

**PRESS RELEASE**  
**For immediate release**

**For further information**  
**Please contact:**  
**Indira Puliraja**  
**Asst. Marketing Communications**  
**Tel. 021-380 5555 ext. 72022**

## **The Creation of a Legend: Oxtail Soup a la Hotel Borobudur**

It was in 1974 when the Management of the Hotel decided to offer an authentic Indonesian dish on their menu in the Bogor Café.

The first attempt was the placement of a small trolley on wheels (called a “grobak”) near the main buffet. The heated oxtail soup was served direct to the customers by a chef. At this time the daily consumption of oxtail was around 75 kg per day.

This idea proved so popular that the trolley concept became insufficient because long lines appeared in front of the little trolley. It was also discovered that many guest just came for the soup and so the concept had to be expanded: A special counter was constructed in the restaurant to keep larger amount of the soup, rice and condiments ready so more customer could be served much more efficient. The recipe of the oxtail soup was further improved by the Chefs and resulted to become the most popular item on the menu and the buffet.

It is estimated by the Food and Beverage Director that a total of more than 2,5 Million portions of oxtail soup have been sold in the Hotel since 1974.

The soup is prepared every day fresh to a strict recipe using only selected ingredients such as nutmeg, cloves, ginger and black pepper corn.

The oxtail meat itself is imported from Australia using certain specifications as to size, weight and fat content.

Now the daily consumption is up to 350 kg per day, sometimes more on special holidays or anniversaries. The soup is not only sold in the Bogor café but also in the Singosari Pool side

Restaurant, Banquet, weddings as well as for outside catering and 2 outlets in Pondok Indah Mall and Pacific Place.

The success of the soup is still causing lines and waiting lists in front of the Bogor café in the Hotel and it has become clear that extra space is needed. The Bogor café was completely renovated and extended in April 2005, reopened with 299 seats in November 2005.

The Legend continues.

\*\*\*

*Hotel Borobudur Jakarta, the leading five star hotel and 'Grand Old Lady of Hospitality' in Jakarta, features 695 guest rooms and suites, as well as extensive meeting facilities, all set in 23 acres of landscaped tropical gardens. Located right in the heart of town, the hotel offers a wide selection of restaurants: Italian, Chinese, Japanese and International cuisine. Klub Borobudur is amongst the finest and best-equipped health club in town. It also has excellent spa facilities.*

*Visit our website for more information at [www.hotelborobudur.com](http://www.hotelborobudur.com)*