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## When Sakuras Blossom at Naha Spring is in the air

BY NAHA OKINAWAN

The blossom of sakuras every April marks the arrival of Spring. The Okinawans celebrate with feasts of food and wine. NAHA Okinawan Restaurant at Taikoo Shing joins the celebration!

From now till end of April, Naha has prepared four different dishes using edible sakuras. Deep-fried Atria Pinnate with Edible Sakura (\$70), Steamed Snapper with Edible Sakura Leaf (\$90) served with sakura petals and bonito sauce and grilled

Snapper with Edible Sakura Leaf (\$90) topped with flakes of snapper. The chef marinates Snapper Sashimi with Edible Sakura Leaf (\$120). Nutritious snapper matches perfectly with the light cooking approach of Okinawan cuisine. In Japanese culture, these two ingredients represent good fortune.

Join us at NAHA Okinawan Restaurant to welcome this spring with lucky sakuras! Call Naha at 2186 6969 for details. NAHA Okinawan, G1014-5, G/F Yiu Sing Manuson, Stage 10, Taikoo Shing.



BY REI SUSHI

In Japanese culture, using seasonal ingredients to cook is an important ingredient of health. To welcome the arrival of Spring, Rei Sushi has created a Spring Special Menu by using seasonal ingredients such as tuna cheek, hakata cod roe and cuttlefish from Japan. Rei Sushi has also selected the best Wine Pairing Specials including red and white wine to match with the above seasonal dishes. In addition to traditional sake, a glass of wine can enhance the taste of



Japanese dishes. Reserve now and experience the magical taste brought together by delicious seasonal dishes with a perfectly paired Vintage wine.

Rei Sushi, Shop 1103, Level One, IFC Mall, Central  
Reservations: 3188 1900  
[Click here for menu](#)

## A Feast for St. George

BY JIMMY'S KITCHEN

April 23 marks the national day of England, in celebration of its Patron Saint – St. George. To celebrate this special day, Jimmy's Kitchen will launch a week-long St. George's Day menu from Monday, 20 April to Saturday, 25 April. The menu starts at \$258 for two courses and \$298 for three, and is available for lunch and dinner at Jimmy's Central, and dinner only at Jimmy's Kowloon. No feast is complete without a drink or two to wash it all down, so Jimmy's is delighted to offer a



selection of good old English beers, ranging from London Pride, ESB, Honeydew, Holy Grail and Black Sheep Ale. To taste this English cuisine menu, please call Jimmy's Central at 2526 5293, 1-3 Wyndham Street, Central and Jimmy's Kowloon at 2376 0327, 29 Ashley Road, Tsim Sha Tsui.

[Click here for menu](#)

## Jimmy's New Lunch

BY JIMMY'S KITCHEN

Jimmy's Kowloon has launched a new series of set lunches. We have prepared over 20 new lunch items ranging from soup to pasta, baps to mains. They are priced from \$64 up.

Alternatively match them with the Soup of the Day for as low as \$88/set.

The set lunches are available from Monday to Saturday 12noon to 2.30pm. Call the restaurant at 2376 0327 to reserve your table now.

Jimmy's Kitchen, 29 Ashley Road, Tsim Sha Tsui, Kowloon  
Reservations 2376 0327

[Click here for menu](#)

## JAPANESE TO GO...

BY SUSHI EXPRESS

Fancy fresh sushi and sashimi delivered right to your door? Well worry no more. As of today, Sushi Express, introduces its new take away or office/home delivery service, from Mon – Sat, 11:30 am – 10:00 pm. Sushi Express offers a variety of Japanese culinary dishes such as our handmade sushi, sashimi, salad noodles and Japanese tidbit. All dishes are made fresh to order. Click here to view the menu, then give us a call on 2563 3000 to place your order for mouthwatering Japanese cuisine delivered right to your door!

Sushi Express, 19 Tong Chong Street, Quarry Bay.

[Click here for menu](#)

## Le Petit Paris premiers at Le French May

BY LE PETIT PARIS

This year Le Petit Paris at IFC Mall makes its first appearance at Le French May. Executive Chef Brian Moore has tailored a 5-course wine-pairing degustation menu using Rhône Valley's favourite approaches and ingredients. One of the highlights is the Broth of Pork Knuckle & Vegetables gratinated with Cantal Cheese using firm Cantal cheese from Rhône Valley, one of the oldest French cheeses.

All dishes are paired with rare vintage wines from Rhône Valley such as a rich Puff Pastry Tartlet incasing rich Morbier Cheese with Cherry Tomato Confit - a perfect dish to show off our prized wine

Maison Chapoutier, Condrieu - Invitare, Viongier 2007, with floral, fruity and mildly spiced flavours.

This menu is available nightly from 6pm to 10.30pm throughout the month of May and is priced at \$488/psn without wine and \$744/psn with 5 glasses of wine. 10% service charge applies.

Come to Le Petit Paris to experience the flavours of the beautiful Rhône Valley.

Le Petit Paris, Shop 2076, Level Two, IFC Mall, Central  
Reservations: 2805 5293

[Click here for menu](#)



## Magnificent Seafood Platters

BY LA MER

La Mer, as its name suggests, is all about the sea. Chef James Black captures the best from this blue haven and creates specialties for La Mer Brasserie.

The refreshing Cold Seafood Platter (\$588 per platter) on a pool of ice or the equally tempting Hot Sizzling Seafood Platter (\$688 per platter) which sizzles with delicious aromas. They are the must-try dishes

this spring. Both platters showcase a wide range of seasonal seafood sent by airfreight from different waters of the world.

A double surprise is in store for guests, as the platter comes in a dinner set for two (\$888 for 2), accompanied by a rich Lobster Bisque, fresh Salade a la Maison to share, Triple Layer Chocolate Pot and a coffee or tea.

[Click here for menu](#)

Treat yourself with La Mer's ever-tempting dishes!

La Mer, 1/F LKF Tower, 33 Wyndham Street, Central.  
Reservations 2523 0200

