



THE LANGHAM

Hong Kong

PRESS RELEASE

“Lobstermania” at L’Eclipse

(Hong Kong, July 2009) With the Summer heat wave upon us, thoughts turn to fun in the sun and being around the cooling sea. To satisfy your desire for the wide blue ocean this summer, L’Eclipse will bring you the jewels of the sea with our new lobster-themed interactive dinner – “Lobstermania” - from 17 July to 31 August 2009.

Lobster Temptation

With a plentiful supply of lobster during July and August, L’Eclipse’s interactive dinner offers the **jewel of the ocean** in a variety of preparations - poached, stir-fried, baked, moussed, sautéed, grilled, bisqued and gratinated. Highlights include **lobster Thermidor** – a traditional French dish baked in rich and cheesy Thermidor sauce with chunks of lobster meat; **lobster and cod sausage with Pernod cream** – a fine-dining seafood dish with a hint of Mediterranean flavour; **lobster “Mac & cheese”** – a luxury twist to the classic comfort food that reminds you of your high-school memories. Other dishes not to be missed are **corn and lobster chowder**, **egg custard with lobster medallions**, **lobster demitasse with orange and cayenne** and **Polenta cakes with cured lobster sashimi**.

Pearls from the Ocean

Oysters should not be left out when speaking of the jewels of the sea. On top of the daily selection of three choices of jet-fresh shucked oysters, you can also enjoy cooked oysters grilled-to-order with eight choices of toppings including basil breadcrumbs, garlic olive oil, tomato – tarragon ketchup, cilantro butter, ginger oil, chilli soya, crispy bacon chips, spinach - cream offering a unique blend of tantalising flavours tailor-made for your own taste.

In addition, L’Eclipse’s seafood bar also features fresh ocean delicacies including Boston lobsters, prawns, yabbies, clams, mussels and whelks, all in unlimited supply.

more/



THE LANGHAM

Hong Kong

Page 2 of 4

Premium Main Dishes Cooked-to-order

L'Eclipse is taking the interactive dinner experience to new heights by introducing a new indulgence menu for its dinner buffet. You can savour two premium items (children choose one) from the new main dish menu – **bird's nest with doubled steamed ginger egg white pudding, gingered miso roasted halibut, Cantonese braised abalone with superior oyster sauce and fire grilled Wagyu beef sirloin.**

Pricing & Timetable for L'Eclipse's Interactive Dinner

Date	Time	Price for Adult	Price for Child
Monday - Thursday	6:30pm - 10:30pm	HK\$468	HK\$268
Friday, Saturday and Public Holiday's Eves	6:00pm - 10:00pm	HK\$488	HK\$288
Sunday and Public Holidays	6:30pm - 10:30pm	HK\$488	HK\$288

* All prices quoted are subject to 10% service charge

"Birthday guest eats for free" Promotion

Starting from 17 July (until further notice), birthday guests can enjoy a free meal with your beloved family & friends at L'Eclipse on every day during your birthday month!

- Valid everyday during the birthday month of the guest.
- Must be used with a minimum of two guests.
- Valid for both a-la-carte order and interactive dining experience (both lunch and dinner).
- The offer is on food items only. The percentage of discount is calculated based on the total number of guests dine in (e.g. 50% discount total for 2 guests, 33% for 3 guests etc).
- "Birthday guest" must present his/her ID card/passport to claim the birthday discount before seated.

more/



THE LANGHAM

Hong Kong

Page 3 of 4

- Cannot be used in conjunction with other promotions or offers (e.g. Langham Advantage Club, Langham Supper Club, Entrée Club, Asia Miles, credit card promotions etc).
- Prices are subject to 10% service charge (before discount).

For enquiries or reservations, please call 2375 1133.



Polenta cakes with cured lobster sashimi



Lobster demitasse with orange and cayenne



Lobster and cod sausage with pernod cream



Egg custard with lobster medallions

more/



THE LANGHAM

Hong Kong

Page 4 of 4

For media enquiries, please contact:

Winnie Tang

Director of Marketing Communications

The Langham, Hong Kong

Tel: (852) 2378 9393

Fax: (852) 2375 1772

winnie.tang@langhamhotels.com

Cecilia Lam

Assistant Marketing Communications Manager

The Langham, Hong Kong

Tel: (852) 2378 9308

Fax: (852) 2375 1772

cecilia.lam@langhamhotels.com

Sharon Tong

Marketing Communications Assistant

The Langham, Hong Kong

Tel: (852) 2378 9309

Fax: (852) 2375 1772

sharon.tong@langhamhotels.com

- End -

8 PEKING ROAD, TSIMSHATSUI, KOWLOON, HONG KONG

T (852) 2375 1133 F (852) 2375 6611

hongkong.langhamhotels.com hkg.resv@langhamhotels.com

AUCKLAND

BOSTON

HONG KONG

LONDON

MELBOURNE

PASADENA

SHANGHAI