



**HOTEL BOROBUDUR**  
J A K A R T A

**Press Release**

**Please Contact**

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**Discover Fantastic New Years dinner at Hotel Borobudur Jakarta**

Ring in the New Year with style of New Year's Eve hotel packages and events at Hotel Borobudur Jakarta. Spend the final hours of 2015 indulging in New Year's Eve dinner menu throughout all restaurants.

Bogor Cafe will provide an endless list buffet where you may find *Marinated Mushroom, Green Asparagus, Prosciutto, Panzanella Salad, Roasted Tom Turkey with honey in heating light, Beef Wellington, Creamy forest mushroom soup with seared scallop* and for sure the legendary oxtail soup. For new year's eve buffet it costs Rp. 698,000 ++ while for new year's eve brunch is at Rp. 588,000 ++

Teratai has beautiful set menu to be enjoyed starting from *Raw salmon salad with Japanese wasabi dressing, sliced smoked duck with crispy onion pancake* to the delicious *Teratai's trio dessert special* at Rp. 688.000 ++ / pax

Let your imagination flourish this final day in 2015 with a simply appetizing of Chef Tomohiko Omori's special menu, including sparkling wine and don't forget to taste the Osechi Bento Box after your hangover night starting from 1 - 7 January 2016 at Miyama Japanese Restaurant. Chef Omori will serve *Hotate no Carpaccio salad, Garrick tofu stake, Iseebi Gusokuni, Baked Ribs Miso-Yaki, Unagi Hitumagohan, Tori no yasai Soup, Fruit green tea mousse* at Rp. 488.000,- ++ / pax

For those who looking for a unique gastronomic experience and a memorable experience to welcome the 2016, please make sure to have reservation at Bruschetta Italian Restaurant. Our team chefs will prepare special menu include a glass of sparkling wine. Bruschetta has various menu a la carte from *Baby Spinach salad with crispy Bresaola, marinated cherry tomato in Olive oil dressing* or *Caprese salad with tomatoes, mozzarella cheese and basil. Olive oil – Lime dressing as cold appetizer. Stuffed Ravioli pasta with ricotta cheese and spinach in butter sauce and tomato fondue* or *Pan fried salmon with crispy skin on lemon risotto, grilled zucchini and basil white lemon butter sauce* as the main course to the undeniable desserts such as *Amaretto cheese cake with almond and cookie crust, amaretto caramel sauce* and the classically

special Tiramisu. The price started from Rp. 58.000 ++

Following dinner, you are invited to do dance to the sounds of the music performance by well-known Indonesian artists and enjoy the remarkable party at midnight with a Champagne toast!

For reservation and more information, please call : 021 3805555 ext 73100 for Miyama, 73200 for Teratai, 73300 for Bruschetta and 73400 for Bogor Cafe.

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