24 June 2014

**FROM STREETSIDE TO ROOFTOP, VARIETY, VIEWS AND VICTUALS
AT THE PENINSULA PARIS’ RESTAURANTS**

With its collection of eclectic restaurant and dining options, The Peninsula Paris promises to bring a new dimension of dining to the City of Light. Open daily, six F&B venues showcase the very best of France and The Peninsula – The Lobby, LiLi Cantonese restaurant, La Terrasse Kléber, Le Bar Kléber, Le Lounge Kléber and L’Oiseau Blanc rooftop restaurant, bar and terrace offering 360° views over Paris.

With a “farm to table” philosophy using only the very best of French ingredients, Executive Chef Jean-Edern Hurstel and his team of highly qualified award-winning chefs offer perfectly executed seasonal cuisine. Meanwhile Chief Sommelier Xavier Thuizat presides over The Peninsula Paris’ extensive wine cellar, while indulging his passion for sourcing unique boutique wines from small producers throughout France.

Executive Chef Hurstel oversees The Peninsula Paris’ three restaurants, together with the hotel’s event facilities for up to 120 people. Having worked exclusively in Michelin-starred restaurants in Paris and London and then top restaurants in the Middle East, Chef Hurstel aims to bring a new approach to dining in the City of Light – deeply inspired by the possibilities inherent in each ingredient, he experiments and works each element - shape, colour, taste and presentation – to the max in a quest to transcend culinary boundaries.

Following a career in Paris and Barcelona, Chef Pâtissier Julien Alvarez has won a multitude of awards, including a gold medal in the World Pâtisserie Championship in 2011. He now heads up The Peninsula Paris’ pâtisserie team, responsible for the hotel’s delectable sweets, cakes, pastries and desserts. In the city with the best confections in the world, Chef Alvarez aims to raise the bar even higher with his tempting creations – good news for those with a sweet tooth!

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**The Lobby**

The heart of every Peninsula hotel around the world, The Lobby offers all-day international dining in an exquisite setting. The grand dining room of the original hotel when it opened in 1908, soaring ceilings, meticulously restored gold-leaf panels, mouldings and paintings reflect the glory of the Belle Epoque era, while contemporary gold and glass panels, stylish furniture and live music bring a contemporary feel to the expansive space.

With Lobby Chef Laurent Poitevin at the helm, The Lobby’s menu offers carefully crafted international favourites. Chef Poitevin comes to The Peninsula from positions in various Michelin-starred restaurants in Paris - plus two assignments as personal chef to the Minister of the Interior.

Meanwhile with afternoon tea part of The Peninsula Hotels’ DNA since the opening of The Peninsula Hong Kong in 1928, The Peninsula Paris continues the tradition with “L’Heure du Thé” – accompanied by a jazz trio, the much-loved Peninsula Afternoon Tea features the traditional scones, finger sandwiches and all the trimmings, together with a collection of enticing cakes and pastries created by Chef Julien. Treats include sophisticated new takes on traditional favourites from his childhood, such as fig roll biscuits and French toast, reimagined with innovative new textures and flavours.

**La Terrasse Kléber**

Café society is at its best at what is arguably Paris’ largest enclosed terrace, La Terrasse Kleber, with direct pedestrian access from Avenue Kléber to the Lobby, Le Bar Kléber and LiLi. The landscaped venue with its futuristic glass and steel canopy serves international and Cantonese dishes, drinks and snacks throughout the day – an ideal spot to relax, see and be seen.

**Le Bar Kléber**

Oak panelling, gilded mouldings, soaring ceilings and giant mirrors mark this historic bar, which offers an extensive collection of cocktails, fine wines, Champagnes, spirits and international whiskies. Double-height windows lead out on to La Terrasse Kléber for drinks al fresco.

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**LiLi**

With The Peninsula Hotels’ long heritage of award-winning Cantonese restaurants, LiLi promises to bring a new dimension to Chinese dining in Paris with sophisticated authentic Chinese gastronomy in a stylish setting.

Located in the space that was once the dining room of the former hotel and taking as its theme the marriage of Chinese and French opera, LiLi is a dramatic setting – marble columns, original mouldings, midnight blue walls and chandeliers, sweeping lacquer-red curtains, a dome inspired by the sound stage of a hall in Shanghai, enormous deep blue and green tassels, stunning art works and a revolutionary 3 sq m fibre-optic hanging at the entrance. With direct access to La Terrasse Kléber, guests can also enjoy Chef Tang Chi Keung’s Cantonese fare al fresco.

Hailing from Hong Kong, Chef Tang Chi Keung has worked with The Peninsula Hotels since 1986, opening the Chinese fine-dining restaurants in the Hong Kong, Tokyo and Shanghai properties before relocating to Paris to launch LiLi. The Peninsula Tokyo’s Hei Fung Terrace was awarded a Michelin star during his tenure – the first Michelin award for the group.

Excited by the extremely high quality of French products and ingredients, Chef Tang aims to showcase authentic Cantonese cuisine, featuring typical Hong Kong specialities with an emphasis on fish and seafood dishes, dim sum and very authentic home-style cooking.

“I’m very excited about joining The Peninsula Paris, and being in Paris in general,” said Tang on the morning of his big move to the City of Light. “The food there is amazing. I can only hope the Cantonese cuisine we serve can stand firm with the Parisian standard of dining.”

The lynchpin of Chinese cuisine is its sauces, and Chef Tang makes all his own sauces himself – and again, France’s high-quality ingredients are ideal. He has created a new sauce to celebrate his arrival in France and the launch of LiLi – mildly spicy, the secret recipe includes chili, black beans, olive and mustard green leaves, which will go perfectly with his seafood, fish, pork and beef creations.

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Chinese tea is also a focus in LiLi, with over 20 types of leaves on offer, while a Chefs’ Table offers a close-up view of the kitchen action - seating eight for lunch or dinner and with a delicate blue and white mosaic décor reminiscent of Chinese willow pattern chinaware, the Chefs’ Table offers an unique insight into the world of Chinese cuisine.

**Le Lounge Kléber**

A discreet lounge with an intimate atmosphere, ideal for relaxing and savouring a cigar over a drink, together with exclusive cigar storage cabinets for regular guests.

**L’Oiseau Blanc**

Taking Parisian dining to new heights The Peninsula Paris’ crowning glory is the L’Oiseau Blanc restaurant, bar and terrace, located on the sixth floor of the hotel and serving up 360° views over Paris’ most iconic monuments, complete with a retractable roof, making it one of Paris’ most stunning and unusual restaurants. Relaxed and comfortable, the restaurant showcases the very best of France, with traditional dishes revisited and reinterpreted with contemporary flair and techniques by Chef Sidney Redel – a former protégé of Pierre Gagnaire since 2005 - in a “bistronomique” menu of satisfyingly authentic fare with a modern twist, together with an extensive list of French wines. Meanwhile Chef Pâtissier Julien Alvarez’ talents come to the fore once again, with a collection of heavenly desserts and temptations.

The aviation-themed L’Oiseau Blanc restaurant celebrates the venture of ex-First World War flying aces Charles Nungesser and François Coli who attempted to cross the Atlantic in 1927 from Le Bourget. A unique collection of aviation memorabilia includes a 75% size replica of the

L’Oiseau Blanc biplane in the adjacent courtyard, and - continuing its long-standing relationship with Peninsula - Bernardaud has created the chinaware for the L’Oiseau Blanc, with a bespoke design featuring the plane.

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The L’Oiseau Blanc Bar is a stylish spot for intimate pre- or post-dinner drinks. Meanwhile outside, one of Paris’ largest and most unique outdoor terraces awaits - L’Oiseau Blanc Terrasse, with its lush plants, stylish furniture and spectacular views showcasing Paris’ most celebrated monuments – the Eiffel Tower, Montmartre and Notre Dame. Chic cocktails, enticing snacks, music from international DJs and some of the world’s most romantic views make this breathtaking destination a must for every visitor to the City of Light.

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**About Katara Hospitality**

Katara Hospitality is a global hotel owner, developer and operator, based in Qatar. With over 40 years’ experience in the industry, Katara Hospitality actively pursues its strategic expansion plans by investing in peerless hotels in Qatar while growing its collection of iconic properties in key international markets. Katara Hospitality has set a target of owning and / or managing 30 hotels by 2016 and 30 more over the following decade. Aiming to become one of the leading hospitality organisations in the world, the company is supporting Qatar’s long term economic vision.

Katara Hospitality currently owns properties spread across three continents, in Qatar, Singapore, The Maldives, Switzerland, France, Italy, Egypt, Morocco, The Gambia and the Union of Comoros. While partnering with some of the finest hotel operators, Katara Hospitality also owns its own operator brands: The Bürgenstock Selection and Merweb Hotels.

[www.katarahospitality.com](http://www.katarahospitality.com)

**About The Hongkong and Shanghai Hotels, Limited (HSH)**

Incorporated in 1866 and listed on the Hong Kong Stock Exchange (00045), The Hongkong and Shanghai Hotels, Limited is the holding company of a group which is engaged in the ownership, development, and management of prestigious hotels and commercial and residential properties in key locations in Asia, the United States and Europe, as well as the provision of tourism and leisure, club management and other services. The Peninsula Hotels portfolio comprises The Peninsula Hong Kong, The Peninsula Shanghai, The Peninsula Beijing, The Peninsula Tokyo, The Peninsula New York, The Peninsula Chicago, The Peninsula Beverly Hills, The Peninsula Bangkok, The Peninsula Manila and The Peninsula Paris (expected opening in 2014). Projects under development include The Peninsula London and The Peninsula Yangon. The property portfolio of the group includes The Repulse Bay Complex, The Peak Tower, The Peak Tramways and St. John’s Building in Hong Kong; The Landmark in Ho Chi Minh City, Vietnam; the Thai Country Club in Bangkok, Thailand, and 21 avenue Kléber in Paris, France.

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