THE PENINSULA
BEVERLY HILLS

October 25, 2010

CELEBRATE THE 2010 HOLIDAY SEASON WITH A HOST OF FESTIVE AMENITIES AND EVENTS AT THE PENINSULA BEVERLY HILLS

During the holidays, The Peninsula Beverly Hills offers families and friends a myriad of amenities and events with which to celebrate the season – and each other. Beginning Friday, November 26, 2010, colorful lights and décor will transform the hotel into a festive 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 shopping. Throughout the season, guests will be welcomed with complimentary hot apple cider garnished with cinnamon sticks in The Living Room from 12:00 noon until 6:00 pm.

Enjoy Traditional Afternoon Tea during the Winter Season

Served in The Living Room, an elegant salon offering comfortable sofas, armchairs and two fireplaces, traditional Afternoon Tea is offered daily at 2:30 pm and 5:00 pm to the accompaniment of a classical harpist. During the holiday season, a third seating will be added at 12:00 noon Friday through Sunday. Guests will have their choice of more than 30 varieties of loose-leaf tea, custom blended for The Peninsula Beverly Hills. The Royal Tea features an individual pot of tea, a glass of Roederer Estate Anderson Valley Brut NV sparkling wine, freshly baked scones, fresh strawberries and whipped cream and an array of tea sandwiches. For a special 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 cap. Prices start at US$ 42 per person. Reservations are recommended and can be made by phoning (1-310) 975 2736 or e-mailing diningpbh@peninsula.com.

Host Festive Events at The Peninsula Beverly Hills

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. Among the specialties on the Private Events Menu are House-smoked Salmon with Pomelos, Pomegranate, Endive and Horseradish Vinaigrette; Five-onion Soup with Mushrooms, Gruyère and Herbed Croutons; Grilled Shrimp Risotto with Winter Greens and Red Pepper Broth; Beef Wellington with Mushroom Duxelle and Foie Gras; and Apple Tarte Tatin. Of course, there is always the traditional turkey – the hotel offers a roasted "Willie Bird" Free-range Turkey from Sonoma, California. Prices start at US$ 95 per person for the private event menu, excluding beverages and gratuity.

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Give 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 relaxing day at The Spa. The Peninsula's dedicated hotline can assist guests with purchasing Gift Cards and arrange curbside pick-up at the hotel's valet station or, for a dramatic presentation, personal delivery by a Peninsula Page in the hotel's Rolls-Royce Phantom. The Peninsula Gift Card can be purchased for any amount and is valid for hotel, dining and spa services at The Peninsula Beverly Hills. The Peninsula Hotline may be reached by telephone (1-310) 975 3021 or e-mail pbh@peninsula.com.

"Holiday Supper Club" in The Living Room

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 music, the best of Broadway and more played by resident pianist and local favorite, Antonio Castillo de la Gala. In addition to ordering after-dinner drinks, light fare and desserts, guests can choose from a special three-course menu:

Appetizers

Oysters Overbaugh: Spicy Baked Oysters with Horseradish-Parsnip Purée and Spinach Lemon Cream

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Truffle Macaroni and Cheese: Elbow Macaroni with Black Truffles,
Hen-of-the-Woods Mushrooms and Parmigiano Reggiano

Entrées

Slow-roasted Loch Duart Salmon under Sun-dried Tomato-yogurt Glaze with Chickpea Fritter,
Grilled Fennel and Espelette Pepper Broth

***

Prime Filet Mignon with Le Rouge Red Pepper-potato Gratin and Sautéed Bloomsdale Spinach

Dessert:

Traditional Bûche de Noël (Christmas Chocolate Yule Log)

The price for the three-course "Holiday Supper Club" menu is US$ 39 per person or US$ 49 per person with a glass of **Nicolas Feuillatte** Champagne. Reservations can be made by telephone (1-310) 975 2736 or e-mail pbhdining@peninsula.com.

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Festive Dining at The Belvedere:

The Peninsula Beverly Hills' Executive Chef James Overbaugh has created holiday menus that showcase the finest regional produce in a contemporary twist on the season's traditional dishes.

Menus include:

Thanksgiving Dinner at The Belvedere
Thursday, 25 November 2010 • 11:00 am to 9:00 pm
US$ 105 per person, including free-flowing Piper-Heidsieck Champagne
US$ 39 for children under 12

Appetizers

Citrus-cured Smoked Salmon Brochettes with Pickled Cauliflower, Yuzu and Watercress

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Sweet Corn Agnolotti with Creamed Corn, Jicama and Tarragon Coulis

* * *

House-made Duck Sausage with Duck Prosciutto, Persimmon, Arugula and Pistachio

* * *

Five-spice Braised Lamb Shoulder over Savory Apple Tarte Tatin and Melted Scallions

Entrées

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

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Grilled Angus Beef Filet Mignon with Chanterelles, Polenta-gorgonzola Dumplings and Peppercorn Sauce

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Pan-seared Barramundi Fillet: Crisped Jarrahdale Pumpkin Confit, Broccoli Rabe and Pomegrante Sauce

Dessert

A selection of traditional Thanksgiving Sweets from the buffet

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CELEBRATE THE 2010 HOLIDAY SEASON WITH A HOST OF FESTIVE AMENITIES AND EVENTS AT THE PENINSULA BEVERLY HILLS -4

Five-course Gala Christmas Eve Dinner at The Belvedere
Friday, 24 December 2010 • 5:00 pm to 10:30 pm
US$ 125 per person, excluding beverages
US$ 39 for children under 12

Appetizers

Christmas "Mille Feuille" prepared with Goose and Chestnut Crisps over Plum Carpaccio and Spanish Brandy-custard Sauce

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Swiss Chard-potato Bisque with Mini Piquillo Pepper Frittata and Festive Greens

* * *

Ragout of Maine Lobster, Scallops and Foie Gras with Chanterelle Mushrooms

Entrée

Veal and Spinach Paupiettes, "Chasseur" Potatoes "Mireille" with Artichokes and Truffles

Dessert:

White Chocolate Mousse with Bitter Chocolate Center, Cranberry Confit and Pecan Brittle

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CELEBRATE THE 2010 HOLIDAY SEASON WITH A HOST OF FESTIVE AMENITIES AND EVENTS AT THE PENINSULA BEVERLY HILLS - 5

Christmas Day at The Belvedere
Saturday, 25 December 2010 • 11:00 am to 9:00 pm
US$ 105 per person, including free-flowing Piper-Heidsieck Champagne
US$ 39 for children under 12

Appetizers

Roasted Beet Salad with Oranges, White Balsamic Vinaigrette and Goat Cheese Pockets

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Herb-cured Smoked Duck Breast with Braised Cherries and Fennel

* * *

Truffle-butternut Gnocchi with Parmigiano Reggiano

* * *

Green and Red Seafood Etouffée with Red Peppers, Pistou, Rock Shrimp, Mussels and Scallops

Entrées

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

* * *

Tangerine-glazed Salmon Fillet with Camargue Rice and Swiss Chard, Coriander Sauce

* * *

Inspiration of Beef Bourguignon: Sliced Beef Frank with Braised Brisket
and Mushrooms in Red Wine Sauce

Dessert

A selection of traditional Christmas Sweets from the buffet

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CELEBRATE THE 2010 HOLIDAY SEASON WITH A HOST OF FESTIVE AMENITIES AND EVENTS AT THE PENINSULA BEVERLY HILLS - 6

New Year's Eve Early Seating at The Belvedere
Friday, 31 December 2010 • 6:00 pm
US$ 150 per person, excluding beverages
US$ 39 for children under 12

Poached Turbot Fillet with Artichoke-tarragon Risotto and Blood Orange Broth

* * *

Foie Gras-persimmon Terrine over Sherry-glazed Sticky Bun with Pedro Ximénez Reduction

* * *

Inspiration of Wagyu Beef: Braised Short Rib, Roasted Sirloin and Tenderloin Tartare with Glazed Rutabaga Carpaccio, Liquid Center Carrot-Truffle Dumpling and Nuits-Saint-Georges Sauce

Dessert Selection

Valrhona Chocolate Wrap, Meyer Lemon English Custard with Fresh Blood Orange Salad, Chestnut Fritters and Calvados Caramel

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CELEBRATE THE 2010 HOLIDAY SEASON WITH A HOST OF FESTIVE AMENITIES AND EVENTS AT THE PENINSULA BEVERLY HILLS – 7

Six-Course New Year's Eve Gala Dinner at The Belvedere
Friday, 31 December 2010 • 9:00 pm
US$ 250 per person, excluding beverages
US$ 39 for children under 12
Including a live band, dancing and midnight countdown in The Living Room

New Year's Eve Celebration of Seafood and Caviar
Kumamoto Oysters with Cucumber, Mignonette and Tobiko
Smoked Salmon with Beets and Roe
Blinis, Eggs and Capers with Alverta Osetra Caviar
Lobster with Tarragon, Brown Butter and Golden Whitefish Caviar

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Entrées

Poached Turbot Fillet with Artichoke-tarragon Risotto and Blood Orange Broth

* * *

Roasted Sonoma Quail Velouté with Grilled Escarole, Stewed D'Anjou Pears, Quail Sausage and Sunnyside Quail Egg

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Foie Gras-persimmon Terrine over Sherry-glazed Sticky Bun with Pedro Ximénez Reduction

* * *

Inspiration of Wagyu Beef: Braised Short Rib, Roasted Sirloin and Tenderloin Tartare with Glazed Rutabaga Carpaccio, Liquid Center Carrot-truffle Dumpling and Nuits-Saint-Georges Sauce

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Dessert Selection

Valrhona Chocolate Wrap, Meyer Lemon English Custard with Fresh Blood Orange Salad, Chestnut Fritters and Calvados Caramel

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CELEBRATE THE 2010 HOLIDAY SEASON WITH A HOST OF FESTIVE AMENITIES AND EVENTS AT THE PENINSULA BEVERLY HILLS -8

New Year's Eve in The Living Room
Friday, 31 December 2010 • 8:30 pm
US$ 150 per person, excluding drinks
US$ 39 for children under 12
Including a live band, dancing and countdown

Poached Turbot Fillet with Artichoke-Tarragon Risotto and Blood Orange Broth

* * *

Foie Gras-persimmon Terrine over Sherry-glazed Sticky Bun with Pedro Ximénez Reduction

* * *

Inspiration of Wagyu Beef: Braised Short Rib, Roasted Sirloin and Tenderloin Tartare with Glazed Rutabaga Carpaccio, Liquid Center Carrot-truffle Dumpling and Nuits-Saint-Georges Sauce

Dessert Selection

Valrhona Chocolate Wrap, Meyer Lemon English Custard with Fresh Blood Orange Salad, Chestnut Fritters and Calvados Caramel

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Reservations for any of the holiday dinners at The Peninsula Beverly Hills can be made by telephone (1-310) 975 2736 or e-mail pbhdining@peninsula.com.

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About The Peninsula Beverly Hills

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 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.

About The Hongkong and Shanghai Hotels, Limited (HSH)

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