THE PENINSULA
BANGKOK

17 December 2010

WELCOME THE YEAR OF RABBIT AT MEI JIANG: 29 JANUARY – 6 FEBRUARY 2011

The Peninsula Bangkok will welcome the Year of the Rabbit with a selection of menus and special treats from its award-winning Cantonese restaurant, Mei Jiang.

Mei Jiang is the ideal venue for guests who would like to host a lunch or dinner to show their appreciation of their family, valued clients and / or staff and thank them for their support over the past year.

Mei Jiang will offer traditional festive delicacies from 29 January to 6 February 2011, with two auspicious set menus and à la carte New Year specialities available for lunch and dinner, along with candied fruit and Lai See, or “lucky money”, as gifts.

Chef Jacky Ho, Executive Chinese Chef at Mei Jiang, and his team have drawn on their unrivalled knowledge and skills to offer traditional dishes that are innovative and bursting with natural flavour, creating the best way to celebrate this special occasion.

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The two auspicious set menus created to celebrate the Year of the Rabbit are as follows:

<table>
<thead>
<tr>
<th>FORTUNE</th>
<th>WEALTH</th>
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<tbody>
<tr>
<td>“Yu Shang” salmon sashimi with shredded mixed vegetables ***</td>
<td>“Yu Shang” salmon sashimi with shredded mixed vegetables ***</td>
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<tr>
<td>Braised shark’s fin soup with bamboo fungus ***</td>
<td>Double boiled superior shark’s fin soup with sea whelk and wolfberries ***</td>
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<td>Stewed sun-dried oyster with sea moss and shiitake mushroom ***</td>
<td>Braised sliced abalone with sun-dried oyster and sea moss ***</td>
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<td>Steamed prawns with eggplant in home-made X.O. Sauce ***</td>
<td>Stir-fried broccoli topped with crab meat and Yunnan ham ***</td>
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<td>Deep-fried fillet of garoupa topped with sweet and sour hawthorn sauce and pine nuts ***</td>
<td>Steamed fillet of garoupa “Chinese Kirin” style ***</td>
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<td>Fried egg noodles with shredded chicken and vegetables ***</td>
<td>Fried glutinous rice with conpoy and mixed air-dried meats ***</td>
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<td>Sweetened red bean cream with sesame dumplings ***</td>
<td>Sweetened red bean cream with sesame dumplings ***</td>
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<tr>
<td>Chinese New Year petits fours ***</td>
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<td>THB 2,280* per person</td>
<td>THB 2,680* per person</td>
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Gourmet specialities, including Lunar New Year puddings, superior shark’s fin soup and “Yu Shang” salmon sashimi, will be featured on the seasonal à la carte menus at Mei Jiang, while tailor-made Chinese New Year hampers, including 88 macaroons, Chinese puddings, conpoy turnip and other traditional dishes, will also be available during the same period at The Peninsula Boutique (Garden Level).

*All prices are subject to 10% service charge and applicable government tax.

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Mei Jiang is renowned for serving fine Cantonese cuisine with a refreshing view of the lush gardens and river beyond, making it the perfect place for business, family and social gatherings. Guests can experience the delights of authentic Chinese dishes with a creative twist from Chef Ho and his team, served daily at Mei Jiang for lunch from 11:30 am to 2:30 pm and for dinner from 6:00 pm to 10:30 pm.

For more information or reservations, please contact Mei Jiang on (66-2) 861 2888 ext 6913 or e-mail diningpbk@peninsula.com.

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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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