

# THE PENINSULA

HONG KONG

11th March 2009

## THE PENINSULA PRESENTS AN EXCLUSIVE MENU AND THE WINES OF TRIMBACH AT SPRING MOON

Spring Moon is kicking off springtime with a six-course menu especially created by the restaurant's Executive Chef, Paul Lau Ping Lui and paired with five wines from The House of Trimbach. Served only from 13th March to 15th April, this is an exclusive menu which must be tried by lovers of Alsatian wine.

"Encouraged by the success of past Spring Moon wine pairing menus, we look forward to providing our guests with another exemplary Chinese culinary experience. Trimbach has a history that dates back 12 generations, and as a legendary hotel, we see this special wine pairing menu as a marriage of great traditions," says Oliver Schnatz, Director of Food and Beverage.

"Before we created the menu, we held a tasting of the selected wines. The Trimbach Pinot Blanc 2005 is fruity and has clarity, which we knew would go well with sea conch to enhance the sweetness of the wine and reinforce the refreshing flavours of the seafood. For dessert, we paired the Trimbach Gewürztraminer 2006, which carries a perfumed nose of lychee, with warm lychee fruit and chilled longan jelly. The wine and the fruits complement each other to create harmony on the palate, with sweet and lingering flavours," says Chef Lau.

The Trimbach wine pairing menu is HK\$ 1,288 per person (subject to 10% service charge). The featured wines include Trimbach Pinot Blanc 2005, Trimbach Riesling 2006, Trimbach Riesling "Cuvée Frédéric Emile" 2004, Trimbach Pinot Gris "Réserve" 2005 and Trimbach Gewürztraminer 2006.

- more -

# THE PENINSULA

HONG KONG

**THE PENINSULA PRESENTS**

**AN EXCLUSIVE MENU AND THE WINES OF TRIMBACH AT SPRING MOON – 2**

## *Trimbach Wine Pairing Menu*

Chilled sliced sea conch with fungus

*Trimbach Pinot Blanc 2005*



Braised sea cucumber with duck fillet in hawthorn sauce

*Trimbach Riesling 2006*



Crispy soft shell crab with spicy chilli sauce

*Trimbach Riesling “Cuvée Frédéric Emile” 2004*



Steamed garoupa rolls with shark’s fin and asparagus

*Trimbach Pinot Gris “Réserve” 2005*



Baked lamb fillet with lily bulb and red dates

*Trimbach Pinot Gris “Réserve” 2005*



Deep-fried sesame nuggets filled with lychee and chilled longan jelly

*Trimbach Gewürztraminer 2006*

HK\$ 1,288\*  
with wines

or

HK\$ 1,088\*  
without wines

per person

\*Price is subject to 10% service charge

For reservations or more information, please call (852) 2315 3160, fax: (852) 2315 3140 or e-mail:  
[diningphk@peninsula.com](mailto:diningphk@peninsula.com).

- more -

# THE PENINSULA

HONG KONG

## THE PENINSULA PRESENTS

### AN EXCLUSIVE MENU AND THE WINES OF TRIMBACH AT SPRING MOON – 3

#### TASTING NOTES

##### *Trimbach Pinot Blanc 2005*

###### *Alsace, France*

Trimbach 2005 Pinot Blanc is characterised by a beautiful fruitiness, reflecting the clarity and purity of the harvested grapes. The grapes have been carefully selected by The House of Trimbach from September through early October and carefully pressed in pneumatic presses. This medium-bodied wine is fresh, clean and smooth in the aftertaste with a delicious fruit acidity.

##### *Trimbach Riesling “Cuvée Frédéric Emile” 2004*

###### *Alsace, France*

The Trimbach family picks the Riesling grapes, grown in the best terroirs from Ribeauvillé, only when they reach maximum ripeness to give optimum depth of flavour and complexity. Riesling Cuvée Frédéric Emile has an attractive and powerful nose, intensity, depth and beautiful mineral flavours, adding a rich, ripe acidity on the palate.

##### *Trimbach Riesling 2006*

###### *Alsace, France*

A complex nose is dominated by a hint of mineral flavour, which reveals its good ripeness and acidity. The mouth follows the nose with a superb richness of ripe fruits on the palate, including a mix of peach, quince, grapefruit and lemon that offers a good acidity in the finish. With a lingering, clean and dry finish, this wine has excellent ageing potential.

##### *Trimbach Pinot Gris “Réserve” 2005*

###### *Alsace, France*

Vinified to achieve a nice balance, the 2005 Pinot Gris Réserve was fermented in stainless steel vats with no oak ageing and little residual sugar. Harvested from a beautiful vintage, this wine is rich with yellow juicy peaches and ripe pear on the nose and has a lovely texture offering creaminess on the palate. Full bodied, with smoky tropical fruit flavours and a long slightly nutty finish, this rich and fragrant 2005 Pinot Gris Réserve is a delightful discovery for many wine lovers.

##### *Trimbach Gewürztraminer 2006*

###### *Alsace, France*

The full bodied, entirely dry Gewürztraminer was produced from grapes selected by The House of Trimbach from mid- to late-October. The deep golden colour is a reflection of this rich, intense and luscious wine. The perfumed nose of lychee adds a fruity dimension to the dry and spicy finish of Gewürztraminer.

# THE PENINSULA

HONG KONG

## **THE PENINSULA PRESENTS**

### **AN EXCLUSIVE MENU AND THE WINES OF TRIMBACH AT SPRING MOON – 4**

#### **ABOUT THE HOUSE OF TRIMBACH**

Jean Trimbach began making wines in Alsace in 1626. Thanks to superb vineyards and excellent wines, his descendants were able to build up an enviable reputation within the region and beyond.

International acclaim came in 1898, when Frédéric Emile Trimbach showed his wines at the great International Fair in Brussels, where he carried off the most coveted prizes. From that time, Trimbach has been rated globally as one of the great names of Alsace.

The jewel in the crown is the family's Clos Sainte Hune vineyard, widely seen as the king of Alsace Rieslings. The Trimbach family remains its sole proprietor to this day.

The house of Trimbach is based in Ribeauvillé, a city in Alsace, located on the eastern border of France. The family tradition has been proudly maintained from father to son through 12 generations of great wine-makers and today, Hubert and Bernard Trimbach are at the helm, ably assisted by Bernard's sons, Pierre and Jean.

###

Incorporated in 1866 and listed on the Hong Kong Stock Exchange (00045), HSH is a holding company whose subsidiaries and its jointly controlled entity are engaged in the ownership and management of prestigious hotel, commercial and residential properties in key destinations in Asia and the USA. The hotel portfolio of the Group 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 in late 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, The Landmark in Ho Chi Minh City, Vietnam and the Thai Country Club in Bangkok, Thailand.

For further information, please contact:

Ms Stella Suen

Director of Public Relations

The Peninsula Hong Kong

Salisbury Road, Tsimshatsui, Kowloon, Hong Kong

Telephone : (852) 2315 3010

Fax : (852) 2722 4170, 2315 3124

E-mail : [stellasuen@peninsula.com](mailto:stellasuen@peninsula.com)

Website : [www.peninsula.com](http://www.peninsula.com)

Digital Photo Library : [www.leonardo.com/peninsula](http://www.leonardo.com/peninsula)

Broadcast Video Library : [www.thenewsmarket.com/thepeninsulahotels](http://www.thenewsmarket.com/thepeninsulahotels)