

# SAVVY

For Immediate Release

## BE A SAVVY MIXOLOGIST Crafting creative cocktails or mocktails for a fun-filled experience



Hong Kong SAR, China, 3 August 2022 — Shake, swizzle and sip! Starting this month, SAVVY will host an inspirational cocktail masterclass every Sunday night hosted by its Head Mixologist, Pauline Rose Torres Escolano. Guests can learn the basics of world-famous spirits and will be guided through the wonders of crafting cocktails and mocktails for a hands-on and fun-filled experience.

The 90-minute masterclass will be held every Sunday starting from 5:30pm at SAVVY's vibrant bar. Each class includes one signature cocktail or mocktail and one alcoholic or non-alcoholic shooter. Guests will also receive a certificate upon completion of the masterclass. The cocktail masterclass is priced at HK\$468 per person while the mocktail masterclass is priced at HK\$268 per person; subject to a 10% service charge. After the class, guests can enjoy 15% savings on dinner at SAVVY on the same night.

With a deep passion for the art of mixology, Pauline, a Philippines native, joined Marco Polo Hotels – Hong Kong in 2018 as a bartender and was promoted to Head Mixologist at SAVVY this year. Cocktail connoisseurs will embark on a fascinating and educational journey with Pauline and learn all the tricks of the trade, including mixing, shaking, muddling, pouring and straining. Through this hands-on masterclass, participants can experience the flavours of different liquors, get to know the origins of an array of spirits, learn when to shake or stir, and ultimately create SAVVY's signature cocktails.



Cocktail shooter - "Light Up"



Mocktail - "Ring a Bell"

"Light Up", a gin-based shooter served with a delicate bubble on top, is among one of the whimsical drinks covered in the cocktail masterclass. With the guidance of Pauline, guests can learn how to craft this eye-catching drink and its vapour-filled bubble. Meanwhile, guests under the age of 18 can attend the mocktail-making class. A highlight from this class is the "Ring a Bell". Made from

mango peach tea, mangoes and pineapples, it's the perfect drink to beat the heat this summer.

The masterclass is now available for booking:

<https://store-hongkong.marcopolohotels.com/en/savvymixologistclass/>

SAVVY accepts payments via AlipayHK, Octopus, Tap & Go and WeChat Pay HK. Reservations can be made via telephone/WhatsApp at +852 2113 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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