THE PENINSULA

BEVERLY HILLS

For Immediate Release **December 7, 2011**

CELEBRATE THE 2011 HOLIDAY SEASON WITH FESTIVE DINING AND EVENTS AT THE PENINSULA BEVERLY HILLS

The Peninsula Beverly Hills will be alive with the sights, scents and sounds of the holidays this winter, as it offers families and friends a myriad of culinary celebrations and events. The festivities begin on Friday, November 25, 2011, when colorful lights and décor will transform the hotel into a dazzling setting for Afternoon Tea, cocktails, dining, after-dinner musical entertainment and private parties. Located in the heart of fashionable Beverly Hills, The Peninsula is also a perfect spot to relax after holiday shopping. Throughout the season, guests will be welcomed with a fragrant cup of complimentary hot apple cider garnished with cinnamon sticks in The Living Room from 12:00 noon until 6:00 pm daily.

IN THE LIVING ROOM

Trees of Hope

Once again, The Peninsula Beverly Hills will participate in The Peninsula Hotels' worldwide charity program, "Trees of Hope." Guests and visitors will be invited to purchase an ornament to hang on the hotel's majestic Christmas tree in the Living Room, with 100% of the proceeds going to the Make-A-Wish Foundation® of Beverly Hills to grant the heartfelt wishes of local children with life-threatening medical conditions.

Festive Afternoon Tea

Served in The Living Room, an elegant salon offering comfortable sofas, armchairs and two fireplaces, Festive Afternoon Tea begins on Tuesday, November 1, 2011, with three seatings daily: 12:00 noon, 2:30 pm and 5:00 pm, to the accompaniment of a classical harpist. For a holiday indulgence, guests can spoil themselves with the Imperial Tea, which includes a miniature caviar cake and a "Cap Cake," a delectable pastry version of The Peninsula's signature Page hat. The Imperial Tea is priced at US$ 60 per person with a glass of Nicolas Feuillatte Brut Champagne and US$ 65 per person with a glass of Nicolas Feuillatte Rosé Champagne. Part of the proceeds will be donated to the Make-A-Wish Foundation® of Beverly Hills to grant the heartfelt wishes of local children with life-threatening medical conditions. For inquiries and reservations, please call (1-310) 975 2736 or e-mail diningpbh@peninsula.com.

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Holiday Supper Club with Antonio

During the festive season, from 8:00 pm to 12:00 midnight Tuesdays through Saturdays, The Living Room will be transformed into a "Holiday Supper Club," where guests can enjoy traditional holiday music, the best of Broadway and more performed by resident pianist and local favorite, Antonio Castillo de la Gala. Guests will be able to choose from a special three-course Holiday Supper Club menu priced at US$ 48, and a selection of after-dinner drinks, light fare and desserts. The Holiday Supper Club will be available from December 1-30, with the exception of December 24 and 25. For inquiries and reservations, please call (1-310) 975 2736, or e-mail diningpbh@peninsula.com.

New Year's Eve in The Living Room

The Peninsula Beverly Hills will welcome the New Year with elegant dining and dancing festivities. The festivities begin at 7:30 pm in The Living Room, with a four-course dinner, entertainment by a live band, dancing starting at 9:00 pm and a midnight countdown. The New Year's Eve menu will include appetizers such as Monkfish Confit with Tuscan Beans, Romesco and Watercress Emulsion and Duck Galantine with Tangerine-Persimmon Purée, Lingonberry Gelée and Pistachio Oil. The festive dessert is Liquid-center Equatorial Chocolate "Moelleux" with Praline Emulsion, Kumquat Confit and Mandarin Sorbet. New Year's Eve in The Living Room is priced at US$ 185 per person, excluding drinks. For inquiries or reservations, please call (1-310) 975 2736 or e-mail diningpbh@peninsula.com.

IN THE BELVEDERE

At the award-winning Belvedere restaurant, The Peninsula Beverly Hills' Executive Chef James Overbaugh has created a variety of holiday menus that showcase the finest regional ingredients in a contemporary twist on the season's traditional dishes. For inquiries or reservations, please call (1-310) 975 2736 or e-mail diningpbh@peninsula.com.

Christmas Eve

On Saturday, December 24, 2011, from 5:00 pm to 10:30 pm, The Belvedere will offer a gala five-course Christmas Eve dinner in The Belvedere. The choice of appetizers includes Christmas Goose Terrine with Persimmon Carpaccio, Lingonberries, Kabocha Squash Purée and Micro Sage, followed by an entrée of

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Lamb Loin Cuit Sous Vide with Five-Spice Shank Ragoût, Braised D'Anjou Pears, Sweet Potato Gnocchi and Pomegranate Reduction. Dessert will be a Bûche de Noël, Traditional Christmas Yule Log with Meringue Mushrooms. Christmas Eve Dinner in The Belvedere is priced at US$ 125 per person, excluding drinks.

Christmas Day

On Sunday, December 25, 2011, from 11:00 am to 9:00 pm, guests can enjoy a traditional holiday meal served family-style. The choice of appetizers includes Chilled Smoked Duck with Charred Treviso, Poached Egg and Port Gastrique, followed by a choice of entrées, including Roasted "Willie Bird" Free-range Sonoma Turkey with Chestnut-Marjoram Dressing, Cipollini Onions, Glazed Young Carrots, Haricots Verts, Butternut Squash, Cranberry-Thyme Compote and Traditional Pan Gravy, and Roasted Prime Rib of Beef with Okinawa Potato-Goat Cheese Mousse, Chanterelles, Bloomsdale Spinach and a Cabernet Reduction. Dessert will be a selection of traditional Christmas sweets from the buffet. The traditional Christmas Day menu is priced at US$ 115 per person, including unlimited Nicolas Feuillatte Brut Champagne, US$ 45 for children 12 years and under.

New Year's Eve Early Seating

On Saturday, December 31, 2011, at 6:00 pm, guests can enjoy a four-course dinner in The Belvedere accompanied by music of resident pianist Antonio Castillo de la Gala. The choice of appetizers includes Duck Galantine with Tangerine-Persimmon Purée, Lingonberry Gelée and Pistachio Oil, and will be followed by an entrée of Wagyū Beef Two Ways: Bordeaux-braised Short Rib with Pommes Anna, Root Vegetables and Fresh Périgord Truffles, and Roasted Sirloin with Celeriac, Hubbard Squash Fondant and White Cranberries, with an Oloroso Reduction. The festive dessert is Liquid-center Equatorial Chocolate "Moelleux" with Praline Emulsion, Kumquat Confit and Mandarin Sorbet. The New Year's Eve early-seating dinner is priced at US$ 150 per person, excluding drinks.

New Year's Eve Gala

On Saturday, December 31, 2011, beginning at 9:00 pm, The Belvedere will offer a gala six-course dinner, followed by a live band, dancing and a midnight countdown in The Living Room. The menu includes appetizers such as a New Year's Eve Celebration of Seafood and Caviar, followed by an entrée

of Wagyū Beef Two Ways, and the festive Equatorial Chocolate "Moelleux" for dessert. The New Year's Gala Menu is priced at US$ 250 per person, excluding drinks.

New Year's Day Sunday Brunch

The new year will start on a high note as The Belvedere celebrates with a three-course Jazz brunch offered on Sunday, January 1, 2012, from 11:00 am to 2:30 pm. The choice of appetizers includes Freshly-carved Peking Duck wrapped in Moo Shoo with Scallions, Cucumbers and Hoisin, and Our Own Smoked Salmon with Watercress, Red Onions, Cumin-roasted Potatoes and Dill Aïoli. Entrées range from Buttermilk Biscuits with Chicken and Sun-dried Tomato Sausages, Organic Eggs and Baby Spinach, Aged Beemster Cheese; and Peninsula's *Croque Madame*: Truffled Brioche with Aged Country Ham, Fontina Cheese and Organic Eggs; to "Kobe Style" Flat Iron Steak with Yukon Purée, Bloomsdale Spinach, Cipollini Onions, Asparagus and Cabernet Jus. Dessert will be a selection of traditional cakes, sweets and pastries from the buffet. To view the complete menu, please visit New Year's Day Sunday Brunch Menu. New Year's Day Sunday Brunch is priced at US$ 85 per person, including unlimited Nicolas Feuillatte Brut Champagne, or US$ 99 per person, including unlimited Nicolas Feuillatte Rosé Champagne, and US$ 39 for children 12 and under.

PRIVATE HOLIDAY EVENTS AT THE PENINSULA

An ideal venue for holiday entertaining, The Peninsula Beverly Hills eliminates the stress of entertaining at home by offering seasonal events and meals in the hotel's private dining rooms. Hosts can customize a special buffet or a plated menu for their guests with the help of their own Private Events Manager. Guests who book their event from now to January 31, 2012, receive a preferential room rate for The Verandah, Magnolia, Gardenia rooms or The Boardroom, in addition to complimentary valet parking and broadband Internet access. Terms and conditions apply. For inquiries or reservations, please call (1-310) 788 2333 or e-mail eventpbh@peninsula.com.

THE GIFT OF A PENINSULA EXPERIENCE

The ultimate luxury holiday present, The Peninsula Gift Card may be purchased for a weekend getaway, an extraordinary dining experience or a rejuvenating day at The Peninsula Beverly Hills' award-winning Spa. The Peninsula Gift Card may be purchased in any denominations, customized to any preference and prepared for pick-up or delivery. Gift Cards are easy to order by calling (1-310) 975 3021 or by visiting peninsula.com/beverlyhillsgifts.

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About The Peninsula Beverly Hills

The only AAA Five Diamond and Forbes Five Star rated hotel in Southern California for 18 consecutive years, The Peninsula Beverly Hills celebrates its 20th anniversary in 2011. This iconic luxury hotel offers 193 elegantly appointed rooms, including 36 suites and 16 private villas, nestled among lush tropical gardens in the heart of Beverly Hills. Home to the sumptuous Belvedere, the only AAA Five Diamond rated restaurant in Los Angeles for 16 consecutive years, The Peninsula Beverly Hills also features The Living Room, where the legendary Peninsula Afternoon Tea is served daily, The Peninsula Spa and The Roof Garden, a refined resort oasis featuring a swimming pool, private cabanas, and outdoor cocktails and dining. The Peninsula Beverly Hills is located at the intersection of Wilshire and South Santa Monica Boulevards, within easy walking distance of Century City and Beverly Hills' legendary Rodeo Drive. peninsula.com/beverlyhills

About The Hongkong and Shanghai Hotels, Limited (HSH)

Incorporated in 1866 and listed on The Stock Exchange of Hong Kong (00045), HSH is the holding company of a Group which is engaged in the ownership, development and management of prestigious hotel, commercial and residential properties in key locations in Asia, the United States and Europe, as well as the provision of transport, club management and other services. The hotel portfolio of the Group comprises The Peninsula Hotels in Hong Kong, Shanghai, Beijing, New York, Chicago, Beverly Hills, Tokyo, Bangkok, Manila and Paris (opening in 2013). 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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