

THE PENINSULA

HONG KONG

20th February 2009

THE PENINSULA PRESENTS

THE BLACK DIAMONDS OF FRENCH CUISINE – BLACK TRUFFLES

The Peninsula Hong Kong is delighted to welcome La Maison Pébeyre to Gaddi's on **Thursday, 12th March 2009** to showcase black truffles from Périgord, France and share the art of appreciating this jewel of French cuisine. La Maison Pébeyre is the only French company that specialises exclusively in the truffle trade and have worked with The Peninsula Hong Kong for over 20 years.

Gaddi's Chef, David Goodridge, says "The black truffle's exclusivity and diversity makes it a wonderful ingredient for innovative and extravagant French creations. Its seasonality and richness in flavour makes it a perfect indulgence for this time of the year".

The menu has been created to showcase the elaborate use of Périgord black truffles, also known as *Tuber Melanosporum*. "Each ingredient was carefully chosen to extract and reinforce the unique flavour of the truffles. For the first course, I chose a classic combination of artichoke and black truffles, then added marinated goose liver to offer another dimension of richness of three intense yet balanced flavours". Every dish on the tasting menu carries the same degree of thoughtfulness in its creation to offer a fine pairing of Périgord truffles and seasonal ingredients.

The gala evening on 12th March begins with a Champagne cocktail reception at 7:00 pm, followed by a special introduction to the black truffles. At 8:00 pm, a specially created five-course menu paired with four fine wines will be served. The first course, Jerusalem Artichoke Custard, is paired with Puligny-Montrachet 1er Cru "Champ Gain", Domaine Olivier Leflaive 1999 Magnum Côte de Beaune, Burgundy to enliven the richness of black truffles. The meal concludes with Château Gilette "Crème de Tête", Preignac 1955 Sauternes, Bordeaux, which is a deep golden colour with a rich, honeyed bouquet.

The exemplary black truffle dinner is served at HK\$ 2,988 per person (subject to 10% service charge).

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THE PENINSULA

HONG KONG

THE PENINSULA PRESENTS

THE BLACK DIAMONDS OF FRENCH CUISINE – BLACK TRUFFLES - 2

Black Truffle Dinner

Apéritif

Champagne

Billecart-Salmon, Brut Rosé Magnum

Aÿ, Champagne

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Royale et cappuccino de topinambours à la truffe noire du Périgord, foie gras mariné, pomme de terre croustillante et lard fumé

Jerusalem artichoke custard and cappuccino with black Périgord truffles,
marinated goose liver, crispy potatoes and bacon

White Wine

Puligny-Montrachet 1er Cru “Champ Gain”, Domaine Olivier Leflaive 1999 Magnum

Côte de Beaune, Burgundy

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Coquille St. Jacques cuit au four à la crème de truffe noire

Oven-baked scallop with black truffle cream

White Wine

Puligny-Montrachet 1er Cru “Champ Gain”, Domaine Olivier Leflaive 1999 Magnum

Côte de Beaune, Burgundy

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Pigeonneau de Bresse cuit lentement à la croûte de truffe noire, sa cuisse rôtie et son pithiviers

Black truffle-crusted Bresse pigeon
with its roasted leg and pithivier

Red Wine

Nuits-Saint-Georges, Domaine Jean Chauvenet 1999 Magnum

Côte de Nuits, Burgundy

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– more –

THE PENINSULA

HONG KONG

THE PENINSULA PRESENTS

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Brie de Meaux à la truffe noire

Brie from Meaux pressed with black truffles

Port

Graham Vintage Port 1966 Magnum

Portugal



Entremet à la truffe noire du Périgord façon Gaddi's

Gaddi's-style sweet taste of black Périgord truffles

Sweet Wine

Château Gilette "Crème de Tête", Preignac 1955

Sauternes, Bordeaux



Mocha ou thé Peninsula

Moka or Peninsula tea

Petits fours

HK\$ 2,988 (subject to 10% service charge)

For reservations, please telephone (852) 2315 3171, fax (852) 2315 3140 or e-mail

diningphk@peninsula.com.

ABOUT GADDI'S

Since its opening in 1953, Gaddi's has long held an impeccable reputation as a supreme social setting and superb restaurant. Its chandeliers and blue and gold tones create a gracious backdrop for exemplary service, gourmet French cuisine and a magnificent wine list, while a private dining room provides an excellent venue for special occasions. In addition to serving the finest French cuisine, from Mondays to Saturday evenings The Gaddi's Band plays music for dancing.

THE PENINSULA

HONG KONG

THE PENINSULA PRESENTS

THE BLACK DIAMONDS OF FRENCH CUISINE – BLACK TRUFFLES - 4

ABOUT DAVID GOODRIDGE

Gaddi's Chef, David Goodridge, honed his skills working alongside one of the world's finest chefs, Raymond Blanc. Goodridge spent eight years at the two-Michelin-starred Le Manoir aux Quat' Saisons in Oxfordshire, England, rapidly working his way through the ranks from pastry chef to attain Senior Sous Chef at the age of just 25 – a remarkable rise. Goodridge also spent three short spells gaining further experience at three triple-Michelin-starred restaurants in France: Le Maison Troisgros, Restaurant Pierre Gagnaire and La Cote D'Or.

In 1999, Goodridge was honoured with the 1999 Acorn High Achievers Award by *Caterer and Hotel Magazine*, the award acknowledging young achievers aged under 30. "I had the drive and ambition, but also the dedication and determination," he says. He also won three gold medals and two silvers in Salon Culinaire national competitions.

After leaving Le Manoir in 2002, he worked in Tokyo and Tokushima, under respected chef Koyama Hirohisa at his eponymous restaurants. The year there allowed him to broaden his perspective by working on new skills and learning about new ingredients, as well as the different sensibilities of Asian colleagues and diners.

Goodridge says he never expected to return to Asia, but he was overwhelmed when the offer to helm the Gaddi's team came up in 2004. Five years on, Goodridge retains a simple philosophy, "I want guests to have the feeling that they can't wait to come back," he says.

THE PENINSULA

HONG KONG

THE PENINSULA PRESENTS

THE BLACK DIAMONDS OF FRENCH CUISINE – BLACK TRUFFLES - 5

ABOUT LA MAISON PÉBEYRE

Founded 1897 in France's Lot region, La Maison Pébeyre specialises exclusively in the truffle trade. The only company of its kind in France, it contributes up to 70 percent of the world's truffle market. Apart from truffles, Pébeyre also produces truffle-flavoured oil, truffle butter, truffle-flavoured balsamic vinegar, duck foie gras with truffles and other products. La Maison Pébeyre is currently owned by the grand-son and great-grand-son of its founder, Mr Pierre Pébeyre. (<http://www.pebeyre.fr/>)

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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.

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