

Special Treat for Guests Over 65 on September 17th, Respect-for-the-Aged Day and Restaurants' "Autumn Fair" to be held from August 24th to September 19th

Tokyo Dome Hotel

In commemoration of Respect-for-the-Aged Day, September 17th, 2007, eight restaurants of the Tokyo Dome Hotel (Location: 1-3-61, Koraku, Bunkyo-ku, Tokyo 112-8562; President and General Manager: Seiji Tsuchiya) will offer **half-price menus to any guest 65 years of age or over** on that day. Also, from August 24th to September 19th, six restaurants & lounges will feature an **"Autumn Fair."** Please note that all prices include tax and that a 10% service charge will be added except for buffets and other specified menus.

Special Treat on the Respect-for-the-Aged Day

At Sounds Stage & Dining **The Artist's Café** at the top of the building (43F), a lunch set, "Brillante," will be offered for ¥1,838 (¥3,675) and a dinner set, "Grazioso," for ¥4,463 (¥8,925). Dining **Deux Mil** (6F) will present a special dinner set for ¥5,250 (¥10,500). Japanese Restaurant **Tankuma** (4F) will feature a set menu "Horikawa" for ¥5,250 (¥10,500) both at lunchtime and dinnertime. At Casual Dining **Pier View** (3F), the always-popular dinner buffet will be available for ¥1,733 (¥3,465). On the same floor, Brasserie **Lala China's** dinner set "Hana" will be for ¥3,150 (¥6,300). Korean Barbecue **Bishamon** (2F) will present its Bishamon set at dinnertime for ¥2,850 (¥5,700).

At Chinese Restaurant **Korakuen Hanten** (2F of the Blue Bldg., the hotel's annex), the set menus "Mai-Ohgi," "Hana-Ohgi" and "Ran-Ohgi" will be available for a group of two or more at ¥2,888 (¥5,775), ¥3,675 (¥7,350) and ¥4,463 (¥8,925) respectively. Accompanied guests will be requested to take the same menu. At Japanese Restaurant **Shunpu Banri** (9F of the LaQua Bldg.), chef's special set will be offered at dinnertime for ¥2,625 (¥5,250).

"Autumn Fair" from August 24th to September 19th

Six restaurants and lounges will feature abundant autumn delicacies from August 24th to September 19th, 2007.

The Sounds Stage & Dining **The Artist's Café** on the top-of-the building (43F) will feature four seasonal a la carte menus at dinnertime: "Charcoal-grilled Sweetfish with Marinated Watermelon" for ¥1,680, "Charcoal-grilled *Matsutake* mushroom and King Crab with Citron Flavor" for ¥3,990, "Acqua Pazza of Roasted Rock Fish, Prawn and Clam" for ¥3,990, and "Paella in Valencia Style" for ¥3,780.

French Dining **Deux Mil** (6F) will offer special a dinner set menu for ¥12,600. The menu will include amuse-bouche, fried cannelloni of salmon, mushroom and other autumn delicacies, braised veal with foie gras and chestnut gratin, pot-au-feu of quail and autumn root vegetable, potato cream soup in cappuccino style, roasted lobster, roasted lamb with spice and eggplant, French cheeses from the wagon, assorted desserts, coffee or tea, and mignardises. Also featured are vintage wines matched the dinner from ¥10,500 by bottle.

Bar **2000** (6F) will hold an “Autumn Cocktail Fair” with three original cocktails for ¥1,575 each “Slow Dancer,” a sweet and sour cocktail with slow gin, rose liqueur and citron juice, “Ruralism,” a fragrant cocktail with bourbon and walnut liqueur, “Ane Ane,” a sweet cocktail with chocolate, amaretto and orange liqueur.

Casual Dining **Pier View** (3F) will offer an “Autumn Buffet 2007” at lunchtime for ¥2,625 and at dinnertime for ¥3,465. The children's price will be ¥1,050 for both menus. The buffets will boast approximately forty-five different items, including marinated vegetable and steamed chicken, marinated seafood in Napoli style, cold pumpkin soup, stewed tomato and seafood, chestnut rice, pasta with autumn delicacies, sautéed salmon, roast chicken, roast beef, chestnut cake, fruit cocktail with red wine flavor, chocolate mousse, and so on.

Brasserie **Lala China** (3F) will feature a “Peking Duck Fair.” Its popular lunch buffet, available for ¥2,625 for adults and ¥1,050 for children, will include Peking duck, noodle in soup with shark-fin, steamed snow crab and other seasonal food items. At dinnertime, nine seasonal a la carte menus will include an “All-You-Can-Eat Peking Duck,” available for ¥2,100 for two hours. The dinner set “Mai” also includes all-you-can-eat Peking duck, priced at ¥3,990

Lobby Lounge **Garden Terrace** (1F) will offer “Tiramisu of Chestnut and *Kintoki* Bean” for ¥998 and “Maple Honey Tea with Maple Cookie” for ¥893.

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

August 3rd, 2007

For further information, please contact

Marketing Communications, Executive Office
Tokyo Dome Hotel
1-3-61, Koraku, Bunkyo-ku, Tokyo 112-8562
TEL.03-5805-2151 FAX.03-5805-2153
URL <http://www.tokyodome-hotels.co.jp/e>
PRESS INFO <http://www.tokyodome-hotels.co.jp/e/press>

K. Press, Inc.
4F Hashizen Bldg., 1-7-11 Shimbashi,
Minato-ku, Tokyo 105-0004
TEL.03-6215-6204 FAX.03-6215-6201