

# THE PENINSULA

L O N D O N

## LITTLE BLUE NOODLE BAR OPENS AT THE PENINSULA LONDON, A CONTEMPORARY CELEBRATION OF CHINESE NOODLE CULTURE



**London, 25th April 2025** – The Peninsula London is excited to introduce Little Blue ‘Noodle Bar’, a delightful homage to the timeless charm of noodles, a beloved culinary tradition in Hong Kong and beyond.

As London’s culinary scene buzzes with the rising popularity of noodle culture, Little Blue Noodle Bar is ideally positioned to bring that excitement to the very heart of the city. Whether seeking a light dinner paired with a refreshing pint of Hong Kong’s much-loved Gweilo Beer, or a late-night post-theatre takeaway, Little Blue offers the perfect outpost.

With its lively atmosphere and a focus on exceptional quality, Little Blue Noodle Bar is where convenience meets exceptional flavour, welcoming both locals and visitors to dive into the irresistible world of noodles.

### Chef Hou's Creations at Little Blue

Four signature noodle dishes come inspired by Chef Hou’s rich heritage and training in mainland China, uniting his favourite flavours in combination with classic and authentic style. Chef Hou brings decades of expertise to The Peninsula London’s Noodle Bar, which will be brought to life in tandem with Chef Jonnie Liang, Executive Sous Chef from The Peninsula Beijing. Diners can savour the fiery depth of Dan Dan Noodles with minced beef and Sichuan chilli oil, the hearty, bean-rich comfort of Zha Jiang Mian with pork belly, the silky, spiced Aubergine Noodles, or the richly layered Prawn E-Fu Noodles with ginger and spring onion.

As part of the launch, the team is also introducing a *secret dish*, a ‘hush-hush’ nod to the Cantonese underground food culture. It won’t appear on the printed menu, but there’s a rich, crispy Peking

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duck noodle bowl tucked away for those who know to ask. Limited in number and steeped in mystery, the off-menu dish is designed to surprise and reward the curious.

Alongside a box of Hou's expertly crafted noodles, diners can pair refreshing beverages like the Hong Kong cult-favourite, *Gweilo Beer* or explore Little Blue's signature cocktails, each a tribute to a journey celebrating Chinese culture.

## **Enjoy with Friends or Solo**

Situated next to Canton Blue, The Peninsula London's celebrated Cantonese restaurant, Little Blue is an inviting gem with its own street-level entrance from Grosvenor Crescent and its striking cobalt-lacquered doors. Walk-ins alike are warmly welcomed to the Noodle Bar with no reservations required, ideal for casual meals with friends, a quick alfresco bite-and-a-beer on the newly debuted Little Blue terrace, solo at the bar, or to take-away.

## **Dates & Timings**

The Noodle Bar at Little Blue will be open daily, starting from April 25th. Boxes from £15, and Beer and noodle deal available from £20.

Service from: Monday – Sunday, from 4pm-10pm.

For takeaway orders please visit - [Little Blue Noodle Bar Ordering](#)

For further information and reservation please visit [www.sevenrooms.com/reservations/littleblue](http://www.sevenrooms.com/reservations/littleblue)  
[peninsula.com/london/Little-Blue](http://peninsula.com/london/Little-Blue) or contact [plnlittlebluebar@peninsula.com](mailto:plnlittlebluebar@peninsula.com)

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About The Peninsula London

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Ideally situated in the heart of Belgravia, with views over Hyde Park Corner and Wellington Arch, The Peninsula London occupies one of the city's most prestigious addresses. The newly built hotel, impeccably designed to harmonise with surrounding heritage buildings is just moments away from the city's most iconic attractions, including Three Royal Parks, Buckingham Palace, Harrods, and Big Ben. Its 190 light-filled guest rooms and suites have been exquisitely designed by Peter Marino; its gathering spaces include several world-class restaurants and bars, including two-Michelin starred Brooklands by Claude Bosi; the idyllic Peninsula Spa & Wellness Centre, and a luxury retail arcade.

[www.peninsula.com](http://www.peninsula.com) [@thepeninsulalondonhotel](https://www.instagram.com/thepeninsulalondonhotel)

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

Incorporated in 1866 and listed on the Hong Kong Stock Exchange, 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, Europe and the United States, as well as the provision of tourism and leisure, retail and other services. The Peninsula Hotels portfolio comprises The Peninsula Hong Kong, The Peninsula Shanghai, The Peninsula Beijing, The Peninsula Tokyo, The Peninsula London, The Peninsula Paris, The Peninsula Istanbul, The Peninsula New York, The Peninsula Chicago, The Peninsula Beverly Hills, The Peninsula Bangkok and The Peninsula Manila. The property portfolio of the group includes The Repulse Bay Complex, The Peak Tower and St. John's Building in Hong Kong; The Landmark in Ho Chi Minh City, Vietnam and 21 avenue Kléber in Paris, France. The Peak Tram, Retail and Others portfolio of the group includes The Peak Tram in Hong Kong; The Quail in Carmel, California; Peninsula Clubs and Consultancy Services, Peninsula Merchandising, and Tai Pan Laundry in Hong Kong.

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## **Gweilo Beer**

Gweilo Beer is an award-winning craft brewery born in Hong Kong, now bringing its vibrant and innovative range of beers to the global stage with local brewing partnerships in Australia and the UK. Founded on a spirit of adventure and a passion for exceptional flavour, Gweilo crafts beers that are both approachable and exciting, using quality ingredients and creative brewing techniques. From refreshing lagers to hop-forward IPAs and beyond, Gweilo delivers a taste of Hong Kong's dynamic energy in every sip.

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