



THE LANGHAM

Boston

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FOR IMMEDIATE RELEASE

SEA, GARDEN, FOREST & FARM: THE SUNDAY BRUNCH

*The Langham, Boston's Café Fleuri Brings the Farmer's Market
to the Table at Every Sunday Brunch*

Boston; August 15, 2007 - Home to one of Boston's most lavish Sunday brunches, The Langham, Boston's Executive Chef Mark Sapienza celebrates Café Fleuri's recent green certification from the Green Restaurant Association by introducing a new brunch format that supports sustainable farming and the use of local ingredients. **Sea, Garden, Forest & Farm: The Sunday Brunch**, offers diners a new way to connect with their loved ones and the food on their plate every week.

Chef Sapienza sources 30% of his ingredients from local and sustainable producers, a practice often found in individually-owned restaurants but rarely in hotel restaurant settings. "As someone who cares deeply about the source and quality of the food my own family consumes, expanding my sourcing practices for the hotel's dining services simply seemed like a logical progression," said Sapienza. "Especially after the restaurant achieved green certification, highlighting our local and sustainable practices by revamping our popular Sunday Brunch at Café Fleuri made perfect sense as a tangible way to give back to our guests."

Four display stations-Sea, Garden, Forest & Farm-will be set up around the room and will feature theme-appropriate tablescapes and cuisine. For example, some of the dishes surrounding the Garden table's mini-wheelbarrow will be a *Shaved Fennel & Red Onion Salad, Black Olives & Orange Vinaigrette, a Roasted Root Vegetable Salad with Crumbled Massachusetts Blue Cheese and Poppy-seed Crusted Spinach and Feta "Turnovers."* The Farm table will offer an abundant display, including *Maple Meadow Farm Stuffed Eggs, Lakes End Goat's Cheese and Caramelized Onion Tart and Maple-glazed Winroze Farm Roast Pork with Heirloom Bean Salad*, all surrounding an authentic weathervane centerpiece.

In addition to stationary displays, the Langham's grand buffet includes attended stations offering sushi, omelets made to order, pasta, carving, breakfast favorites such as waffles, blintzes, breakfast meats and hot lunch specialties including *Thyme-roasted Misty Knoll*

Chicken Breast with Foraged Mushrooms and Madeira and Wild Rice Gnocchi in Leek Cream. A lavish display of desserts round out the menu, including a sampling of the Langham's famous Chocolate Bar.

Also revamped for the season is the all-new "Kids Station." A table set at child height serving kid-friendly items, such as *Mini-Beef Hot Dogs & Rolls, Country Fried Chicken Tenders, Mini Pizza Bagel Bites, Carrot & Celery Sticks with Ranch Dressing for Dipping* and kid-only desserts of *Rice Crispy Treats, Mixed Fruit Salad, Mini-Candy Apples* and *Cupcakes*. Maintaining the locally-grown theme, the Kid's Station will look like a farm, featuring a large Red Barn and stuffed toy animals.

Sea, Garden, Forest & Farm: The Sunday Brunch will also offer guests the opportunity to connect with local farmers and artisanal food producers on a one-to-one basis. These special visitors will share their knowledge of their product, their industry and their insights into sustainable farming on a monthly basis. Scheduled guests thus far include: Pat Woodbury (oysters/clams), Jim & Cindy Crawford of the Crawford Family Farm (Vermont veal and cheese), and Mark & Gari Fisher of Woodcock Farm (Vermont Sheep's Milk Cheeses). Special seasonal Sunday brunches include **Brunch with Santa and Elf** December 2, 9, 16 and 23, a **Christmas Day Brunch** on December 25 and a **Recovery Brunch** on January 1, 2008. Please call for pricing for special events.

Sea, Garden, Forest & Farm: The Sunday Brunch at The Langham, Boston's Café Fleuri opens on September 9, 2007, and runs every Sunday from 11:00 a.m. – 3:00 p.m. The cost is \$50.00 for adults, \$17.50 for children 5-12 and free for children under 4 years of age. For reservations, contact Café Fleuri at 617-956-8751 or 617-451-1900 or visit opentable.com.

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About The Langham, Boston

This elegant property, once the Federal Reserve Bank, is a national architectural landmark. An ideal downtown location, the Hotel offers a unique blend of historic charm and urban sophistication next to the finest shopping and attractions including: Faneuil Hall, Boston Common, the Freedom Trail, the Theater District and the waterfront. The Hotel's award-winning restaurant, Café Fleuri, is a brasserie-style restaurant that serves Mediterranean cuisine under a lofty glass atrium ceiling. The Hotel is a member of *The Leading Hotels of the World* and has won AAA's Four-Diamond award.

For information on The Langham, Boston, please visit: <http://boston.langhamhotels.com>.
The Langham, Boston, Café Fleuri, 250 Franklin Street, Boston, MA

About Langham

Langham has a legendary hotel heritage dating back to 1865 when The Langham, London originally opened as Europe's first Grand Hotel. For over 140 years, this flagship hotel has been at the forefront of sophisticated and gracious hospitality. Today, all Langham

Hotels worldwide inherit the same philosophy that reflects elegance in design, innovation in hospitality, genuine service and captivation of the senses creating a truly unique hotel experience.

Langham Hotels International (LHI) features six properties with over 2,700 rooms in five gateway cities across the four continents, namely, London, Boston, Hong Kong (2), Melbourne and Auckland. In each city Langham Hotels is associated with the prestigious “The Leading Hotels of the World” group which represents some of the world’s finest luxury hotels.

LHI is wholly owned by Great Eagle Holdings Limited, a publicly listed company (HKSE: 41) which was founded in 1963 and was listed on the Hong Kong Stock Exchange in 1972.

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