

“GOLDEN CELEBRATION” LUSCIOUS TEMPURA FESTIVAL DEBUTS AT [SAGANO](#)



High resolution images can be [downloaded here](#).

This golden season, Japanese Chef Yusaku Suzuki and his kitchen team from [New World Millennium Hong Kong Hotel](#)'s Sagano satisfy Japanese culinary cravings deliciously with a festival of tempura flavours from now to 17 November 2023. The “Golden Celebration” features edible artistry with premium seasonal bounty from Japan and locally sourced ingredients fresh from the market daily.

Although it may appear effortlessly made, tempura actually requires skillful cooking techniques and years of practice. Sagano's tempura is prepared à la minute in Kansai-style, using soybean oil for deep-frying and a simple batter made of only flour and water, with fine ingredients “steam-cooked” to perfection under a thin and golden crust.

This golden tempura festival includes a nine-course deluxe omakase dinner with 14 pieces of tempura delights, a tempura lunch set and an à la carte menu. Prized counter seating is available for the omakase set dinner, offering an elevated experience of watching the chef cook the specialties right in front of the diners.

– more –

“Golden Celebration” Luscious Tempura Festival Debuts at Sagano

Page 2



One-of-a-kind Tempura Omakase Dinner

Priced at HKD1,500 per person, the exceptional night starts with delicately plated appetisers, cold dish and steamed dish, following the traditional meal sequence. The journey then showcases the beauty of local products “omakase” (chef’s choice) style, with the first round of six pieces of tempura made using the best ingredients found that day in the local wet market, such as squid, abalone, mantis shrimp or hairtail fish.

After a ginger sorbet palate cleanser, up next are the second and third rounds of total eight tempura delights, featuring goodies such as octopus, oyster, sea smelt and maitake mushrooms from Japan. Every set comes with a deluxe tempura trio of abalone, wagyu and perilla roll, and sea urchin and seaweed roll. The night ends with an authentic rice/noodle creation and dessert.

Four coveted spots are available for counter seating per night, allowing those privileged guests to experience a live show of tempura delicacies prepared in front of their eyes and served on the spot. Diners in the main dining room can choose to enjoy their gourmet journey in the comfort of semi-private seating.



– more –

“Golden Celebration” Luscious Tempura Festival Debuts at Sagano

Page 3

The Golden Celebration experience is offered from now to 17 November 2023. The exclusive tempura counter seating requires at least one day advance notice. Price is subject to 10% service charge. For booking and enquiries, please contact the restaurant at +852 2313 4222.

High resolution images and menu can be downloaded here:

<https://drive.google.com/drive/folders/1iIZV1eQIlmWYTPLrUrxm5nzwztVI4O4?usp=sharing>

Website offer page: <https://www.newworldmillenniumhotel.com/en/promotions/promotions-dining/golden-celebration/>

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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.

Opening Hour:

Lunch: Noon to 2:30 p.m. daily

Dinner: 6:30 to 10:30 p.m. daily

Follow the hotel on

Facebook: www.facebook.com/nwmhk

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“Golden Celebration” Luscious Tempura Festival Debuts at Sagano

Page 4

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