinese restaurant, which is scarce in the Tampa Bay area these days. **Ivory** represents something classy, elegant and clean; **Mandarin**, superior and quality of being Chinese; and **Bistro**, a variety of wines and beers, especially Asian wines and Chinese beers. Ivory aims at creating a new and unique taste called “Ivory-flavored dishes” by combining Chinese cooking styles of the US East and West Coasts to correspond with its slogan, “The Fantabulous Fusion of Chinese Cuisines from Coast to Coast.” At Ivory you will be able to taste various styles from various regions of China, including Mandarin, Hunan, Szechuan and Cantonese. Additionally, immaculate cleanliness is of Ivory’s paramount concern.

Ivory offers two menus from which customers can choose, i.e. regular Chinese menu and authentic Chinese menu. On the first, the featured dishes are “I Don’t Know,” “Macadamia Seafood,”

**For Release 8 a.m. EDT, December 25, 2006**

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“Sea Dragon,” “Marco Polo Noodle,” “Red Snapper Szechuan Style,” “Dungeness Crab,” “Mussels in Black Bean Sauce,” “Land & Sea,” and “Peking Duck.” On the latter, the ones to try are “Fish Maw with Snow Crab Soup,” “Steamed Whole Fish in Ginger/Scallion Sauce,” “Peppercorn Combo,” “Shrimp & Scallop in Ginger Sauce,” “Crispy & Tasty Chicken,” “Steamed Chicken in Ginger Sauce,” “Sticky Rice-Stuffed Boneless Whole Chicken,” “Roast Duck,” “Stewed Beef in Casserole,” “Sea Cucumber and Duck Feet in Casserole,” and “Pipa Tofu.”

Taking charge of running Ivory’s kitchen, **Jeffrey Wu** is a master chef with over 20 years of experiences in Chinese cooking both in China and the USA (from San Francisco to Orlando & Miami). He has operated many Chinese restaurants in Orlando, St. Petersburg and Dunedin over the past two decades. Managing the front operations, **Steve Sritrairasri** has nine years of educational background and training in Hotel & Restaurant Management, Asian & International Culinary Art and five years of teaching in Restaurant Management and Food & Beverage Management. He had also worked as a sushi chef in Central Florida for almost five years.

Hours of Operation: Open 7 days -- Sunday to Thursday 11:00 am-9:30 pm, Friday-Saturday 11:00 am-10:00 pm. Delivery service available but in limited areas. Spacious rooms are also available for holding parties.

To find more information, visit Ivory’s Web at <http://www.ivorybistro.com>.