

# SAVVY

For Immediate Release

## SAVVY LAUNCHES ALL-YOU-CAN-EAT WEEKEND BRUNCH KIDS EAT FREE SPECIAL OFFER



The new all-you-can-eat weekend brunch features mountains of chilled seafood, made-to-order signature delicacies at the open kitchen, plus a variety of toothsome desserts.

Hong Kong SAR, China, 16 February 2022 — SAVVY, the city's contemporary lifestyle dining destination in Harbour City, has launched a new brunch buffet, featuring mountains of seafood and a vibrant spread at the open kitchen on Saturdays, Sundays and Public Holidays. Kids aged 11 or below can enjoy the buffet for free when accompanied by a paying adult. Together with the enhanced weekday semi-buffet lunch menu, SAVVY offers guests a sumptuous feast with great vibes during the day.

### Weekend Brunch Buffet with Kids Eat Free Offer

Responding to popular demand, SAVVY has launched a new brunch buffet on weekends and public holidays. For just HK\$468 per person, guests can savour unlimited seafood on ice, including lobsters, clams, mussels, crayfish, brown crab and more, on a rotational basis. Also featured are à la minute delicacies from the live gourmet stations, where guests can also enjoy close-up views of chefs in action behind the open kitchen.

Guests can savour a plethora of dishes that celebrate Chinese, Southeast Asian and western cuisines. Highlights include Roast Beef at the carving station as well as Indian Chicken Tikka crafted by SAVVY's Indian Chef Sanjay Yadav and served with freshly made hot buttered naan bread from the cylindrical clay tandoori oven. Aside from the buffet spread, also not to be missed are the weekly-changing SAVVY specialities, such as rich and creamy Baked Scallop with Cheese or Thai-style Chili Prawn, which are served to each guest at every table.

In addition to a variety of toothsome sweet treats showcased at the dessert parlour in the lounge, SAVVY's award-winning pastry chef, Jeff Lo, presents a new and fancy creation of Flambé Cheesecake served from the tableside SAVVY trolley. Another sweet-ending option offered on the trolley is the Häagen-Dazs ice cream stick bar served with chocolate dip and chocolate chips,

available from now until March. Guests can also toast to the weekends and complete their ultimate brunch experience with three hours of free-flow Rosé for an additional HK\$188 per person.

### Weekday Semi-Buffer Lunch with [New Menu](#)

For just HK\$268 per adult or HK\$168 per child, guests can start lunch with a smorgasbord of sumptuous seafood and appetisers from the cold table, followed by a selection of main courses from the East to the West, all of which have been curated by Chef de Cuisine Derek Ng and his team of specialists. Guests can also add an additional HK\$20 for a treat from the SAVVY dessert trolley.

#### Recommendations Include:



- Nasi Lemak – This traditional Malay dish includes unctuous rice steamed in coconut milk. The rice is paired with fried chicken and deep-fried egg topped with sambal chilli sauce.
- Indian Lamb Curry – A classic South Indian lamb stew laced with spices and paired with different condiments on rotation plus homemade naan, curried potato samosa and mint sauce.
- “Nürnberg” Sausage Wheel – This crunchy and flavourful German sausage wheel is close to two feet long and is complemented with classic sauerkraut and cheesy potatoes.

Along with the new lunch menu, guests can relish in SAVVY’s signature noodles crafted by the restaurant’s noodle masters at the noodle bar during the day.

#### Recommendations Include:

- Takayama Raw Beef Shoyu Ramen – Japanese Takayama raw beef is served on a bed of ramen and cooked to perfection by a flavourful hot shoyu broth.
- Lobster Tom Yum Kung – Flat vermicelli noodles are topped with lobsters and paired with a rich and creamy Thai broth.



#### Special Offers

**Social Hours** – For just HK\$268 per person, guests can eat, drink and be merry with SAVVY’s free-flow sparkling wines, house wines and beers as well as unlimited servings of black truffle fries with chorizo sausage for two hours between 2pm to 6pm daily.

The restaurant accepts reservations via telephone/WhatsApp at +852 2413 6188 and email at [savvy@marcopolohotels.com](mailto:savvy@marcopolohotels.com).

To learn more, visit [www.savvyhongkong.com](http://www.savvyhongkong.com) or connect with SAVVY on Facebook @[SAVVYinhongkong](https://www.facebook.com/SAVVYinhongkong) or Instagram @[savvyhongkong](https://www.instagram.com/savvyhongkong).

### About SAVVY

Located in Hong Kong's entertainment heartland, Harbour City, SAVVY is a bar, lounge and restaurant offering a contemporary lifestyle destination where guests can socialise, refresh, refuel in three distinctive zones. The venue serves authentic Asian dishes alongside western and regional specialities. Two private dining rooms feature audio and visual facilities to support business gatherings, celebrations and exclusive occasions.

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