

NEWS RELEASE

21 February 2022

SAGANO PRESENTS SAKURA SET LUNCH

To celebrate the beauty of sakura season with its diners, **New World Millennium Hong Kong Hotel**'s Japanese restaurant, Sagano, presents sakura-themed dining experience this March and April, featuring a five-course seasonal set menu created by Kyoto-born Japanese Chef Masahiko Noka.

Traditionally in Japan, spring is a wondrous spectacle of pink and white as sakura petals colour the ground, bringing people from all walks of life together for a stroll in the park or picnic under the trees, with sweet treats part of the yearly *hanami* (sakura-appreciating) experience. With international travel on hold, Chef Noka recreates this special season by "painting" the dining tables pink with his meticulous sakura creations, treating diners to a *hanami* experience like no other.

The exquisite Sakura Set Lunch features assorted seasonal appetisers with a variety of petite Japanese treats, including grilled silver cod with miso paste, grilled egg rolls, mini glutinous rice dumplings, poached vegetables, marinated steamed chicken and jellyfish, grilled beef with potato salad, poached wild vegetables and *nameko*, marinated octopus with wasabi, stewed sweet potatoes in lemon sauce and grilled gluten with miso paste.

In addition to assorted sashimi like sea bream, tuna and yellowtail, the set also comes with assorted tempura and sakura sushi on rice served with miso soup. Desserts will include sakura pudding and sakura ice cream, which will be made using real sakura leaves from Japan to tantalise diners' palates with their distinct aroma.

Available daily from 1 March to 30 April, Sagano's Sakura Set Lunch is priced at HKD580 per person, subject to a 10 percent service charge. For enquiries or reservations, please call 2313 4222.

Inspired by a famous suburb of Kyoto, Sagano offers a wide range of authentic Japanese specialties, from sushi and tempura to teppanyaki and kaiseki, using the freshest seasonal ingredients. Six VIP rooms are available, one of which is a tatami room with traditional bamboo flooring. Here, dining is no longer just about food, but a complete cultural experience.

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Sagano Presents Sakura Set Lunch

Page 2

Providing a safe and healthy dining environment is the hotel's top priority and as such it enforces the most stringent hygiene practices and precautionary measures in all outlets. Please click [here](#) for details.

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