

22 July 2010

**THE PENINSULA HONG KONG PRESENTS
ROSÉ SUNDAYS AT GADDI'S**

The Peninsula Hong Kong is pleased to welcome guests to a bubbly weekend on Rosé Sundays at Gaddi's, where free-flowing Billecart-Salmon Rosé Champagne is paired with delightful jazz tunes. The essence of a truly relaxing weekend is best interpreted through the combination of fine food, Champagne and jazz melodies – the perfect way to calm the spirit and satisfy the gastronomic cravings!

Rosé Sundays at Gaddi's will be offered every Sunday from 1 August 2010. Gaddi's Chef, David Goodridge, and his team will present a specially created four-course menu that includes an endless pouring of Rosé Champagne from the legendary Billecart-Salmon House, which has a history dating back to 1818. A three-piece jazz ensemble will entertain guests who appreciate a spontaneous spirit and improvisation talent from 12:00 noon to 3:00 pm.

“As one of the most popular dining choices for celebrations over the past 57 years, Gaddi's has witnessed countless significant moments in our guests' lives. Rosé Sundays is a wonderful way to celebrate the weekend and unwind with loved ones on a jazzy, fizzy afternoon while also partaking in delectable dining,” says Kevin Tsang, the hotel's Director of Food and Beverage.

Since 1953, when Gaddi's first opened its doors, the restaurant has preserved the fine culinary experience while adding a modern interpretation to its food presentation. “Since its opening, Gaddi's has always been a leader in fine dining and the most sought-after venue for celebrations. Trends and tastes have changed, but the unwavering commitment to innovation, and the obsessive dedication to service and attention to detail have never altered here,” says Goodridge.

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ROSÉ SUNDAYS AT GADDI'S

Foie gras mariné et confit à la rhubarbe et noisettes
Marinated goose liver confit with rhubarb and hazelnuts

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Raviolo de homard rôtis au fenouil et beurre d'Armagnac
Roasted lobster raviolo with fennel and Armagnac butter

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Filet de saumon Tasmanien fumé et poché à l'huile vierge d'olives
Lightly-smoked Tasmanian salmon poached in olive oil

où
or

Coquelet de Bresse en deux façons aux champignons sauvages
Bresse Spring chicken prepared two ways with wild mushrooms

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Dessert surprise à la façon Gaddi's
Gaddi's sweet taste surprise

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Moka ou thé Peninsula
Mocha or Peninsula tea

Petits fours

HK\$ 888 per person (subject to 10% service charge)

Including unlimited Billecart-Salmon Rosé Champagne

*A three-course children's menu, priced at HK\$ 388 per child,
is also available for guests aged 3-12 (subject to 10% service charge).*

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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, every evening from Monday to Saturday, 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-star *Le Manoir aux Quat' Saisons* in Oxfordshire, England, rapidly working his way through the ranks from Pastry Chef to 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-star 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 under 30. "I had the drive and ambition, but also the dedication and determination," he says. He has also won three gold medals and two silvers at 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.

Goodridge says he never expected to return to Asia, but 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.

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Incorporated in 1866 and listed on the Hong Kong Stock Exchange (00045), HSH is a holding company whose subsidiaries, associates 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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