



Shikigiku has been synonymous with only the very best tempura. The Shikigiku "signature" spells quality: only the choicest sesame oil and freshest ingredients are used with batters that are light and crisp. And as the Shikigiku name extends to sushi and teppanyaki too - meaning you are guaranteed the very best of Japanese dining experience.

Shikigiku Easter Sushi Maki Workshop

Appetizer 前菜

Yuzu Tomato Salad

柚子番茄沙律

Main 主菜

Cod Fish Saikyo-yaki

銀鱈魚西京燒

or

Deep-fried Kagoshima Pork Chop

鹿兒島炸黑豚豬扒定食

or

Inaniwa Udon with Tempura

天婦羅稻庭烏冬

Dessert 甜品

Matcha Panna Cotta

抹茶奶凍

每位原價\$598 優惠價每位\$388

With the consumption of Easter lunch, the child under age 11 could join the Sushi Maki Cooking Class once.

凡惠顧此復活節午餐,每位小朋友(11 歲以下)可以免費參加一次。

Limited quota for each round cooking class, registration is in first-come-first-served basis and while stocks lasts.

Please do the registration with hotel staff upon the reservation..

每節人數有限,所有名額先到先得,額滿即止,請於訂坐時與職員報名以作安排。

Prices are subject to 10% service charge. 需另加一服務費

