



NOBU Mochi Making & Japanese Dessert Cooking Class

Saturday, July 24

Programme:

- 10:30am Meet at NOBU InterContinental Hong Kong for a light breakfast, Pastry Chef Laurence Yeung introduces the NOBU concept.
- 11:00am Laurence will then give a brief history of Mochi, followed by an introduction to Mochi cooking techniques with a fun and informative demonstration in the NOBU Private Room. He will also demonstrate how to make some of NOBU's signature dessert creations.
- 11:30am Next you will have an opportunity to try your hand at making Mochi with red beans or yellow bean paste under the chef's watchful guidance. Following your hands-on experience, it will be time to taste your Mochi creations and toast with NOBU Label Shochu.
- 12:00 noon Finally, relax and enjoy a special NOBU 4-course Omakase lunch showcasing some of the NOBU signature desserts featured in the class, served with NOBU Label Sake.

Inclusive in the Class:

- A NOBU kit with the cooking class menu and recipes and a NOBU apron.
- Fresh bakery items with coffee/tea for breakfast.
- Unlimited NOBU Sake, served during the lunch.
- Special NOBU Omakase lunch with showcasing the desserts from the class.

Price: HK\$788 + 10% service charge per person.

Number of Participants: maximum 8 persons

For further information and reservations, please contact our Restaurant Reservation Hotline at (852) 2313 2323 or email: hongkong@interconti.com