

Press Release

Please Contact
Indira Puliraja
Assistant Public Relations Manager
021-3805555 ext 72022

THE FESTIVITY OF ROASTER YEAR

AT HOTEL BOROBUDUR JAKARTA

Hotel Borobudur Jakarta invites guests both adults and children alike, to join in traditional Chinese New Year celebrations to welcome the Year of the Roaster. Hotel Borobudur Jakarta will honor the new lunar year with a traditional lion dance, live music, acrobatic performance and artistic decorations.

The Lion Dance has been a traditional part of Chinese culture for many centuries and will kick off the hotel's Chinese New Year celebrations on 28 January 2017 at grand stair lobby. Starting at 12 AM, the one of Chinese Kung Fu community in West Jakarta troupe will perform a traditional lion dance and eye-dotting ceremony in the main lobby. Guests will see the lion dancers demonstrate their agility and skill, moving energetically with the lion's head and body to the beat of big drums and the clashing of cymbals. As the dance builds in momentum, the lion head will crouch low and "eat" lettuce leaves, throwing out these leaves representing prosperity in the Chinese culture. The lion dancers will then make their way through the various outlets of the hotel, bestowing wishes of good fortune and prosperity on the hotel in the Year of The roaster.

Teratai

Chinese New Years Set Menu with Yi-shang and Nian Qao

Chinese New Year's Eve is traditionally the time for families to gather in a festive feast and embrace the upcoming year. Teratai offers exclusive Chinese New Year set menus for guests to enjoy. Our team chefs also prepare Chinese tradition calls for a special cake to be present during the Chinese New Year celebrations. This cake is called Nian Gao, which means increasing prosperity year in and year out, and symbolizes good fortune. Let the roaster year brings you more happiness and prosper.

Special Chinese New Year Dish – Salmon sashimi "Yi Shang"

- Small - Rp 368,000 ++
- Medium - 552,000 ++
- Large -736,000 ++

Special Chinese New Year glutinous rice cake – “Nian Gao”

- Rp 138,000++ / pc

Prosperity Cake at Borobudur Gourmet

Lunar New Year is the biggest and most important celebration for the Chinese community. Luxuriating and feasting on delicacies is also part of the tradition of the yearly affair. Looking for a unique gastronomic experience in the roaster this year? Borobudur Gourmet is the answer! Our Executive Pastry Chef comes up with a mouth watering special cake for celebrating the day!

IDR. 318.000 nett

<p>新春賀年套餐</p> <p><i>Chinese Lunar New Year</i></p> <p><u>Set Menu A</u></p> <p>Rp 688,000 ++ / Person</p>	<p>新春賀年套餐</p> <p><i>Chinese Lunar New Year</i></p> <p><u>Set Menu B</u></p> <p>Rp 888,000 ++ / Person</p>
<p>發財三文魚撈起 Salmon fish Fa Choy “Yi Shang”</p> <p>紅燒竹筍蚧肉翅 Braised shark’s fin soup with crab meat & bamboo fungus</p> <p>澳洲黑椒牛柳粒 Pan-fried Australian beef tenderloin black pepper sauce</p> <p>鮑汁刺參扣白靈菇 Braised spiked sea cucumber, abalone mushrooms, fresh market vegetables</p> <p>蒜茸蒸蘇丹魚 Steamed Sultan fish with chopped minced garlic</p> <p>脆皮燒鴨 Crispy roasted duck</p> <p>飄香荷葉飯 Special fried rice wrapped into the lotus leaves</p> <p>湯丸紅豆沙 Red bean cream with black sesame glutinous balls</p> <p>年糕并美點 Special Chinese glutinous cakes & cookies</p>	<p>發財三文魚撈起 Salmon fish Fa Choy “Yi Shang”</p> <p>松草花北菇炖中鮑翅 Double-boiled shark’s fin soup with cordyceps flowers, black mushroom</p> <p>馬拉盞碧綠鮮蝦球 Stir-fried fresh shrimp with spicy dried shrimp sauce, fresh market vegetables</p> <p>鮑汁花膠扣刺參 Braised fish maw, spiked sea cucumber, fresh market vegetables</p> <p>家鄉蒸蘇丹魚 Steamed Sultan fish, shredded chicken, mushrooms, fried whole garlic</p> <p>脆皮燒鴨 Crispy roasted duck</p> <p>蓮特色炒飯 Teratai’s special fried rice</p> <p>杏仁露湯丸 Hot almond cream with glutinous balls</p> <p>年糕并美點 Special Chinese glutinous cakes & cookies</p> <p style="text-align: center;">-</p>

<p style="text-align: center;">新春賀年套餐 <i>Chinese Lunar New Year</i></p> <p style="text-align: center;"><u>Set Menu C</u></p> <p style="text-align: center;">Rp 1,088,000 ++ / Person</p>	<p style="text-align: center;">新春賀年套餐 <i>Chinese Lunar New Year</i></p> <p style="text-align: center;"><u>Set Menu D</u></p> <p style="text-align: center;">Rp 1,288,000 ++ / Person</p>
<p style="text-align: center;">發財三文魚撈起 Salmon fish Fa Choy "Yi Shang"</p> <p style="text-align: center;">紅燒長腳蚧肉中鮑翅 Braised shark's fin soup with Alaskan king crab in brown sauce</p> <p style="text-align: center;">紅酒香美國牛仔骨 Sautéed US beef ribs with red wine sauce</p> <p style="text-align: center;">鮑汁花膠扣鮑片 Braised fish maw with sliced abalone, fresh market vegetables</p> <p style="text-align: center;">清蒸筍殼魚 Steamed marble goby fish Hong Kong style</p> <p style="text-align: center;">脆皮燒鴨 Crispy roasted duck</p> <p style="text-align: center;">鮑汁皇冠炆生面 Stewed thin noodle with precious dried seafood</p> <p style="text-align: center;">楊枝金露 Chilled sweetened mango cream with pameló</p> <p style="text-align: center;">年糕并美點 Special Chinese glutinous cakes & cookies</p>	<p style="text-align: center;">發財三文魚撈起 Salmon fish Fa Choy "Yi Shang"</p> <p style="text-align: center;">瑤柱干撈中鮑翅 Stewed superior shark's fin with dried scallops</p> <p style="text-align: center;">金瓜奶油大蝦皇 Sautéed king prawn with butter & pumpkin sauce</p> <p style="text-align: center;">六頭鮮鮑魚扣刺參 Braised whole abalone, spiked sea cucumber, fresh market vegetables</p> <p style="text-align: center;">清蒸老虎班 Steamed tiger garoupa with soya sauce</p> <p style="text-align: center;">脆皮燒鴨 Crispy roasted duck</p> <p style="text-align: center;">鴻圖烩伊面 Stewed e-fu noodle with crab meat & crab roe</p> <p style="text-align: center;">紅蓮炖官燕 Double-boiled bird's nest with red dates</p> <p style="text-align: center;">年糕并美點 Special Chinese glutinous cakes & cookies</p>



HOTEL BOROBUDUR
JAKARTA

*Terletak di jantung kota Jakarta dengan tamannya seluas 9,3 hektar, dekat pusat niaga, perbelanjaan dan kantor pemerintahan, serta berbagai pusat rekreasi dan tempat wisata, Hotel Borobudur Jakarta merupakan oase ketenangan yang sebenarnya.
Untuk keterangan lebih lanjut, kunjungi www.hotelborobudur.com*