

THE PENINSULA

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TRADITIONAL TREATS GO GOURMET WITH THE PENINSULA HOTELS' "SNACKS & THE CITY"

Have you ever been tempted by hot dogs and pretzels on a New York street corner or dim sum on the bustling streets of Hong Kong? Perhaps the thought of buying "street food" held you back? The Peninsula Hotels puts a new spin on some old street food favorites with the addition of "Snacks & The City." Now Peninsula guests can savour similar local street foods creatively interpreted by The Peninsula Hotels' chefs and available on each hotel's 24-hour à la carte in-room menu.

The Peninsula Hotels' "Snacks & The City" menu offers tempting bites of local, foreign flavor that one finds while exploring the city. The menus make it easy to try favourite local snack foods prepared in pristine conditions by the hotels' chefs and served in the comfort of a guest's hotel room.

"In the network of streets in these major cities, street vendors selling local urban eats is a common theme," commented Peter C. Borer, Chief Operating Officer, The Peninsula Hotels. "The hawker stalls and food pushcarts are characteristic figures all over Asia and America, offering home-made, traditional specialities. Our chefs have taken those traditions and added a Peninsula touch, while keeping in line the traditional flavours and foods that each city is known for."

Snacks & The City Menu at The Peninsula New York:

The Peninsula New York offers timeless food and deli cart menus that New Yorkers love. From taxi drivers to socialites, everyone is tempted by a hot dog in Central Park or an on the go bagel with cream cheese. When tempted at The Peninsula New York, Executive Chef Thomas Piede serves up his version of the following New York traditional food cart items:

- 55th Street Cart Hot Dog with Relish
- Bagel with Cream Cheese and Salmon
- Jumbo NYC Fresh Baked Pretzel with Spicy Mustard
- New York Cheesecake

Snacks & The City Menu at The Peninsula Hong Kong:

Hong Kong residents live to eat – and most conversations involve food. A browse through the town during mealtime shows *dai pai dong*, or street stalls, packed with people waiting to savour local dishes. The Peninsula Hong Kong's Executive Chef Florian Trento and his team have prepared a range of popular items, such as:

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- Chinese breakfast, which includes congee with chicken, beef or cod, a dim sum basket and Chinese or green tea
- Chicken broth with wontons and Chinese mushrooms
- Crispy Cantonese spring rolls
- Assorted dim sum (six pieces)

A Chinese à la carte menu is also available during the hotel's Spring Moon Chinese restaurant's operating hours. Snack food includes:

- Deep-fried crab claws
- Dim sum, including shrimp dumplings, siu mai, spring rolls or steamed barbecued pork buns
- Selection of fried rice and fried noodles

Snacks & The City Menu at The Peninsula Beijing:

Food is an obsession in Beijing, where the culinary arts are highly valued and varied. Street vendors are also popular in Beijing, with vendors roasting duck rolls and other local delicacies. The Peninsula Beijing's Executive Chef Bernhard Muller offers the following creations:

- Beijing duck rolls with roasted pineapple
- Classic hot and sour soup
- Wonton soup with noodles
- Beijing wok-fried noodles

Snacks & The City Menu at The Peninsula Bangkok:

Thai cuisine is both delicate and explosive. Its *rod ken* or food carts serve a variety of street fare and are packed with locals, who direct just how much chili and lime juice they may want in their dish. It is a classic experience enjoyed by both locals and visitors alike. At The Peninsula Bangkok, guests have the chance to savour the following dishes from Sumalee Bunek, Thiptara Chef de Cuisine:

- Thod Man Pla - Fish cakes with cucumber and peanut sauce
- Thung Thong - Minced chicken in crispy bags
- Yum Nua - Spicy grilled beef salad
- Poh Pia Thod - Chicken spring rolls with sweet plum sauce
- Kun Chiang Poo Thod – Deep-fried crab legs
- Ka Nom Pang Na Goong – Deep-fried minced shrimp on toast with sweet chilli sauce

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Snacks & The City Menu at The Peninsula Manila:

Turo-turo is a slang expression for eateries or food stalls found in public markets or street corners in Manila, where customers point to the dish they want to order. Trying *turo-turo* is a quick and easy way to taste your way through a wonderful variety of dishes. For a quick treat at The Peninsula Manila, Executive Chef Adam Mathis suggests the following snacks:

- Halo-Halo - The ultimate Philippine dessert of native fruits, sweets, pulses, shaved ice, milk and ice cream
- Chicken Arroz Caldo - Chicken and rice soup infused with ginger
- Chicharong Bulaklak - Pork crackling with vinegar-chili-garlic dip
- Chicken and Pork Adobo - Braised chicken and pork in soya, vinegar, black pepper and bay leaf sauce
- Pansit Luglog – Soft noodles slathered in a sauce made from shrimp stock and topped with shrimps and crumbled chicharon. Perfect with halo-halo!

Snacks & The City Menu at The Peninsula Chicago:

From the famous Wrigley Field hot dog to the “cheeseborger, cheeseborger” made famous by John Belushi on “Saturday Night Live,” Chicago natives love their hearty comfort food. The Peninsula Chicago’s snacks in the city created by Executive Chef Terry Crandall include:

- Mini Beef Sirloin Burgers
- Truffled Popcorn
- Cheese Fries

Snacks & The City Menu at The Peninsula Beverly Hills:

In the movie capital of the world, The Peninsula Beverly Hills creates its own take on street food with unique nibbles for the fashionably hip. Guests will find themselves enjoying these menu items in the comfort of their room while enjoying a movie or while preparing for a walk down the red carpet. Hollywood’s streets inspire the following menu items:

- White Truffle Popcorn
- Filet Mignon Hoagies
- Truffle Mac & Cheese
- California Cobb Salad
- Peninsula Chili

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Snacks & The City Menu at The Peninsula Tokyo

Fresh fish from Tsukji's fish market, deep fried pork cutlets on steaming white rice and healthy buckwheat noodles can be enjoyed from your in-room dining table with views of the Imperial Palace Gardens, Hibiya Park or Tokyo's skyline. The ideal way to sample the best of Japanese comfort foods. Snacks in the city created by Executive Sous Chef Yasuharu Izumita include:

- Katsu-don pork cutlet, with braised onions and egg on rice
- Seasonal sashimi on rice, with soy sauce, wasabi and ginger
- Soba noodles, served cold or hot with garden vegetables
- Traditional onigiri rice balls with a choice of salmon, pickled plums or salted cod fish eggs
- Curry and rice with a choice of chicken, beef or selected seafood

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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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