

Tokyo Dome Hotel to Feature Christmas Decorations and Special Menus

An illuminated Milky Way will appear on the seven-meter-tall lobby window.

Tokyo Dome Hotel (Headquarters: 1-3-61, Koraku, Bunkyo-ku, Tokyo 112-8562; President and General Manager: Seiji Tsuchiya) will feature a variety of Christmas events: Christmas decorations entitled “Present from Winter Night Sky” inside and outside the hotel, a special dinner event by Executive Chef Akio Kamata at sky banquet rooms and festive menus at restaurants. Please note that prices in parentheses include tax and that a 10% service charge will be added except for buffets and take-away items.

Christmas Decorations from November 3rd to December 25th

With this year’s theme “Present from Winter Night Sky,” the hotel will use gradation colors from blue to green with images of twinkling stars, gentle moonlight, shining auroras in the northern lands and falling powder snow for its six-meter-tall main tree in the main lobby. Also, an illuminated Milky Way with light-emitting diodes will appear on the seven-meter tall glass window in the lobby. Other twenty-three small to large Christmas trees will be decorated with wreaths and garlands both inside and outside the building during the above period. The hotel will display a total of 30,000 light bulbs. Illumination around the hotel building will last until January 31st, 2007.

Furthermore, the Tokyo Dome City, where the hotel is located, will feature Christmas decorations during the same period entitled “Happy Christmas 2006.” The noteworthy points are that the City will display a ten-meter-tall kaleidoscope-like “Stardust Tree” and “HIKARI MANDALA DOME” which uses approximately 100,000 light-emitting diodes. The Tokyo Dome City’s winter illumination with approximately 1,000,000 light bulbs will be on view until January 31st, 2007.

Special Dinner Event by Executive Chef Akio Kamata on December 23rd and 24th

A Christmas special event with an original dinner “Menu de Noël” created by Executive Chef Akio Kamata will be available with live hand-bell performances at the sky banquet rooms on the 42nd floor on December 23rd and 24th at ¥16,000 (¥16,800) per person. Table flowers will be arranged by guests choosing their favorite flowers. The arranged flowers can also be taken away when they leave. Chef Kamata is one of the distinguished pioneers in the field of French cuisine in Japan. Before joining the Tokyo Dome Hotel, he was an executive chef at Hotel Seiyo Ginza for more than ten years after working for leading restaurants in France. Reservations will commence on November 10th. Please contact the Event Office of the Banquet Department at 03-5805-2323. On-line reservations can also be made at <http://www.tokyodome-hotels.co.jp>.

Restaurants’ Christmas Special Menus from December 22nd to 25th

Sounds Stage & Dining The Artist’s Café at the top of the building (43F) will offer a “Christmas Dinner” for ¥14,000 (¥14,700). The menu includes a glass of Champagne, a starter, scallop and organic vegetable salad, pan-fried red snapper and langoustine with truffle flavor sauce, risotto with foie gras and parmigiano, charcoal-grilled beef sirloin with red wine sauce, chocolat blanc and fromage blanc with fresh strawberry ice cream, coffee and petits fours. During the same period, the restaurant will also feature live musical

performances entitled “The Jazzy Christmas Night” free of charge. Shows will be held from 18:25 to 18:40, from 19:10 to 19:50, from 21:10 to 21:25 and from 22:00 to 22:40.

French Dining Deux Mil (6F) will feature a special lunch, “Menu de Noël Déjeuner 2006,” for ¥5,000 (¥5,250) from December 1st to 25th and a special dinner, “Menu de Noël Dîner 2006,” for ¥15,000 (¥15,750) from December 22nd to 25th. The dinner menu includes ten dishes such as 1) rasagne with potato and cod roe, 2) shellfish salad with green asparagus sorbet and caviar, 3) stuffed pigeon with foie gras and mushroom in a pie, 4) double consommé, 5) pan-fried rock fish in truffle sauce with grain risotto, bamboo shoot and mushroom, 6) hibiscus tea, 7) roasted *Sendai* beef sirloin with pepper sauce and root vegetable, 8) three French fresh cheeses, 9) Christmas special dessert and 10) mignardises with coffee or tea.

Casual Dining Pier View (3F) will offer a “‘Christmas’ Super Dinner Buffet” at ¥5,000 (¥5,250) for adults and ¥2,000 (¥2,100) for children. The buffet, boasting approximately forty-five different items, will be upgraded with steamed snow crab, roast chicken, roast beef, Jambon York, *tempura* of prawn, king crab, squid, sweet potato pumpkin and green pepper, etc.

Pâtisserie Petit Petit (3F) will offer “Arbre de Noël” for ¥3,500 (¥3,675) and ¥4,000 (¥4,200), “Bûche de Choux” for ¥2,500 (¥2,625) and “Carré de Mont-Blanc” for ¥3,500 (¥3,675). Reservations for these cakes will be accepted from November 15th to December 20th and hand-over will be from December 22nd to 25th.

For reservations and further information, please dial 03-5805-2111 and ask for each specific restaurant or cake shop.

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For further information, please contact

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