THE PENINSULA

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FOR IMMEDIATE RELEASE

30 July 2008

THE PENINSULA TOKYO CIRQUE CULINAIRE

- An international food and wine extravaganza

From November 21st to 24th 2008, The Peninsula Tokyo is proud to unite more than 30 chefs, winemakers and brewers from around the globe for Cirque Culinaire – an unprecedented array of events and experiences showcasing the technical skill, creative flair and consummate passion invested in the foods, wines and spirits. Over four nights and three days, The Peninsula Tokyo offers a rare opportunity to meet and dine with these foremost artisans, engaging all of the senses in their commitment to epicurean excellence.

With the hotel's restaurants – Peter, Hei Fung Terrace, The Lobby, Tsuruya and The Peninsula Boutique & Café hosting daily events, a magical culinary odyssey awaits food and wine lovers alike. Leading the group of renowned chefs for Cirque Culinaire are The Peninsula's Chefs joined by Chefs from Australia, Japan, Thailand and the USA. In addition, 17 of the world's leading wine industry professionals from Austria, France and the USA offer their expertise throughout Cirque Culinaire.

The long weekend of festivities commences with a cocktail reception, Charity Gala Dinner, and live auction to benefit the Make-A-Wish Foundation® Japan on Friday,

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November 21st. The Peninsula Tokyo's forecourt Japanese pine trees and lobby Christmas trees will be illuminated to launch the holiday season and The Peninsula Hotels' annual worldwide Trees of Hope fundraising initiative. Guests will be invited to purchase and hang an ornament on the lobby Christmas trees, with proceeds going to Make-A-Wish Foundation® Japan to bring hope to the families and children with life-threatening illnesses.

The Trees of Hope cocktail reception will be followed by a seven-course Charity Gala Dinner, uniting the creativity of The Peninsula and international chefs. The renowned wines of Burgundy's Olivier Leflaive and Bordeaux's Pichon Longueville Comtesse de Lalande complement the lavish feast by Chefs Kelly McCown of Napa Valley's Rubicon Estate, Philippe Keller of D'Sens in Bangkok, Greg Doyle and Grant King of Sydney's Pier, Kiyomi Mikuni of Hôtel de Mikuni in Tokyo, and The Peninsula's very own Chi Keung Tang of Hei Fung Terrace and Executive Pastry Chef Shigeru Nojima.

To further benefit Make-A-Wish Foundation® Japan, a live auction of hand-signed, limited release labels from the wine estates participating in Cirque Culinaire will be conducted. The classic collector's wines, each highly sought-after, will be auctioned in three series consisting of five bottles each, with an opening bid of JPY 150,000 for each series.

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In order to take full advantage of all Cirque Culinaire events, The Peninsula Tokyo offers the Ultimate Epicurean accommodation packages. With the Ultimate Epicurean room packages, reserve The Peninsula Suite or The Hibiya Suite and enjoy Friday's Trees of Hope Cocktail Reception and Charity Gala Dinner, Saturday's Krug Night, and Sunday's Cristal Night in addition to daily Champagne breakfasts for two and your choice of all lunch and Afternoon Tea events.

Retire at the end of each day's activities in the height of luxury in the 298-square meter Hibiya Suite or the 347-square meter Peninsula Suite. Each residence offers breathtaking views of Hibiya Park and the Imperial Palace Gardens in a tranquil, serene setting, along with a private mini-gym to offset the weekend's generous wining and dining. Chauffeured ground transportation in a customized Rolls-Royce Extended Wheelbase Phantom or 750 Li BMW is provided roundtrip for guests of The Peninsula Suite, and one-way to or from the hotel for guests of The Hibiya Suite.

Room Type	**Room Rate**
The Hibiya Suite for three nights	JPY 2,000,000 (USD 18,000 approximately)
The Peninsula Suite for three nights	JPY 2,500,000 (USD 22,700 approximately)

Preferred rates are also available for Cirque Culinaire guests. Those with reservations to attend any of the Cirque Culinaire events may book accommodations at preferred rates with Champagne breakfast for two included.

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Room Type	**Room Rates**
Deluxe Room	JPY 65,835 (USD 598 approximate)
Deluxe Park View Room	JPY 71,610 (USD 650 approximate)

Terms and Conditions:

- All rates are quoted on a per room, per night basis and valid for single/double occupancy.
- All rates include a 10% service charge and 5% national consumption tax and are subject to a JPY 200 Tokyo accommodation tax per person, per night.
- All rates are only valid for November 21st, 22nd and 23rd, 2008.

General Information on Reservations

For more information or reservations, please visit peninsula.com, contact the Reservations Department at The Peninsula Tokyo at (81-3) 6270 2288 or email reservationptk@peninsula.com.

Charity Gala Dinner

To reserve the Charity Gala Dinner on Friday, November 21st please contact the Food and Beverage Department at The Peninsula Tokyo at (81-3) 6270 2691, daily between 9:00 am to 5:00 pm.

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Winemaker's Lunches and Dinners

To reserve any of the Winemakers' Lunches and Dinners taking place at Peter and The Seven Seas Pacific Aviation Lounge, please contact Peter at (81-3) 6270 2763.

Shaoxingjiu Lunches and Winemakers' Dinners

To place reservations for the Shaoxingjiu Lunches featuring a vertical tasting of Gu Yue Long Shan yellow wines, the Hugel & Fils, Domaines Schlumberger or Champagne Deutz Winemaker's Dinners, please contact Hei Fung Terrace at (81-3) 6270 2738.

Tsuruya Events

To place reservations for the Gekkeikan Kaiseki Feast or Pol Roger Champagne and Tempura Dinner, please contact Tsuruya at (81-3) 6270 2715.

All Other General Food and Beverage Inquiries

For all other events and general inquiries, please contact the Food and Beverage Department at The Peninsula Tokyo at (81-3) 6270 2691, daily between 9:00 am to 5:00 pm or send an email to ptk@peninsula.com.

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Cirque Culinaire Events

Friday, November 21st
Trees of Hope Cocktail Reception
From 6:00 pm at The Lobby
Charity Gala Dinner
Dinner from 7:30 pm at The Grand Ballroom
JPY 50,000 per person inclusive of the Trees of Hope Cocktail Reception and Charity Gala Dinner

Dom Pérignon Dinner with Vincent Chaperon
With Dom Pérignon Winemaker Vincent Chaperon as your guide, explore how these vibrant Champagnes, including two rare library releases of Dom Pérignon OEnothèque from the Chef de Cave's private cellar in Épernay, complement Chef Patrice Martineau's dynamic international cuisine. Champagnes include Dom Pérignon vintage 1999, Dom Pérignon vintage 2000, Dom Pérignon OEnothèque 1995, Dom Pérignon OEnothèque 1975 and Dom Pérignon Rosé vintage 1998. From 7:00 pm at Peter for JPY 38,000 per person.

Dom Pérignon Rosé Lounge
Relax in a lounge setting and enjoy Dom Pérignon Rosé vintage 1998 by the glass at JPY 5,000 or unlimited for JPY 25,000 per person. Available from 7:00 pm at The Seven Seas Pacific Aviation Lounge.

Saturday, November 22nd
Olive Oil and Gourmet Ham Tasting
Enjoy a flavorful à la carte menu featuring Serrano, Parma and Iberico hams along with tender Kurobuta pork from Japan. From 12:00 pm at The Peninsula Boutique & Café with tasting plates from JPY 750.

Tim Mondavi Luncheon
A rare opportunity to meet and dine with three of the most famous and influential vintners of our time: Hubert de Billy of Épernay's Pol Roger and Etienne Hugel of Alsace's Hugel & Fils join host Tim Mondavi of Napa Valley's Continuum at this four-course luncheon of signature dishes by Peter Chef Patrice Martineau. Wines include Pol Roger Brut Reserve NV, Hugel Riesling Jubilee 2004, Continuum 2005 and Hugel Gewurztraminer Vendage Tardire 2001. From 12:00 pm at Peter for JPY 12,000 per person.

Domestic Wine Tasting with Georg Riedel
Together with Georg Riedel of Austria's 12-generation glassmaking dynasty, sample and compare the craft of more than 20 Japanese wineries while exploring the profound effect that stemware shape and size has on our sensual enjoyment of fine wines. The Majestic Room, Level Five from 2:00 pm to 5:00 pm for JPY 3,000 per person.

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Forest Mushroom Feast and Single Malt Whiskeys
Explore new taste sensations by pairing single malts with a four-course mushroom feast by Chef de Cuisine Jun Ishii. From 6:00 pm at The Lobby with dinner for JPY 6,500 per person or paired with single malt whiskeys for JPY 10,000 per person.

Boutique Sake and Sushi
Original sushi created by a trio of Peninsula Tokyo Chefs is served with The Peninsula's original Biwa no Chojyu sake from Shiga Prefecture, and Manotsuru Daiginjo from Niigata. From 6:00 pm at Peter: The Bar for JPY 1,200 for two sushi and a glass of sake.

Hugel & Fils Winemaker's Dinner
Twelfth generation vintner Etienne Hugel introduces six signature wines by the Hugel Family, pioneers of Alsace winegrowing. Enjoy them with a six-course feast by The Peninsula Tokyo's Executive Chinese Chef Chi Keung Tang, Chinese Head Chef Yuen Yiu Fat from The Peninsula Beijing and Dim Sum Chef Yip Wing Wah of Hong Kong's Spring Moon. Wines include Hugel Gentil 2006, Hugel Riesling Jubilee 2004, Hugel Pinot Gris Jubilee 2001, Hugel Gewurztraminer Jubilee 2005, Hugel Pinot Noir "Le Neveaux" 2003 and Hugel Gewurztraminer Selection Grain Nobles 1998. From 7:00 pm at Hei Fung Terrace for JPY 28,000 per person.

Gekkeikan Kaiseki Feast
A ten-course kaiseki feast sparkles with a selection of sake crafted by Gekkeikan, brewers of fine sake since 1637. From 7:00 pm at Tsuruya for JPY 44,000 per person.

Châteaux Palmer and Châteaux de Beaucastel Winemakers' Dinner
Thomas Duroux, of Château Palmer in the Margaux appellation of Bordeaux, and Marc Perrin, of Château de Beaucastel in Châteauneuf-du-Pape, comment on the unique terrain that shapes the graceful complexity of their celebrated wines at this six-course feast by Pier Chefs Greg Doyle and Grant King. Wines include Pol Roger Blanc de Blancs 1999, Château de Beaucastel Blanc 2001, Château de Beaucastel Roussanne Vielles Vignes 2006, Château Palmer 1998, Château de Beaucastel 1998 and Château Palmer 1990. From 7:00 pm at Peter for JPY 32,000 per person.

Krug Night
Olivier Krug hosts a six-course feast by D'Sens Chef Philippe Keller, showcasing the renowned and stylistically "big" Champagnes meticulously crafted by his family over six generations. Champagnes include Krug Grand Cuvée, Krug 1996, Krug 1998 and Krug Rosé. From 7:00 pm at Peter for JPY 38,000 per person.

Sunday, November 23rd
Cheese and Chutneys with Port Wine
Enjoy a selection of cheeses and *Naturally Peninsula* chutneys with fine port wines. From 12:00 pm at The Peninsula Boutique & Café with tasting plates from JPY 950.

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Opus One Luncheon
Opus One CEO and oenologist David Pearson continues the visionary philosophy of founding partners Baron Philippe de Rothschild and Robert Mondavi pursuing winemaking as the ultimate expression of *terroir*. He presents a rare vertical tasting of three vintages of the ultra-premium Opus One, with a four-course meal by Peter Chef Patrice Martineau. Champagne and wines include Peninsula Champagne NV, Opus One 2005, Opus One 2003 and Opus One 1995. From 12:00 pm at Peter for JPY 15,000 per person.

Chocolate Feast and Single Malt Whiskeys
In a four-course dinner of seafood and poultry dishes Chef de Cuisine Jun Ishii inventively showcases decadent chocolates. Pair with single malts for a fresh take on a classic combination. From 6:00 pm at The Lobby with dinner for JPY 6,500 per person or paired with single malt whiskeys for JPY 10,000 per person.

Caviar and Vodka Tasting
Enjoy an à la carte selection of premium vodkas and caviars, the ultimate taste of luxury. The vodkas include Iceberg, Effen, Jean Marc XO, Ecrin, and SV Supreme. From 6:00 pm at Peter: The Bar from JPY 1,800.

Domaines Schlumberger Winemaker's Dinner
From the renowned family vineyard established in 1810, Alain Beydon-Schlumberger presents five wines, including Gewurztraminer Cuvée Anne – produced only ten times since 1945. These exceptional wines complement a feast by The Peninsula Tokyo's Executive Chinese Chef Chi Keung Tang, The Peninsula Beijing's Chinese Head Chef Yuen Yiu Fat and Dim Sum Chef Yip Wing Wah of The Peninsula Hong Kong's Spring Moon. Wines include Riesling "Les Princes Abbes" 2005, Gewurztraminer Grand Cru "Kessler" 2000, Riesling Grand Cru "Kitterle" 1999, Pinot Gris Grand Cru "Kitterle" 1998 and Gewurztraminer Cuvée Anne 1971. From 7:00 pm at Hei Fung Terrace for JPY 28,000 per person.

Francis Ford Coppola's Rubicon Estate Winemaker's Dinner
Master sommelier Larry Stone presides over a dinner introducing both the renowned wines of Rubicon Estate and the unique story behind Oscar-winning film director Francis Ford Coppola's quest to restore the historic Inglenook winery. Enjoy the flagship Rubicon and other wines with Estate Chef Kelly McCown's complex yet comforting "rising-star cuisine". Wines include Francis Ford Coppola Sofia Blanc de Blancs Monterey 2007, Francis Ford Coppola Sofia Rosé Monterey 2006, Francis Coppola Director's Cut Russian River Valley Chardonnay 2006, Francis Coppola Director's Cut Sonoma Coast Pinot Noir 2006, Cask Cabernet 2005 and Rubicon 2004. From 7:00 pm at Peter for JPY 28,000 per person.

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Cristal Night
Frédéric Rouzaud of Louis Roederer Champagne, and Gildas d'Ollone of Pauillac's Château Pichon-Longueville Comtesse de Lalande host a six-course feast by Chef Ashton Hall of The Peninsula Hong Kong's renowned Felix restaurant. Two releases of the prestige cuvée Cristal, first created in 1876 for Tsar Alexander II, are featured. Wines and Champagnes include Louis Roederer Brut Premier, Louis Roederer Brut 2000, Louis Roederer Cristal Brut 2000, Louis Roederer Cristal Rosé 2000, Château Pichon-Longueville Comtesse de Lalande 1975 and Ramos Late Bottle Vintage 2001. From 7:00 pm at Peter for JPY 38,000 per person.

Monday, November 24th
Leflaive Luncheon
Owner Julie Leflaive presides over a horizontal presentation of four of her family's hand-harvested wines, served with a four-course lunch of signature dishes by Felix Chef Ashton Hall of The Peninsula Hong Kong. Wines include Chablis "Cote de Lechet" 2005, Puligny Montrachet 2005, Chassagne Montrachet 2005 and Bâtard Montrachet 2005. From 12:00 pm at Peter for JPY 12,000 per person.

Beers & Burgers
A host of Belgian ales complement gourmet burgers made from select Yonezawa, Kobe and Matsuzaka wagyu. From 6:00 pm at The Lobby with beers from JPY 1,200 and gourmet burgers from JPY 2,000 to JPY 5,000.

Champagne Deutz Winemaker's Dinner
Fabrice Rosset, President, presents six Champagnes by the 170-year old House, including the prestige cuvée, Amour de Deutz, created to mark the Millennium. Enjoy with a six-course feast by The Peninsula Tokyo's Executive Chinese Chef Chi Keung Tang, The Peninsula Beijing's Chinese Head Chef Yuen Yiu Fat and Dim Sum Chef Yip Wing Wah of The Peninsula Hong Kong's Spring Moon. Champagnes include Deutz Brut Classic NV, Cuvée William Deutz Rosé 1999, Amour de Deutz 1999, Cuvée William Deutz 1998, Cuvée William Deutz 1995 and Cuvée William Deutz 1988. From 7:00 pm at Hei Fung Terrace for JPY 32,800 per person.

Pol Roger Champagne and Tempura Dinner
The renowned favorite of Sir Winston Churchill, Épernay's Pol Roger has a 159-year history producing fine Champagnes aged in one of the coldest limestone caves in the region. Fifth generation family member Hubert de Billy introduces their craft at a dinner featuring Tsuruya's delicately textured tempura. Champagnes include Pol Roger Brut Reserve NV, Pol Roger Brut Vintage 1998, Pol Roger Blanc de Blancs 1999, Pol Roger Rosé Vintage 1993, Pol Roger Cuvée Sir Winston Churchill 1996, Pol Roger Cuvée Sir Winston Churchill 1986 and Pol Roger Rich NV. From 7:00 pm at Tsuruya for JPY 38,000 per person.

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Laurent-Perrier Winemaker's Dinner
Alexandra Pereyre de Nonancourt hosts a six-course dinner by Executive Sous Chef Yasuharu Izumita, showcasing, in Magnum format, the fresh, crisp and refined Champagnes of the world's largest family-controlled Champagne House, one with a 196- year history. The exclusive cuvée rosé, the final graceful note to an elegant evening, was created by her father, Bernard, to mark Alexandra's marriage in 1987 and epitomizes the highest standards of the House. Champagnes include Laurent-Perrier, Laurent-Perrier Millésimé 1999, Laurent-Perrier Millésimé 1998, Laurent-Perrier Grand Siécle and Laurent-Perrier Alexandra Rosé 1998. From 7:00 pm at Peter for JPY 32,000 per person.

Dominus and Château Pétrus Winemakers' Dinner
Edouard Moueix presides over a six-course feast by Chefs Philippe Keller and Patrice Martineau that brings together these most celebrated wines of the New and Old Worlds. Wines and Champagnes include Louis Roederer Brut 2000, Château La Fleur de Pétrus 2003, Château La Fleur de Pétrus 1998, Château Pétrus 1996, Dominus 2001 and Dominus 1996. From 7:00 pm at Peter for JPY 48,000 per person.

<u>Daily Cirque Culinaire Events</u>

Champagne Breakfasts and Afternoon Teas
Enjoy a range of Champagnes by the glass with breakfast and Afternoon Tea each day. At teatime, an additional offering of premium labels is offered. Champagne breakfasts from 6:30 am to 11:00 am and Champagne Afternoon Teas from 2:30 pm to 5:00 pm at The Lobby for JPY 4,800 per person (JPY 6,500 for premium Champagnes)

Thematic Afternoon Teas
In a twist to the traditional Peninsula Afternoon Tea, enjoy these special menus presenting the flavors and fragrances of Chocolate (Saturday), Cheese (Sunday) and Coffee (Monday) in creative ways. From 2:30 pm to 5:00 pm at The Lobby for JPY 3,800 per person.

Chinese Luncheon and Vertical Tasting of Rare Shaoxingjiu
The Peninsula's Executive Chinese Chefs Chi Keung Tang, from Tokyo, and Chinese Head Chef Yuen Yiu Fat Choi, from Beijing, join forces with Dim Sum Chef Yip Wing Wah of The Peninsula Hong Kong's Spring Moon to present an over-the-top feast complementing a rare vertical tasting of the rich flavors and mellow aromas of aged Shaoxingjiu Yellow Rice Wines. Wines include Gu Yue Long Shan 15 years, Gu Yue Long Shan 20 years and Gu Yue Long Shan 30 years. From 12:00 pm at Hei Fung Terrace for JPY 8,800 per person.

Jazz Nights and Whiskey Flights
The Lobby transforms into a live jazz venue each night, offering both horizontal and vertical tastings of The Macallan, Bowmore, and Suntory's Hakushu, Hibiki and

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Yamazaki single malts. Savor these along with the rhythmic sounds of cool Blues (Saturday), contemporary French Jazz (Sunday), and smooth Bossa Nova (Monday), delivered by a guest vocalist and a quartet of veteran Tokyo players. From 8:00 pm at The Lobby for JPY 3,500 per person.

Cirque Culinaire Chefs and Wine Industry Professionals

The Peninsula Tokyo Chefs
Gerhard Doll - Executive Chef
With tenures at The Peninsula Hotels in Chicago, Manila and Bangkok under his belt, German-born Executive Chef Gerhard Doll finds Tokyo "one of the best cities to be in."

Jun Ishii - Chef de Cuisine of The Lobby
Chef Ishii, born and raised in Tokyo, brings more than a decade of experience in the kitchens of the city's top hotels to The Peninsula Tokyo.

Yasuharu Izumita - Executive Sous Chef
As second in command at The Peninsula Tokyo and having worked for years in France, Chef Izumita, an Osaka native, thrives on the high-volume, high-energy pace of the kitchen.

Patrice Martineau - Chef de Cuisine of Peter
A native of Troyes in France's Champagne region, Chef Patrice brings to Peter's contemporary setting his international flair and intensely personal style, honed while stationed as Chef de Cuisine at Daniel in New York and Executive Chef of London's The Savoy.

Shigeru Nojima - Executive Pastry Chef
Silver medalist at France's Coupe du Monde de la Pâtisserie in 2003, Chef Nojima is the creative force behind the lush flavors and rich textures of The Peninsula Tokyo's confections and chocolates.

Chi Keung Tang - Executive Chinese Chef of Hei Fung Terrace
Chef Chi Keung Tang, a native of Guangdong, China began his career at The Peninsula Hong Kong's renowned Spring Moon restaurant and rejoined The Peninsula to head Hei Fung Terrace here in Tokyo.

The Peninsula Hong Kong Chefs
Ashton Hall – Felix Chef
Colorado native and third-generation Chef, Ashton Hall's arrival at Felix last October, after holding senior positions at several Jean-Georges Vongerichten kitchens, marked a shift in the restaurant's culinary direction, from Pacific Rim to contemporary.

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Yip Wing Wah - Dim Sum Chef of Spring Moon
For nearly two decades, Dim Sum Master Yip Wing Wah has been crafting daily 10,000 to 12,000 delicate dumplings with his team at the celebrated Spring Moon restaurant in The Peninsula Hong Kong.

The Peninsula Beijing
Yuen Yiu Fat Choi - Chinese Head Chef of Huang Ting
Chef Yuen presides over the authentic Dim Sum, Cantonese cuisine, and Beijing specialties that have won Huang Ting recognition as one of Beijing's best restaurants.

Visiting Chefs
Greg Doyle of Pier - Sydney, Australia
As Proprietor and Executive Chef of Pier in Sydney, Chef Greg counts among his many accolades being named 'Chef of the Year' in the 2008 *GQ* 'Man of the Year' awards, and Pier being designated both the '2008 Restaurant of the Year' and "the best place to eat fish in the country" by Australia's *Gourmet Traveller***.**

Philippe Keller of D'Sens - Bangkok, Thailand
Alsace native Philippe Keller met the Pourcel brothers – founders of the celebrated Jardin D'Sens in Montpellier, France and whom he now represents in Bangkok – while working at Pierre Gagnaire in London. While at Jean Michel Lorain's La Côte Saint Jacques, he worked with Peter Chef Patrice Martineau.

Grant King of Pier - Sydney, Australia
New Zealand native Grant King began working in kitchens at the age of 13. He joined Chef Greg Doyle at Pier as Sous Chef in 2003, becoming Head Chef just five months later.

Kelly McCown of Rubicon Estate - Napa Valley, USA
Named a rising star chef by *Bon Appetit* magazine, Kelly McCown brings nearly two decades of experience in California and the Pacific Northwest's finest kitchens to Francis Ford Coppola's Rubicon Estate.

Kiyomi Mikuni of Hôtel de Mikuni - Tokyo, Japan
The cuisine spontanée of Chef Mikuni, a Hokkaido native and one of Tokyo's most celebrated chefs, blends French and Japanese traditions with his adventurous approach to slow food and natural flavors. In October 2007, Chef Mikuni was one of 150 individuals in the nation to be decorated by Japan's Ministry of Health, Labour and Welfare with the title, "Master Craftsman."

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Wine Industry Professionals

Alain Beydon-Schlumberger of Domaines Schlumberger (France)
Active in the family business since 1987, Alain is CEO of Domaines Schlumberger, the largest Grands Crus producer in Alsace with a history dating back to 1830, and known for its Pinot Gris, one of the oldest Alsace grapes.

Vincent Chaperon of Dom Pérignon (France)
Winemaker Vincent Chaperon takes daily inspiration from a landscape that includes a view of the abbey where Dom Pérignon lived, worked and is buried. Of the subtle artistry and sophisticated science of crafting fine Champagne, he says, "Walking through the cellar where the Benedictine monk labored, touching the implements he used to cultivate the vines, and taking stock of the actual bottles he handled, brings a deep sense of continuity that is the ultimate inspiration for a Champagne maker."

Hubert de Billy of Pol Roger's Épernay (France)
Since 1988, fifth generation family member Hubert de Billy has managed the commercial and marketing side of Pol Roger's Épernay business in addition to preparing, in partnership with wine maker Dominique Petit, new cuvée blend proposals. He personally led the creation of the 2001 cuvée, 'Rich,' as well as 'Pure,' released this year.

Alexandra Pereyre de Nonancourt of Laurent-Perrier (France)
A native of Tours-sur-Marne, home of Laurent-Perrier, Alexandra, together with her sister, Stéphanie Meneux de Nonancourt, is the future heir to the family House. Since 1987 she has been fully involved in its strategy and development.

Gildas d'Ollone of Château Pichon-Longueville Comtesse de Lalande (France)
Nephew to May de Lencquesaing, the Grande Dame of Bordeaux and Representative Director of Château Pichon-Longueville Comtesse de Lalande, Gildas d'Ollone is Managing Director of the Grand Cru Pauillac property celebrated not only for its classic wines, but also for its philosophy of wine as "the symbol of friendship and solidarity between men and nations."

Thomas Duroux of Château Palmer (France)
Bordeaux native Thomas Duroux, CEO of Château Palmer since 2004, made wines in areas as diverse as Hungary, South Africa, California and Sicily before returning to the Margaux appellation to merge his modern oenological expertise and innovative perspective with the estate's two-century old traditions.

Etienne Hugel of Hugel & Fils (France)
A native of Riquewihr in Alsace, where his family has run their business since 1639, Etienne (12th generation) has been the Commercial Director of Hugel & Fils since 1997.

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Olivier Krug of Champagne Krug (France)
Sixth generation family member Olivier Krug joined the business in 1989, and was responsible for establishing the company's market in Japan, where he lived for two years. As Directeur de la Maison since 2006, he oversees all blending and quality decisions for the 165-year old House.

Julie Leflaive of Domaine Leflaive (France)
Heir to her father Olivier's eponymous négociant business and the family's expanding range of domaine wines from vineyards in Puligny-Montrachet, Chassagne-Montrachet and Meursault, Julie is deeply involved in the production of "Les Grands Vins de Bourgogne".

Tim Mondavi of Continuum (USA)
Furthering the legacy of his family's proud winemaking history in Napa Valley, Tim Mondavi released the first 2005 vintage of his new Continuum label in April this year, crafted from grapes of the Oakville vineyards that the family has farmed for four generations.

Edouard Moueix of Etablissements Jean-Pierre Moueix (France)
Son of Christian and grandson of founder Jean-Pierre, Edouard has been Director of Sales for Etablissements Jean-Pierre Moueix since 2003, managing its high-profile portfolio that includes Dominus, Château Magdelaine in Saint-Emilion, Château Pétrus and many other Pomerol estates.

Marc Perrin of Château de Beaucastel (France)
The fifth generation of winemakers in the Perrin family, Marc crafts the renowned wines of Château de Beaucastel in Châteauneuf du Pape as well as the Southern Rhône wines of Perrin & Fils.

David Pearson of Opus One (USA)
As the first sole CEO of Opus One, David Pearson has been responsible for the estate's production, marketing, sales and administrative activities since 2004. A trained oenologist and specialist in the limited-quantity production of luxury wines, he participates in all major blending decisions at the winery.

Georg Riedel of Riedel (Austria)
Eleventh generation family member Georg Riedel continues the pioneering work of his father Claus, whose vision it was to produce, nearly a half-century ago, glassware designs that maximize our enjoyment of each grape varietal's unique characteristics. At the helm since 1987, Georg has secured Riedel's worldwide reputation as the wine glass company, expanding its line of grape-specific stemware and mechanizing the production process to make fine glassware more affordable for wine lovers everywhere.

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Fabrice Rosset of Champagne Deutz (France)
As Managing Director of Champagne Deutz since 1996, Épernay native Fabrice Rosset maintains the distinctive house style of one of the oldest members of Les Grandes Marques de Champagne. Crafted since 1838 from select grapes from the finest crus of Aÿ, Deutz Champagnes are carefully aged in chalk-walled cellars far beneath the historical city.

Frédéric Rouzaud of Louis Roederer Champagne (France)
Ten years after joining the company, Frédéric Rouzaud succeeded his father Jean-Claude as Managing Director of Louis Roederer Champagne in 2006. Continuing the 232-year House philosophy of "quality without compromise", he masterminded the purchase of Domaines Ott in 2004 and added Château Pichon-Longueville Comtesse de Lalande to the Roederer portfolio of estates in 2006.

Larry Stone of Rubicon Estate (USA)
A Trustee of the James Beard Foundation and one of America's most highly honored sommeliers, Larry Stone has served as Gérant-General Manager of Rubicon Estate since 2006. In 1988 he became the first American to win the title of International Best Sommelier in French Wines and Spirits (Grand Prix du Sopexa) in Paris, and he remains the only American to have earned the title of Maître Sommelier from the Union de la Sommelerie Française.

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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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