

NEWS RELEASE

20 March 2023

SAGANO PRESENTS “BLOOMING SAKURA” SEASONAL DELIGHTS

To welcome Japan’s beautiful sakura season, [New World Millennium Hong Kong Hotel](#)'s newly appointed Japanese Chef Yusaku Suzuki is presenting sakura-themed seasonal delights at Sagano from now to end of April, treating Hong Kong diners to a *hanami* (sakura-appreciating) experience like no other.

Sakura Set Lunch

The exquisite Sakura Set Lunch features assorted seasonal appetisers with a variety of petite Japanese treats, including Grilled Salmon with Miso Paste, Mini Glutinous Rice Dumplings, Sakura Sesame Bean Curd, Grilled Gluten with Miso Paste and many more, plated in floral-shaped pink ceramics to create a cherry blossom romance on the dining table.

The set also include other pink ingredients such as sea bream, prawn, crabmeat and salmon roe. The joyful gourmet journey ends with a Sakura Dessert Trio featuring pudding, jelly and ice cream, all infused with salt-pickled sakura.

The picture-perfect six-course cherry blossom lunch experience is priced at HKD650 per person, available from now until 30 April 2023.



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Sakura Kaiseki Dinner

Chef Suzuki showcases the cooking philosophy and culture of traditional kaiseki that originated from the outskirts of Kyoto in his sakura set dinner. Featuring salt-pickled sakura, sakura masu (cherry trout) and sakura shrimp, the chef presents a diverse range of authentic delicacies including Grilled Sakura Masu and Broad Bean Soup, Deep-fried Sakura Shrimp and Vegetable Cakes, Sea Bream and Bamboo Shoots Hotpot, Sakura Sesame Bean Curd with Crabmeat and Broad Beans, and more.

Priced at HKD1,850 per person, the seven-course kaiseki set is available during dinner period until 13 April 2023.



* All prices are subject to a 10% service charge.

* For enquiries or reservations, please call 2313 4222.

High resolution images and menu can be downloaded here: https://bit.ly/SaganoSakura_PRphotos

Website offer page: <https://www.newworldmillenniumhotel.com/en/promotions/promotions-dining/sagano-in-bloom/>

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“Blooming Sakura” Seasonal Delights Debut at Sagano

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About Sagano

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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