



HOTEL BOROBUDUR J A K A R T A

Press Release

An Affluent Batavia at Hotel Borobudur Jakarta

To commemorate the birth of this beloved city, DKI Jakarta's 488th anniversary, Bogor Café, Hotel Borobudur Jakarta offers a banquet of mouthwatering Batavia best dishes: Toge Goreng (bean sprout with spicy peanut sauce, tofu and tauco), Kerak Telor (egg mixed with glutinous rice sprinkled with coconut granules and fried shallots), Soto Mie Jakarta (a splendid missed of egg noodles, glass noodles and potato served of choice of combination of slice beef, beef ball, vegetables and spring roll) Kue Pancong (made form glutinous rice and coconut grated) , Kambing Guling (grilled lamb) and the list is endless! This promotion will be only at 22 June 2015 with the price Rp. 328.000 ++ at lunch only.

Pendopo Lounge also served Soto Betawi (made from chunks of beef meat and offal in rich and spicy cow's milk or coconut milk broth) that prepared with fresh ingredients to bring you the genuine taste of the old Batavia at price Rp. 98.000 ++.

The local cuisine of Jakarta is the Betawi cuisine, which reflects various foreign culinary traditions that have influenced the inhabitants of Jakarta for centuries. Betawi cuisine is heavily influenced by Chinese Peranakan, Malay cuisine, neighboring Sundanese and Javanese cuisine, also includes Indian, Arabic and European colonial influences.

Hotel Borobudur Jakarta's front liners wear traditional cloths from Jakarta to complete the ambience of the celebration.

For information & reservation, please call: 021 3805555 ext 73400 for Bogor Café, 73100, 73600 for Pendopo Lounge.