

# SAVVY

For Immediate Release

## SAVVY CELEBRATES THE RETURN OF DINNER WITH A NEW À LA CARTE MENU

A vibrant feast of international gourmet dishes



A sensational spread of Asian and western gourmet delights. Highlights include:  
(from left to right) Otak Otak, Syphon Style Tom Yum Kung and Grilled Hokkaido Sea Scallops.

Hong Kong SAR, China, 20 April 2022 — Dine-in dinners are back. SAVVY, the city's contemporary lifestyle dining destination in Harbour City, celebrates this long-awaited return with a new à la carte menu that showcases an international gastronomic experience, allowing diners to rediscover the joys of eating out in the evenings.

Helmed by Chef de Cuisine Derek Ng, SAVVY's team of talented chefs presents an array of delectable Chinese, Thai, Indonesian, Indian, Singaporean and western specialities on the new à la carte menu. The signature *Tom Yum Kung* (HK\$148) is not to be missed. Served with a beautiful siphon setup that is commonly seen for coffee brewing, the presentation not only SAVVY and Instagrammable but also enhances the experience for the senses. By heating and cooling the vacuum brewer filled with spices, lemongrass and herbs, guest can savour a heart-warming bowl of hot and sour soup with a more complex and full-bodied flavour.

Another Southeast Asian highlight is the *Otak Otak* (HK\$38 per piece), a traditional snack from Singapore, Indonesia and Malaysia. Wrapped in banana leaves and coated with spices, the grilled fishcake is light yet savoury and is especially delicious when eaten with the accompanying peanut sauce.



At SAVVY, guests can also enjoy a close-up view of the action behind the open kitchen, where Chef Yadav Sanjay cooks up flavoursome and classic Indian dishes. An all-time favourite is the *Indian Lamb Curry* (HK\$188). Presented beautifully on a traditional crescent plate, the curry is served with freshly homemade hot buttered naan. Another appetising delicacy is the *Tiger King Prawns* (HK\$140). It's made with a cylindrical clay tandoori oven at the open kitchen and is served with vegetable chaat, mint yoghurt sauce and baked garlic naan.

Other delectable international dishes include *Indonesian Potato and Beef Curry* (HK\$128) presented in a young coconut and *Galangal Fried Chicken* (HK\$168) served with colourful and crunchy keropok crackers from Malaysia.



The new menu also features gourmet items from the grill. *Grilled Hokkaido Sea Scallops* (HK\$288) delicately plated with edible flowers and balsamic vinegar is a delight for the eyes and the palate. Meanwhile, *Australia Wagyu Sirloin Steak (8oz)* (HK\$398), *Milk-fed Lamb Chops* (HK\$298) and *Nürnberg Sausage Wheel ½ kg* (HK\$188) are must-eats for meat lovers.



Guests can also be wine-SAVVY and match their exquisite dinner with drinks for a perfect night out. Available on Friday and Saturday nights throughout May and June, the **SAVVY Mini Wine Market** offers complimentary wine tastings for every diner. In addition, the private dining room will be transformed into a pop-up store featuring a wide selection of wines. Guest can receive insightful tips from wine experts as they enjoy their pours at SAVVY, or they can purchase exceptionally well-priced bottles to savour at home.

SAVVY accepts payments via AlipayHK, Octopus, Tap & Go and WeChat Pay HK. Reservations can be made via telephone/WhatsApp at +852 2413 6188 and by 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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