

SAVVY

For Immediate Release

DISCOVER A UNIQUE GASTRONOMIC EXPERIENCE EVERY NIGHT AT SAVVY

Introducing a New Seafood Bar Dinner Menu from Thursdays to Saturdays and a Sharing Menu for Four from Sundays to Wednesdays



Hong Kong SAR, China, 29 September 2022 — SAVVY has launched a series of unique gastronomic experiences for guests every night. Available from Sundays to Wednesdays, a new [sharing dinner menu](#) for four is a perfect option for a fun and food-filled gathering with family or friends. Meanwhile, a new [seafood bar dinner menu](#) is available from Thursdays to Saturdays and showcases the freshest all-you-can-eat seafood with enticing Western or Asian main courses for guests to choose from.

Seafood Bar Dinner Menu

Inspired by SAVVY's popular Weekend Brunch Buffet, Chef de Cuisine Derek Ng brings an all-you-can-eat seafood experience to guests every evening from Thursdays to Saturdays. For just HK\$588 per adult or HK\$388 per child, guests can start with a smorgasbord of sumptuous offerings at the seafood bar, which includes *Lobsters, Clams, Mussels, Crayfish, Brown Crab* and more on a rotational basis. For main courses, guests can select from six choices that cover Asian and Western cuisines. A must-try is the *Indian Thali* that's curated by SAVVY's Indian Chef, Sanjay Yadav, and served on a traditional crescent plate. Another highlight is the *Pad Thai* presented by SAVVY's Thai Chef, Nontra-Udon Buapha. Guests can also indulge in sweet treats from the SAVVY dessert trolley for an additional HK\$38 per person. Prices are subject to a 10% service charge.



Sharing Menu for Four

Priced at HK\$1,488*, SAVVY's new sharing dinner menu for four is available during the evenings from Sundays to Wednesdays. The set menu begins with an assortment of Southeast Asian appetisers, including *Chicken and Beef Satay*, *Crispy Fried Soft-shell Crab*, *Sea Prawn Thai-style Salad* and *Rojak*. Starters are followed with a choice between SAVVY's signature



Tom Yum Kung, which is presented in a beautiful siphon, and the meat-free *Beetroot and Vegetable Soup*. The menu also includes four sumptuous main courses: the *Indian Seafood Curry Thali Set*, which is an enhanced version of SAVVY's signature Thali; *Roasted Thai Herbal Chicken (Half)*, a Thai-style dish with garlic, chilli, lemongrass and other fresh herbs; *Australian Wagyu Sirloin Steak (8oz)*, an all-time favourite on the à la carte menu; and *Scallop and Prawn Fried Rice*, a perfect dish for group sharing. To elevate the dinner experience, a bottle of selected wine is also included in the set menu to complement the dishes. *Price is subject to a 10%

service charge and the offer cannot be used in conjunction with other promotions.

SAVVY accepts payments via AlipayHK, Octopus, Tap & Go and WeChat Pay HK. Reservations can be made [online](#), via telephone/WhatsApp at +852 2413 6188 and by email at savvy@marcopolohotels.com.

To learn more, visit www.savvyhongkong.com or connect with SAVVY on Facebook [@SAVVYinhongkong](#) or Instagram [@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 and 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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