

# SAVVY

For Immediate Release

## SAVVY PRESENTS AN ALL-NEW AFTERNOON TEA An Artisanal Chocolate Tasting Experience from ‘SAVVY’s Chocolley’



Hong Kong SAR, China, 15 September 2022 — This autumn, SAVVY launches an all-new afternoon tea brimming with decadent delights to satisfy guests’ taste buds. To make the experience even sweeter, the afternoon tea also includes an artisanal chocolate tasting from a trolley that will be rolled up to every table to present guests with the ultimate cocoa indulgence.

Presented on a three-tiered stand, the afternoon tea features 11 types of chef-crafted delicacies. Guests can start with savoury treats at the bottom. Highlights include the smooth and creamy *Foie Gras Mousse with Feta Cheese*, which is enriched by the subtle sweetness of fig jam, as well as the *Crispy Prawn with Potato Floss*, which features layers of deep-fried shredded potatoes for a delicate and crunchy bite. For light and healthy yet still delicious bites, guests can enjoy the *Crab Meat and Red Cabbage Open Sandwich* and *Norwegian Smoked Salmon, Pumpernickel*.

Meanwhile, sweet treats include *Vanilla Éclair with Raspberry*, *Hazelnut Crispy Chocolate Bar*, *Lemon Cake*, *Strawberry Compote Mousse*, *Classic Macaron*, *Madeleine*, as well as *Raisin Scone* and *Plain Scone* accompanied with clotted cream and jam.



The afternoon tea also features ‘SAVVY’s Chocolley’, which is presented tableside. Laden with six types of homemade chocolates, the trolley offers an indulgent tasting experience to every afternoon tea guest. The highly recommended *India Spice and Masala Chocolate* and *Red Hot Chilli Pepper Chocolate* are inspired by SAVVY’s resident Indian and Thai chefs, respectively, and are both intensely flavoured with hints of tantalising spices. Perfect for kidults, the *Gummy Bear in Blue* chocolate is packed with colourful gummy bears and is a delight for the eyes as well as the sweet tooth. Nut lovers, meanwhile, should try the *58% Dark Chocolate Cashew Nuts and Peanut*, the *36% Milk Chocolate Hazelnut and Raisin*, and the *31% White Chocolate and Pistachio Nut*. After the tasting, guests can also bring home their favourite chocolate treats for HK\$128 per 100g.

Served daily at SAVVY, the afternoon tea is priced at HK\$478 for two during weekdays from 3pm to 6pm and HK\$498 for two during weekends and public holidays from 3.30pm to 6pm. For an elevated experience, guests can add HK\$98 per person for a glass of selected champagne. Prices are subject to a 10% service charge.

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 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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