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Media Release

Integrated Hospitality Management Goes Dark, to Mark Earth Hour

23rd February, 2012 – IHM again supports WWF's Earth Hour 2012 on 31 March. At 8:30pm, both Posto Pubblico and Linguini Fini will be turning out the lights for one hour.

In addition, Homegrown Foods – IHM's home delivery business that brings fresh, locally grown organic produce from the farm, directly to customer's doors – will host a cooking class and farm trip on 10 March, from which, it will donate 50 percent of the proceeds to WWF-Hong Kong for their education and conservation works.

In Posto Pubblico and Linguini Fini, the lights are turned off at 8:30pm for 60 minutes, during which time both venues will be lit by candlelight. The restaurants join millions of people, business and landmarks around the world who will also be embarking on a temporary black out on March 31. In 2011, more than 5,200 cities and towns in 135 countries worldwide switched off their lights for Earth Hour, sending a powerful message for action on climate change. It also ushered in a new era with members going Beyond the Hour to commit to lasting action for the planet.

For more details on IHM's participation of Earth Hour 2012, please contact 2671-2771.

For high resolution photos, please access our share-drive as below:

Ftp link: www.yousendit.com

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About Earth Hour

Earth Hour is a global initiative in partnership with WWF. Individuals, businesses, governments and communities are invited to turn out their lights for one hour on Saturday, March 31, 2012 at 8:30 PM to show their support for environmentally sustainable action. The event began in Sydney in 2007, when 2 million people switched off their lights. By 2011, Earth Hour had created history as the largest voluntary action ever witnessed, with participation across 135 countries, over 5,200 cities and every continent, including the world's most recognized man-made marvels and natural wonders in a landmark environmental action.

About Linguini Fini

As established proponents of farm-to-table dining, IHM takes the concept one step further by introducing 'nose-to-tail' cuisine. Using entire hormone-free pigs from Bath but reared in Hong Kong, Executive Chef Vinny Lauria creates a predominantly pork and pasta menu that utilizes every part of the animal from nose-to-tail – with nothing going to waste. Lauria also cures his own meats and homemade sausages. Produce are served in-season and originate from local organic farms supplied by Homegrown Foods. Linguini Fini is everyday Italian food for everyday people, where every customer is treated with the same level of personal service and warm hospitality. Located on G/F & 1/F, The L Place, 139 Queen's Road, Central, Hong Kong, it is open for lunch, dinner & weekend brunch, from Monday-Sunday. For enquiries, please call Tel: 2857-1333 or visit our website at www.linguinifini.com. LIKE us on facebook at www.facebook.com/linguinifini or follow us on twitter at www.twitter.com/linguini_fini & Sina Weibo at www.weibo.com/linguinifini

About Posto Pubblico:

As the flagship restaurant for Integrated Hospitality Management, Posto Pubblico is a groundbreaking concept by food and beverage visionaries Todd Darling and Robert Spina. As Hong Kong's original New York-Italian osteria, Posto Pubblico offers home-style Italian cuisine at unbeatable value, rooted in generations-old, tried and tested recipes from Spina's family-run New York restaurants. Posto Pubblico combines old-world traditions and current attitudes towards social & environmental consciousness, by using classically simple "clean" ingredients from local sustainable sources where possible.

Posto Pubblico is located on G/F No. 28 Elgin Street, SoHo, Central. For enquiries and bookings, please call 2577-7160. For more information, visit www.postopubblico.com or find



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us on facebook at www.facebook.com/postopubblico & on twitter at www.twitter.com/postopubblico

About Homegrown Foods

As a premier supplier of locally grown sustainable clean produce, Homegrown Foods advocates its increased consumption and production and aims to educate the public through external resources and community projects. Dedicated to providing a convenient, high-quality sustainable food source, it is positioned to change the landscape of local agriculture and the supply of clean food in Hong Kong. For details or to book a space on any of the cooking demonstration classes and public farm trips, call our customer service team at 2671-2771 and email us at info@homegrownfoods.com.hk. For more information, visit www.homegrownfoods.com.hk or find us on facebook at www.facebook.com/homegrownfoods or on twitter at www.twitter.com/homegrown_foods & Sina Weibo at www.weibo.com/homegrownfoods

About Integrated Hospitality Management (IHM):

Integrated Hospitality Management (IHM) was founded in 2009 by Todd Darling and Robert Spina. Supporting socially and environmentally conscious values, IHM exemplifies old-world hospitality with new age attitudes. Its efforts to reduce the industry's carbon footprint by developing exciting award-winning concepts that encourage a greater consumption of locally sourced organic ingredients, has made it one of the most respected operators in the industry. As a food and beverage Management company, IHM owns and operates the following initiatives: Posto Pubblico; Cantopop; Linguini Fini & Homegrown Foods

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