

Tokyo Dome Hotel Features “Spring Fair” for Better Health & Beauty Pursuers

Seven restaurants & lounges plus a cake shop and a hotel shop of the Tokyo Dome Hotel (Headquarters: 1-3-61, Koraku, Bunkyo-ku, Tokyo 112-8562; President and General Manager: Seiji Tsuchiya) will hold a “**Spring Fair**” from April 17th to May 31st, 2007. Spring is a season when metabolism becomes active and the body is ready to change for better health and beauty. The Tokyo Dome Hotel will offer various menus and items for LOHAS*-oriented guests under supervision and guidance by Ms. Namiko Yajima, managing nutritionist and food coordinator. Among the restaurants, Sounds Stage & Dining The Artist’s Café and Dining Deux Mil will also hold cooking classes with lunch/dinner from their spring menus. Furthermore, guests staying with the Ladies Accommodation Plans can be given one complimentary drink when they use the plans’ 10% discount tickets for limited dinner menus during the fair period. Please note that prices in parentheses include tax and that a 10% service charge will be added except for buffets and take-away items.

Spring Fair from April 17th to May 31st

Sounds Stage & Dining The Artist's Café (43F)

Under supervision by Ms. N. Yajima, the top-of-the restaurant The Artist’s Café will offer special “Purification” lunch and dinner sets. The dinner set, “Capriccioso,” is ¥6,000 (¥6,300) and includes five kinds of appetizers, brown rice risotto with ten vegetables, steamed flatfish, five vegetables and laver with horseradish flavor, or, charcoal-grilled beef filet with vegetable frito and marinated spring cabbage and *shiso*, marinated strawberry and white *kikurage* mushroom, sesame and soybean flour pudding with black honey and coconut ice cream, herb tea or coffee. With another dinner set, “Grazioso” for ¥8,500 (¥8,925), guests can enjoy both the fish and meat dishes of “Capriccioso.” Also, a special lunch set, “Special Brillante,” is available for ¥4,800 (¥5,040). The Artist’s Café uses naturally cultivated vegetables only.

French Dining Deux Mil (6F)

As well as The Artist’s Café, Deux Mil will offer special “Anti-Oxidation” lunch and dinner sets under supervision by Ms. N. Yajima. The dinner set is ¥12,000 (¥12,600), including amuse-bouche, hot salad of spring green vegetables, cold soup of organic carrot with curry flavor, seafood bouillabaisse with shark-fin and spinach, roasted flatfish and bamboo shoot with horseradish butter, roasted lamb with almond-flavor gratin and red bell pepper purée, French cheeses from the wagon, assorted desserts, herb tea, coffee or tea, and mignardises. The lunch set is available for ¥5,000 (¥5,250).

Bar 2000 (6F)

Bar 2000 will hold a “Healthy Cocktail Fair” with four original cocktails for ¥1,500 (¥1,575) each — “Vinegar Mojito,” a famous Mojito with fresh mint leaves and wine vinegar as an accent, “Jolie Feuille,” a cocktail with plenty of polyphenol and vitamin, “Champagne au Rouge,” a sweet and spicy cocktail with pink pepper, and “Soleil de la Provence” a sweet cocktail with Chartreuse Verte and orange juice with rosemary flavor.

Japanese Restaurant Yugyo-an Tankuma Kita-mise (4F)

A lunch set, available for ¥3,000 (¥3,150), includes sesame *tofu*, assorted raw fish with tuna, *yuba* and *konjak*, three kinds of grilled skewers with *miso* paste, boiled *Kyoto* vegetables, boiled bean curd, rice with seasonal vegetable, *miso* soup, Japanese pickles and dessert. A dinner set for ¥12,000 (¥12,600) includes assorted appetizers, assorted raw fish with lightly roasted bonito, turtle hot pot, duck meat and seaweed salad with black vinegar sauce, hot soy milk pot, *chawanmushi* custard cup with shark-fin starchy sauce, *tempura* of wild plants, rice with seasonal vegetable, *miso* soup, Japanese pickles, assorted fruit, green tea and sweets.

Casual Dining Pier View (3F)

During the period, Pier View will hold a “Mediterranean Buffet”, which boasts approximately forty-five dishes including green peas and broad bean potage, steamed spring cabbage, rape blossoms and turnip, marinated bamboo shoot and *udo*, roast beef with Japanese sauce, strawberry yoghurt mousse with mixed berry sauce, etc. The lunch buffet is available for ¥2,500 (¥2,625) and the dinner buffet for ¥3,300 (¥3,465). The price for children is ¥1,000 (¥1,050) for both lunch and dinner buffets.

Brasserie Lala China (3F)

“Spring Chinese Lunch Buffet” will be offered for ¥2,500 (¥2,625) for adults and ¥1,000 (¥1,050) for children. The buffet will feature more than forty dishes which include chicken wing, bamboo shoot and dried *shiitake* stewed with red wine, noodles in soup with shark-fin, braised *tofu* with minced beef and chili, sautéed spring vegetables and meat ball with black vinegar, sautéed green and bean-starch vermicelli dressed with sesame, jellyfish, Japanese radish and carrot dressed with sugar cane vinegar, Peking duck, dim sum from the wagon, sesame cake, almond jelly, etc. Also, eight a la carte menus will be offered: jellyfish salad with yam and lily bud dressed with sugar cane vinegar for ¥1,200 (¥1,260), sautéed broad bean and prawn with leek and ginger for ¥1,500 (¥1,575), fried Chinese vegetables with garlic for ¥1,000 (¥1,050), chicken wing, bamboo shoot and dried *shitake* stewed with red wine for ¥1,500 (¥1,575), soup with white *kikurage* and yam for ¥800 (¥840), rice bowl with shark-fin starchy sauce for ¥1,000 (¥1,050), fried noodle with Chinese chive, bamboo shoot, dried scallop, shark-fin and crab meat for ¥2,000 (¥2,100) and noodle in sour and spicy soup with vegetables and *tofu* for ¥1,500 (¥1,575).

Lobby Lounge Garden Terrace (1F)

“Soy Milk Pudding with Soybean Flour Ice Cream” will be offered for ¥900 (¥945), “Blueberry Yoghurt” for ¥860 (¥903) and “Peach and Herbal Tea” for ¥850 (¥893).

Pâtisserie Petit Petit (3F)

“Naturel” is a dessert of carrot and zucchini jelly in mini-tomato and Japanese radish compote, while “La Beauté” is a mousse using strawberry, lemon, apricot, almond and egg, both available for ¥430 (¥452) each.

Hotel Shop (2F)

During the fair period, a variety of health- and beauty-related products will be sold: special water bottles from ¥170 to ¥370, shape-up slippers and other goods from ¥980 to ¥3,150, and approximately ten special bath salts from ¥210 to ¥294. All prices include tax.

Cooking Classes with Lunch/Dinner

For the first time, **Sounds Stage & Dining The Artist's Café** will hold a "Cooking Class using Natural Vegetables and Lunch," to be lectured and demonstrated by the restaurant chef Mr. Hidetoshi Nogami, at the restaurant at 13:00 on April 18th. From the Spring Fair lunch set, "Special Brillante," guests can learn three menus and enjoy the lunch set afterwards. The cost is ¥5,000 per person including service charge and tax. Capacity is thirty people.

Dining Deux Mil will hold a popular bimonthly "French Cooking Class and Lunch/Dinner," to be lectured and demonstrated by the restaurant chef Mr. Ichiro Inaba, at the restaurant at 13:00 for lunch and at 19:00 for dinner on May 8th (lunch and dinner) and 9th (lunch only). From the Spring Fair, guests can learn two menus and enjoy the lunch set afterwards. The cost is ¥5,000 for lunch per person and ¥7,000 for dinner including service charge and tax. Capacity is thirty people for lunch and twenty for dinner.

Complimentary Drink for Ladies Accommodation Plan Guests

Guests staying with the Ladies Accommodation Plans "R&R" or "Basic" during the spring fair period can be given one complimentary drink when they use the plans' 10% discount tickets for The Artist's Café's dinner set "Capriccioso," or Deux Mil's special dinner.

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

*LOHAS = Life styles Of Health And Sustainability

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For further information, please contact

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