

Tokyo Dome Hotel Features Summer Restaurant Fair

Tokyo Dome Hotel (Headquarters: 1-3-61, Koraku, Bunkyo-ku, Tokyo 112-8562; President and General Manager: Seiji Tsuchiya) will feature a **Summer Restaurant Fair** from July 3rd to August 23rd, 2007. (The period will vary by outlet or menu.) Please note that all prices include tax and that a 10% service charge will be added except for designated menus or items.

Highlighted Outlets

Brasserie **Lala China** (3F) will specially offer a “Summer Chinese Dinner Buffet” for ¥3,465 for adults and ¥1,050 for children from July 20th to September 2nd, which will feature approximately forty different items such as beef filet steak in Chinese style, steamed snow crab, Peking duck, noodle in soup with shark-fin, scorched rice thickened with shark-fin sauce, dumpling with minced pork and vegetable stuffing, dim sum service by wagon, fried king crab and seasonal vegetable, cold noodle in soup with kimchi, cold Chinese noodle, fried eel and vegetable, fried noodle with crab and tomato, fried chicken gristle with red pepper, sweet almond jelly, pudding with fresh mango, and coconut milk with tapioca. Also, items preferable for children such as deep-fried chicken, fried crab meat and egg with sweet sour sauce, spring roll and corn soup, will be included. From July 3rd to September 2nd, its popular buffet lunch will be available for ¥2,625 for adults and ¥1,050 for children. The buffet prices include service charges.

Chinese Restaurant **Korakuen Hanten** (2F of the Blue Bldg., the hotel's annex) will celebrate its 45th foundation anniversary and offer an all-you-can-eat treat from over fifty choices of its menus, plus all-you-can-drink draft Yebisu beer and *shochu* on Mondays, Tuesdays and Wednesdays only from July 2nd to August 29th. This treat, served in a private room, is available for 90 minutes from 17:00 to 22:00 (last order 20:00) for a group of four up to twenty aged over twenty, and the price is ¥6,300 per person.



Lala China's Buffet Image

Other Fair Features

Sounds Stage & Dining **The Artist's Café** (43F) will offer its popular buffet lunch “Sky View” featuring buffet appetizers with naturally cultivated vegetable and desserts, plus a choice of main dish for ¥2,940. Also, eight special a la carte menus will be offered including vichyssoise with scallop for ¥1,470, roasted sea bream with white butter sauce for ¥2,940 and grilled beef sirloin 100g for ¥5,040. At dinner time, a special dinner, “Summer Duet,” will be available for ¥14,700 for a couple. The menu includes five “Surprising” appetizers, vichyssoise, cold pasta with tomato, grilled beef filet and lobster, blanc-manger with litchi flavor and yoghurt sauce, bread and coffee.

Dining **Deux Mil** (6F) will feature special lunch and dinner sets with its chef demonstrating *teppanyaki* grill. Prices are ¥5,250 for the lunch set and ¥12,600 for the dinner set. The dinner set includes amuse-bouche, marinated salmon with organic vegetable salad, cold consommé jelly with small seasonal vegetable, fish *tempura* with chervil sauce, granité, roasted lobster with green asparagus and curry flavor butter sauce or braised Japanese beef sirloin with seasonal vegetable and mustard sauce, dessert palette, coffee or tea, and mignardises.

Bar **2000** (6F) will hold a “Summer Cocktail Fair” with four original cocktails for ¥1,575 each: “Carnival,” “Gladiolus,” “Sunset Beach,” and “Mexican Hat.”

Casual Dining **Pier View** (3F) will offer a “Summer Buffet Vol.1 ~Hawaiian Resort Style~” at lunch and dinner time until July 23rd. The buffet of approximately forty-five dishes will include kahlua pig and marinated seasonal vegetable, cold pumpkin soup, chowder soup, sparerib Hawaiian taste, special Hawaiian seafood curry, roast beef, loco moco with various toppings, chocolate mousse, homemade pudding, etc. From July 24th to August 23rd, a “Summer Buffet Vol.2 ~ Pier View Style~” will be served. The buffet will include Caesar salad with smoked salmon, tomato soup with seasonal vegetable, broiled eel, braised chicken Provence style, roast beef, three different curries, fruit *anmitsu*, English tea soufflé, etc. The prices for both buffets are ¥2,625 for lunch and ¥3,465 for dinner. The children’s price is ¥1,050 both for lunch and dinner. Also, from July 2nd to 20th, there will be a special treat for guests who order dinner buffets. Upon with a coupon from the hotel’s official website, its all-you-can-drink plan will be a half price of ¥1,050 and the price with a dinner buffet will be ¥4,620. All the prices of buffets and special treat include service charges.

Lobby Lounge **Garden Terrace** (1F) will offer “Mango Jelly” for ¥1,050 and “Cranberry Squash” for ¥924.

For restaurant reservations, please call 03-5805-2111 and ask for the specific restaurant.

June 12th, 2007

For further information, please contact

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