FOR IMMEDIATE RELEASE 1 November 2008

CELEBRATE THE 2008 HOLIDAY SEASON WITH A HOST OF EVENTS AT THE PENINSULA BEVERLY HILLS

During the holidays, The Peninsula Beverly Hills offers families and friends a myriad of festive amenities and events with which to celebrate the season and its traditions – and each other:

Holiday Amenities

Indulge your holiday senses and relax after a day of shopping at the Club Bar, Living Room, Roof Garden, or Belvedere Restaurant, with a host of holiday beverages.

Festive Holiday Drinks

- Grasshopper Martini, $16.00
  Marie Brizard White Crème de Cacao, Marie Brizard Green Crème de Menthe, Cream
- Eggnog Martini, $16.00
  Eggnog, Amaretto di Saronno, Belvedere Vodka
- Mulled Red Wine, $17.00
  Semi-dry Red Wine, Light Rum, Lemon and Orange Juices, Dried Fruit, Tea, Spices

Hot Holiday Cocoa

- Traditional with Marshmallows, $7.00
- Mint-scented with a Candy Cane, $9.00
- Nutty with Amaretto, $14.00

Trees of Hope Royal Tea

Served in The Living Room from 1 December – 31 December, this special holiday tea will feature strawberries and Roederer Champagne, a selection of tea sandwiches and freshly baked scones and pastries, and an individual pot of one of The Peninsula's 28 exclusive teas. The $49 per person price includes a $10 donation to the Make-A-Wish Foundation and Trees of Hope, a glass of

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Roederer Champagne, as well as an ornament to sign and hang on The Peninsula Beverly Hills tree or take home.

Gingerbread Cookie Decoration

For the perfect hostess gift or stocking stuffer, pick up a Peninsula Gingerbread Man, personalized and elegantly wrapped by a hotel pastry chef who will be on hand Fridays, Saturdays and Sundays from 2:00 pm - 7:00 pm from 5 December through 21 December, at The Gingerbread Station, located in the Lobby. Cookies are $10 each.

Purchase the Peninsula Experience for Someone Special

Looking for the perfect last-minute luxury gift? Give someone The Peninsula Experience this holiday season with a Peninsula Gift Card good for a weekend getaway, an extraordinary dining experience, or a relaxing day at The Spa at The Peninsula Beverly Hills. With a call to The Peninsula Gift Hotline, Peninsula Gift Cards can be purchased and prepared for pick-up at the hotel's valet station or personally delivered by a Peninsula pageboy via a Rolls-Royce Phantom. The Peninsula Gift Card can be purchased for any amount and is valid for hotel, restaurant and spa services at any Peninsula Hotels property worldwide. Order by calling 310-975-3021 or at www.peninsula.com.

Indulge Yourself While Shopping for Others

As part of the "Spa & Shop Package," guests at The Peninsula Beverly Hills receive a $100 credit on services in The Spa at The Peninsula, which features exclusive treatments ranging from Shiffa Gem Oil Massages and Luzern Oxygen Facials to Acupuncture Facial Rejuvenation. In addition, they get a 15% discount on all Spa beauty products, as well as a 20% Discount Certificate good for shopping at Saks Fifth Avenue, a short walk from the hotel. Full American Breakfast for two, served in-room, on The Roof Garden or in The Belvedere Restaurant, is included in this special overnight package. Prices per room, two people sharing, per night, plus tax, begin at $550 for a Superior room, $650 for a Deluxe and $750 for a Grand Deluxe.

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Festive Dining at The Belvedere:

Peninsula Beverly Hills Executive Chef James Overbaugh has created holiday menus that include the finest and freshest seasonal produce, his contemporary twists on favorite traditional dishes and festive desserts. Reservations can be made by calling 310-975-2736.

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Thanksgiving at The Belvedere

Thursday, 27 November 2008 • 11:00am-9:00pm

$105 per person including free-flowing Perrier Jouët Champagne

Children 12 & under $37.00

To Begin:

Fuyu Persimmon Salad with Cucumber, Walnuts, Gorgonzola and Honey

* * *

Seared Diver Sea Scallops with Faro Grain, Arugula, Sweet Corn and Aleppo Pepper

* * *

Osso Bucco-Porcini Mushroom Terrine with Spiced Huckleberry Relish

* * *

Potato Gnocchi with Sage, Queensland Blue Pumpkin, Parmigiano Reggiano and Truffles

To Continue:

Roasted "Willie Bird" Free-range Sonoma Turkey with Chestnut-Marjoram Dressing, Cippoline

* * *

Onions, Glazed Young Carrots, Haricots Verts, Butternut Squash, Cranberry-Thyme Compote and Traditional Pan Gravy

* * *

Citrus-marinated Wild Striped Bass Fillet over Saffron-braised Fennel, Roasted Cauliflower and Honshimeji Mushrooms, Tarragon-Mandarin Orange Sauce

* * *

Cinnamon-braised Angus Beef Short Ribs with Yukon Gold Potato Purée, Grilled Asparagus, Lingonberries and Horseradish, Cinnamon-Beef Jus

To End:

Dessert Buffet including Coffee & Tea

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Gala Five-Course Christmas Eve Dinner at The Belvedere

Wednesday, 24 December 2008

From 6:00pm • $125.00 per person without beverages

To Begin:

Foie Gras-Gala Apple Terrine over Layered Crab Apple Brioche

* * *

Maine Lobster Bisque with Saffron Lobster Soufflé

* * *

Butter-roasted Sturgeon Fillet wrapped in Swiss Chard and King Oyster Mushroom Mousseline with Butternut Squash Nage

* * *

Prime Center Cut Angus Beef Tenderloin filled with Root Vegetables, Prosciutto and Gruyère, served with Butterball Potato-Beet Hash, Three Root Vegetable Purées and Cabernet-Beef Jus

To End:

Cranberry Orange Bread Pudding with Caramel Sauce, Crème Anglaise,

Hazelnut Ice Cream and a Cinnamon Tuile

* * * *

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Christmas Day at The Belvedere

Thursday, 25 December 2008 • 11:00am-9:00pm

$105.00 per person including free-flowing Perrier Jouët Champagne

To Begin:

Our Own Smoked Salmon with Shaved Fennel and a trio of Citrus Fruits

* * *

Roasted Sweet Carrot Salad with Gulf Shrimp and Tarragon

* * *

Truffled Macaroni and Cheese with Black Summer Truffles, Hen of the Woods Mushrooms and Parmigiano Reggiano

* * *

Ragoût of Duck, Chanterelle Mushrooms and Jerusalem Artichokes

To Continue:

Roasted "Willie Bird" Sonoma Free-range Turkey with Chestnut Cranberry Stuffing, Potato Purée, Braised Red Cabbage, Butternut Squash and Pan Gravy

* * *

Pan-seared Tai Snapper Fillet over Gratinéed Cauliflower with Honshimeji Mushrooms and Caper-Saffron Sauce

* * *

Roasted Veal Tenderloin with Sweet Potato-Bleu d'Auvergne Tart, Haricots Verts and Port Wine Reduction

To End:

Dessert Buffet including Coffee & Tea

* * * *

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New Year's Eve Early Seating at The Belvedere

Wednesday, 31 December 2008 • 6:00pm

$150.00 per person without beverages

To Begin:

Turbot Fillet in a "Parsley-Scallop Cloud" with Tomato Concassé and Crispy Saffron Polenta

* * *

Arugula Bisque with Pecans and Red Wine-Kalamata Salsa

To Continue:

Trio of Snake River Farms Wagyu Beef: Roast Sirloin, Grilled Filet Mignon and Braised Short Ribs with Burgundy-Wagyu Beef Jus

To End:

Warm Chocolate Custard Cake with Orange Chocolate Ganache,

Crème Anglaise and Caramel Ice Cream

* * * *

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New Year's Eve Gala Dinner

Wednesday, 31 December 2008 • 9:00pm

$250.00 per person without beverages

10-Piece Live Band and Dancing in The Living Room

To Begin:

Foie Gras Tart under Hennessy Aspic with Spiced Quince Preserve

* * *

Turbot Fillet in a "Parsley-Scallop Cloud" with Tomato Concassé and Crispy Saffron Polenta Cubes

* * *

Arugula Bisque with Pecans and Red Wine-Kalamata Salsa

To Continue:

Juniper-cured Quail with Marinated Chanterelles and Lingonberry Sauce

* * *

Trio of Snake River Farms Wagyu Beef: Roast Sirloin, Grilled Filet Mignon and

Braised Short Ribs with Burgundy-Wagyu Beef Jus

* * *

To End:

Warm Chocolate Custard Cake with Orange Chocolate Ganache,
Crème Anglaise and Caramel Ice Cream

New Year's Eve in The Living Room

Wednesday, 31 December 2008 • 8:00pm

$185.00 per person without beverages • Caviar, Hors D'oeuvres and Dessert

10-Piece Live Band and Dancing

* * *

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New Year's Day Champagne Brunch at The Belvedere

Thursday, 1 January 2009 • 11:00am-2:30pm

$59.00 per person including free-flowing Perrier Jouët Champagne

To Begin:

Freshly-carved Peking Duck wrapped in Moo Shoo with Scallions, Cucumbers and Hoisin

* * *

Crispy Chicken Oyster Salad with Maple-roasted Butternut Squash, Almonds and Pomegranate

* * *

Our Own Smoked Salmon with Watercress, Red Onions, Cumin-roasted Potatoes and Dill Aioli

* * *

Ahi Tuna Niçoise Salad with Olives, Capers, and Green Beans with a Meyer Lemon Vinaigrette

* * *

Elbow Pasta with Taleggio Cheese, Shaved Truffles and a Parmesan Tuile

* * *

Seasonal Organic Fruits and Berries

Choice of entrée includes:

Potato-crusted Chilean Sea Bass with Orange Reduction and Dill Oil

* * *

Truffled Brioche with Aged Country Ham, Fontina Cheese and Organic Eggs

* * *

Crispy Alaskan Salmon with a White Bean Salad, Cherry Tomatoes and Asparagus
Meyer Lemon & Caper Vinaigrette

* * *

Hawaiian Blue Prawns and Oaxacan Chorizo Quiche

with Heirloom Tomatoes and Arugula Salad

* * *

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Buttermilk Biscuits with Chicken and Sun Dried Tomato Sausages, Organic Eggs
and Baby Spinach with Aged Beemster Cheese

* * *

Duck Confit with Okinawa Sweet Potatoes, Chanterelle Mushrooms
and Sunny Side Up Duck Eggs

* * *

Corn Nut-crusted Chicken Breast with Fingerling Potatoes, Artichokes
and Blue Lake Beans with Peppadew Pepper Sauce

* * *

"Kobe Style" Flat Iron Steak with Sweet Carrots, Cippolini Onions
and Pencil Asparagus with Red Wine Reduction

To End:

Dessert Buffet

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About The Peninsula Beverly Hills

The only AAA Five-Diamond and Mobil Five-Star hotel in Southern California for 15 consecutive years, The Peninsula Beverly Hills offers 193 elegantly appointed rooms, including 36 suites and 16 private villas, nestled among lush tropical gardens in the heart of Beverly Hills. This iconic luxury hotel is home to the sumptuous Belvedere Restaurant, The Living Room, where the legendary Peninsula Afternoon Tea is served daily, The Peninsula Spa and the Rooftop Garden, a refined-resort oasis featuring a swimming pool, private cabanas, and outdoor cocktails and dining. The Peninsula Beverly Hills is located at the intersection of Wilshire and South Santa Monica Boulevards, within easy walking distance of Century City and Beverly Hills' legendary Rodeo Drive.

About The Peninsula Hotels

Incorporated in 1866 and listed on the Hong Kong Stock Exchange, The Hongkong and Shanghai Hotels, Limited is a holding company whose subsidiaries are engaged in the ownership and management of prestigious hotels, and commercial and residential properties in key destinations in Asia and the USA. The hotel portfolio of the Group, The Peninsula Hotels, comprises The Peninsula Hong Kong, The Peninsula New York, The Peninsula Chicago, The Peninsula Beverly Hills, The Peninsula Tokyo, The Peninsula Bangkok, The Peninsula Beijing, The Peninsula Manila, The Peninsula Shanghai (opening 2009), and Quail Lodge Resort and Golf Club in Carmel, California. The property portfolio of the Group includes The Repulse Bay complex, The Peak Tower and The Peak Tramways, St. John's Building and The Landmark in Ho Chi Minh City, Vietnam.

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