

THE PENINSULA

HONG KONG

22 February 2010

THE PENINSULA PRESENTS THE WINES OF CHÂTEAU PICHON LONGUEVILLE COMTESSE DE LALANDE & LOUIS ROEDERER CHAMPAGNE

With growing interest in a series of dinners hosted by renowned wine makers, The Peninsula Hong Kong is delighted to welcome Mr Michel Janneau, Executive Vice President of Château Pichon Lalande & Louis Roederer, to a very special evening on Thursday, 18 March to showcase eight exceptional wines, including the vintages *Château Pichon Longueville Comtesse de Lalande 1975* and *Château Pichon Longueville Comtesse de Lalande 1989*.

“The Peninsula is honoured to present eight extraordinary wines from renowned Château Pichon Lalande & Louis Roederer, which has a rich history of family tradition and a legacy of excellence. This gala evening offers a unique dining experience that will enable guests to understand the vision shared by the hotel and the winery to maintain supreme quality and to uphold their founding values,” says Oliver Schnatz, Director of Food and Beverage.

Gaddi’s Chef, David Goodridge, says, “This menu has been designed with the distinct qualities of these exemplary wines in mind. The entrée, Bresse Pigeon with Goose Liver and Crispy Confit Leg, is paired with three *Château Pichon Longueville Comtesse de Lalande* wines to offer a side-by-side taste comparison, which highlights the multiple dimensions of the wines to reinforce their unique depth and notes.”

The gala evening begins with a cocktail reception at 7:00 pm, followed by a special introduction to the wines by Mr Janneau. At 8:00 pm, a specially created five-course menu will be served and paired with eight exemplary wines, which include Louis Roederer, Brut 2004, Louis Roederer, Cristal Brut 2002, Réserve de la Comtesse 1995, Réserve de la Comtesse 2000, Château Pichon Longueville Comtesse de Lalande 1975, Château Pichon Longueville Comtesse de Lalande 1989, Château Pichon Longueville Comtesse de Lalande 2003 and Ramos Pinto 10 years.

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CHÂTEAU PICHON LONGUEVILLE COMTESSE DE LALANDE
& LOUIS ROEDERER CHAMPAGNE – 2**

Salade de tourteaux au avocat et caviar Oscietre

Fresh crab with crème fraîche, avocado and Oscietra caviar

Louis Roederer, Brut 2004

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Lard de porc cuit lentement au chou-fleur rôtis et crème de citron au thym

Slow-cooked black pork belly with roasted cauliflower and a lemon thyme cream

Louis Roederer, Cristal Brut 2002

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Raviolo de royale de topinambours à la truffe noire de Périgord

Jerusalem artichoke custard and black Périgord truffle raviolo

Reserve de la Comtesse 1995

Reserve de la Comtesse 2000

§

Pigeonneau de Bresse en deux façons au foie gras

Bresse pigeon with goose liver and crispy confit leg

Château Pichon Longueville Comtesse de Lalande 1975

Château Pichon Longueville Comtesse de Lalande 1989

Château Pichon Longueville Comtesse de Lalande 2003

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Fraise, rhubarbe, framboises et vanille

Strawberry, rhubarb, and raspberry combination with vanilla

Ramos Pinto 10 years

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Moka ou thé Peninsula

Mocha or Peninsula tea

Petits fours

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

For reservations, please telephone (852) 2315 3171, fax (852) 2315 3140 or e-mail diningphk@peninsula.com.

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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.

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 Côte D'Or.

In 1999, Goodridge was honoured with the 1999 Acorn High Achievers Award by *Caterer and Hotelkeeper 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 guests.

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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. Six years on, Goodridge retains a simple philosophy, "I want guests to have the feeling that they can't wait to come back," he says.

ABOUT CHÂTEAU PICHON LONGUEVILLE COMTESSE DE LALANDE & LOUIS ROEDERER CHAMPAGNE

Château Pichon Longueville Comtesse de Lalande was founded in 1689. Its great traditions have been passed down through many generations and, since 1978, have been upheld by May Eliane de Lencquesaing, who is credited with modernising the château and elevating the recognition of the winery to new heights.

In 2006, Château Pichon Longueville Comtesse de Lalande joined forces with the Louis Roederer Champagne house, marking a new milestone in the development of the celebrated winery.

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Incorporated in 1866 and listed on the Hong Kong Stock Exchange (00045), HSH is a holding company whose subsidiaries and jointly controlled entity are engaged in the ownership and management of prestigious hotel, commercial and residential properties in key destinations in Asia, the USA and Europe. The hotel portfolio of the Group comprises The Peninsula Hong Kong, The Peninsula Shanghai, The Peninsula Beijing, The Peninsula New York, The Peninsula Chicago, The Peninsula Beverly Hills, The Peninsula Tokyo, The Peninsula Bangkok, The Peninsula Manila and The Peninsula Paris (opening in 2012). 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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