



Splashed with Pancious' signature red colour, there is the casual dining section with a good homey feeling and the outdoor-themed area, a spacious al-fresco style dining space inside a mall. Some cheeky décor elements are placed to create a playful and relaxed atmosphere, such as a huge red vase hanging upside down from the ceiling.

At Pancious, both sweet and savoury pancakes are treated as a delectable main course that can be ordered any time of the day. Although everybody loves the unbeatable *Blueberry Cheese Pancake* and *Roast Beef Pancake*, there's always a new menu item to keep the customers enthused, both on a monthly and yearly basis. This year, Pancious launches Custard Subs consisting of several pancake dishes generously covered with tasty custard, too sweet for words! This new 2010 menu item is now available at all Pancious outlets. When you think of pancake, it's got to be Pancious!

**Pancious Pancake House**, Mal Taman Anggrek, 3rd Floor, Unit A02, Jl. Let. Jend S. Parman Kav. 2, Jakarta Barat T: +62-21 563 9130



For the past two and a half years, whenever Jakartans think of delicious pancakes, they instantly think of Pancious Pancake House. At every Pancious outlet you'll see always-full tables, especially on weekends where people line up to have a bite of their favourite pancake. Realising the big impact Pancious has had on many Jakartans' eating habits, Pancious opened its largest restaurant to date at Mal Taman Anggrek in West Jakarta in December 2009, with a total capacity of 190 customers.

Willis Kusuma, who also designed the hip and cool Social House, is responsible for the restaurant's interior.

## ENCHANTING FRENCH DINING

Lyon at Mandarin Oriental Hotel, Jakarta is the newest player to join the list of authentic French dining restaurants in the capital, of which there are still only a few. Traditional and regional Brassiere cuisine from Lyon, Provence, Brittany, Marseille and Normandy, is served using the freshest ingredients alongside classic wines from both the old and new world. Think of *Bouillabaisse* –red snapper, monk fish, octopus, and shellfish cooked in a saffron fish broth served with house farm bread and rouille sauce, *Coq Au Vin* –free range chicken braised in red wine sauce with bacon and button mushrooms, served with macaroni pasta, or *Côte De Bœuf* –grilled beef rib cutlet served with French fries.

Anyone can enjoy dining in Lyon, including those who are not familiar with French cuisine. The friendly and knowledgeable staff will happily guide you through its extensive menu list. Nicely presented and using only the finest quality of meats and the freshest seafood, each dish is full of natural flavours, creating *un voyage à travers la France* (a French experience from a cultural and culinary perspective) that lingers on long after your last bite. Even the homemade breads served in "rustique" style fresh from the oven are a winner in their own right.

The subtle ambience projected by its chic, contemporary interior and simple tabletops will make your French dining experience less intimidating and focused more on the taste and aroma of the food served. Complemented by two floor-to-ceiling glass wine cellars, Lyon also houses one of the finest wine selections in town. For some selected dishes, the staff will suggest an accompanying wine. At Lyon, there's always a fabulous French dining experience to look forward to.

### Lyon

Mandarin Oriental Hotel  
Jl. MH Thamrin Jakarta 10310  
T: +62-21 2993 8888 F: +62-21 2993 8889  
www.mandarinoriental.com

