

THE PENINSULA

HONG KONG

25th June 2008

TURN UP THE HEAT WITH THAI FLAVOURS AT THE PENINSULA HONG KONG

Guests' tastebuds will be all fired up from 1st to 31st July, when The Lobby and The Verandah will serve Thailand's most fantastic flavours. Expect spicy chillies, tart limes, savoury fish sauce and sweet coconut as The Peninsula Hong Kong hosts Ms Sumalee Boonek, Chef de Cuisine, Thiptara Thai restaurant at The Peninsula Bangkok.

The Lobby's à la carte menu offers a wide variety of authentic dishes, ranging from Sweet and Sour Soup with Salmon and Ginger to Egg Noodles with Beef Curry. Of course, those with a sweet tooth are not left out; guests may choose Tapioca Pudding with Fresh Fruit and Mango Sauce or Taro, Pandan and Pumpkin Dumplings in Coconut Milk to finish.

The Thai à la carte menu is available at both lunch (12:00 noon – 2:00 pm) and dinner (6:30 pm – 10:30 pm). Please note the dress code in The Lobby is smart casual (no flip-flops, beach sandals, plastic footwear or athletic wear.) and after 7:00 pm, full-length trousers only and no sleeveless shirts for gentlemen. For reservations please call 2315 3069 .

Meanwhile, The Verandah's buffet features dishes such as Spicy Deep-fried Catfish with Mango Salad and Stir-fried Roasted Duck with Dried Chillies, among others.

This special Thai menu is available daily during lunch (12:00 noon – 2:30 pm) at HK\$ 298 (adults) and HK\$ 198 (children) from Monday to Saturday, while the Leisure Lunch on Sundays and Public Holidays and dinner (6:30 pm – 10:30 pm) are at HK\$ 448 (adults) and HK\$ 268 (children from aged 3 – 11). Prices are subject to 10% service charge. For reservations please call 2315 3166.

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**TURN UP THE HEAT
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THE PENINSULA HONG KONG – 2**

**The Lobby A La Carte Menu –
The Flavours of Thailand, 1st to 31st July**

Miang Kham

Roasted Coconut, Dried Shrimps, Shallots, Ginger and Lime
in a Betel Leaf with Palm Sauce

Khao-Niew Som-Tum Nua-Dad Diew

Papaya Salad with Deep-fried Beef and Sticky Rice

Tom Som Salmon

Sweet and Sour Soup with Salmon and Ginger

Gaeng Lhiang Goong Phak Ruam

Shrimp Soup with Rhizome and Mixed Vegetables

Khao-Soy Nua

Egg Noodles with Beef Curry

Pla-Neung Sa-Mon-Prai

Steamed Seabass with Shallots and Black Peppercorns

Gai Yang Ta-Krai

Grilled Marinated Chicken with Lemongrass

Tago Pol-La-Mai

Tapioca Pudding with Fresh Fruit and Mango Sauce

Buo-Loy Sam-Si

Taro, Pandan and Pumpkin Dumplings in Coconut Milk

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**TURN UP THE HEAT
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**The Verandah Buffet Menu –
The Flavours of Thailand, 1st to 31st July**

APPETISERS

Yum Pla-Dug-Foo

Spicy Deep-fried Catfish with Mango Salad

Phla Tha-Lay

Seafood Salad with Lemongrass and Mint Leaves

Nua-Dad Diew

Deep-fried Beef with Shallots

SOUP

Tom Som Salmon

Sweet and Sour Soup with Salmon and Ginger

MAINS

Gaeng Pha Gai

Organic Chicken in Red Curry with Rhizomes and Mixed Vegetables

Hor Mok Goong

Prawn Soufflé

Ped Phad Prik Haeng

Stir-fried Roasted Duck with Dried Chillies

DESSERTS

Tago Pol-La-Mai

Tapioca Pudding with Fresh Fruit and Mango Sauce

Bua Loy Phuag

Taro Dumplings in Coconut Milk

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SUMALEE BOONEK CHEF DE CUISINE, THIPTARA THE PENINSULA BANGKOK

After gaining culinary diplomas in Thailand, Chef Sumalee's expertise in Thai cuisine has taken her around the world and won her prestigious awards, including a gold medal from the Thailand Chefs Association.

Since completing her culinary studies in Thai colleges, Chef Sumalee has dedicated her skills to the perfection and enhancement of Thailand's sophisticated cuisine.

She has been a valuable ambassador to the exquisite tastes and ornamental presentation of Thai cuisine, demonstrating her skills in international food festivals, competitions and promotions around the world including Switzerland, New Zealand and Singapore.

Mrs. Boonek embarked on her career as a cook's assistant at the Ambassador Hotel, then moved on to become Chef de Partie at The Regent Hotel Bangkok. Since 1998, The Peninsula Bangkok has been proud to have her as Executive Thai Chef, delighting guests with an authentic taste of Thailand's enchanting cuisine.

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TURN UP THE HEAT WITH THAI FLAVOURS AT THE PENINSULA HONG KONG – 5

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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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