

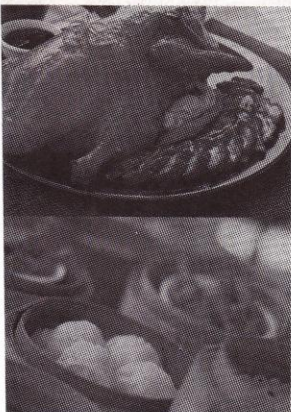
FOODS

to experience a sensational lunch
in West Europe from Sept. 1-30, 2011 at

team will take you on an
cultural Asian and European favorites
for Rp 100,000++/person you can taste
from steamed dim sum, fresh
and cold cuts, homemade breads,
and choice cuts of the freshest
on the grill.

your journey at Kahyangan Shabu
the restaurant is renowned
for its famous homemade ponzu
sauce. Set menu price starts from
Rp 150,000. Enjoy this month's special of
roast Angus beef shabu-shabu
and a selection of tea and freshly brewed Illy

and local ingredients cooked in
a traditional restaurant. For Rp 250,000++/person
for lunch or dinner and a selection
of brewed coffee or fine tea.



Crepes Cake, one bite and you're hooked

Four years ago, Pancious became
the pioneer in popularizing pancakes
in Indonesia. After introducing a
new series of toppings last year, now
Pancious presents its latest innovation:
Crepes Cake.

Launched on Sept. 19, 2011,
Pancious has created a new pancake
variant made of 20 layers of delicious,
tempting, super thin crepes. You can
choose one of various toppings to be
served with it, just like when you order
a pancake or waffle at Pancious. That's
truly layers of crepes de la crème.

"With this latest variant, our
customers can choose between
pancakes, waffles or crepes for the main
dish, which can then be combined with
various toppings," said Pancious Pancake
House owner Fransisca Tjong.

"Crepes Cake is unique, and we
believe that it will become Pancious
customers' new favorite," she added.

During the promotional period,
Pancious will reward Pancious fans with
a voucher for minimum transactions
of Rp 250,000++ (non-member) or
Rp 200,000++ (VIP member) to be
exchanged for Special Complimentary
Crepes Cake on a subsequent visit.

Pancious also launched its new
topping A+O, a new creation of Apple
and Orange combination. Apple
Crumble and Orange Suzette also
became available at the same time as
Crepes Cake.

