

Press Information For Immediate Release

CAFE MARCO PRESENTS WINTER CONGEE LUNCH BUFFET, JAPANESE SUKIYAKI DINNER BUFFET AND CHEESECAKE DELIGHT TEA BUFFET



Guests can enjoy new buffets from lunch to dinner, with live congee stations, Japanese sukiyaki and cheesecake desserts that satisfy all cravings.

Hong Kong SAR, China, 22 December 2023 – With a focus on elevating the dining experience, Cafe Marco will introduce a Winter Congee Lunch Buffet, a Japanese Sukiyaki Dinner Buffet and a Cheesecake Delight Weekend Tea Buffet from 2 January to 29 February. The three new buffets are set to delight gastronomes, whether they are connoisseurs of Asian cuisines or lovers of sweet indulgences.







The all-new **Live Congee Lunch Buffet** features Hong Kong-style congee prepared à la minute. Guests can indulge in the savoury **Minced Beef Congee**, which includes tender minced beef accompanied by crispy deep-fried rice vermicelli and preserved vegetables. Seafood enthusiasts must try the **Sampan Congee**, which combines succulent squid, crispy deep-fried pork skin and delicate jellyfish for an exquisite oceanic delight. Guests can also experience the classic **Century Egg & Pork Congee**, which features silky thousand-year egg and julienned pork. Guests can also customise their congee with a selection of 48 ingredients, including fresh spring onions, deep-fried peanuts, preserved vegetables, golden garlic, crispy fritters and more.

The lunch buffet also includes a variety of chilled seafood, sashimi, salads, hot dishes, desserts and ice cream. Not to be missed are the chef's recommended **Crispy Roasted Pork Knuckle, Lobster Spaghetti** and homemade **Braised Pork Knuckles with Ginger Sauce**. Guests can indulge in this delectable buffet and satisfy their cravings to the fullest.



Meanwhile, Cafe Marco's Japanese Sukiyaki Dinner Buffet features an array of fresh seafood, including seasonal oysters, Boston lobsters, snow crab legs, brown crab, mussels and prawns. There's also a variety of sashimi, salads, appetisers, Chinese and Western hot dishes, desserts and ice cream. The highlight of this extravagant feast is the Japanese Sukiyaki. Guests can start with a selection of three tantalising soups – pork bone, chilli hot and kombu vegetable – then choose from the beef, seafood or vegan options for their main ingredients. The Beef Sukiyaki includes prime beef, beef shin and assorted vegetables. Seafood lovers will be delighted by the Seafood Sukiyaki, which features a medley of prawns, scallops, mussels, clams and assorted vegetables. Meanwhile, the Vegan Sukiyaki offers a mix of plant-based delights, such as mushrooms, carrots, white turnips, lotus root, Chinese cabbage and deep-fried bean curd skin.







As an auspicious treat, during the Chinese New Year period on 1-15 Feb, every pair of guests at the dinner buffet will be treated to a complimentary **mini Poon Choi** featuring abalone, fish maw, prawns, chicken, mushrooms, roasted barbecued duck, conpoy, lettuce and sea moss.



Meanwhile, during weekends throughout January and February, Pastry Chef Patrick See showcases an array of cheesecakes and creamy desserts as part of the **Cheesecake Delight Weekend Tea Buffet**. Sweets lovers are sure to delight in creations such as the smooth and rich **Chocolate Baileys Cheesecake** and the refreshingly sweet **Yuzu Cheesecake**. Other rich and colourful treats include the **Coconut Mango Cheesecake**, **Raspberry Clotted Cheesecake**, **Ricotta Cheesecake with Grapefruit** and **Cheese Pancake Roll with Sabayon**. In addition to the delicious desserts, guests can also enjoy a selection of seafood on ice, sashimi, salads, hot dishes, snacks and curries as well as free-flow fresh fruit juices, coffee and tea.





Marco Polo Hongkong Hotel – Cafe Marco			
Buffet periods	Adult	Child (aged 3-11)	Senior (aged 6o or above)
Lunch Buffet (12:00nn – 2:30pm)			
Mondays to Fridays	\$368	\$248	\$328
Saturdays, Sundays and Public Holidays	\$438	\$288	\$388
Dinner Buffet (6:30pm – 10:00pm)			
Mondays to Fridays	\$618	\$378	\$568
Saturdays, Sundays, Public Holidays and Public Holiday Eves	\$688	\$428	\$628
Afternoon Tea Buffet (3:15pm – 5:15pm)			
Saturdays, Sundays and Public Holidays	\$438	\$248	\$298

* Prices are listed per person and are subject to a 10% service charge

* Food items are subject to change due to seasonality and product availability without prior notice

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About Marco Polo Hongkong Hotel

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Situated in the heart of Tsim Sha Tsui, Marco Polo Hongkong Hotel, which earned the 2023 Forbes Travel Guide Recommended Award, is part of Harbour City. The hotel comprises 665 luxurious guestrooms and suites, many with breath-taking views of Victoria Harbour. Within walking distance, guests can explore notable landmarks such as the Hong Kong Cultural Centre and 1881 Heritage. The hotel is also on the doorsteps of the Star Ferry terminal and MTR stations.

Marco Polo Hongkong Hotel features a lobby lounge; the all-day dining outlet Cafe Marco, which features a wide variety of gourmet cuisines from all over the world; and our 2023 Forbes Travel Guide 4-star Italian restaurant, Cucina. The hotel has 14 function rooms, the largest of which can accommodate up to 430 guests, as well as a dedicated and professional Banquet Services Team.

Marco Polo Hongkong Hotel is part of Wharf Hotels, a wholly owned subsidiary of The Wharf (Holdings) Ltd Other Wharf Hotels properties in Hong Kong include the Gateway Hotel and Prince Hotel. Further details on Marco Polo Hongkong Hotel are available at marcopolohotels.com.

About Forbes Travel Guide





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About Marco Polo Hotels

Inspiration in the Heart of the City

Marco Polo Hotels' 11 premium hotels in Hong Kong SAR, mainland China and the Philippines reflect the adventurous ethos of the brand's namesake – Marco Polo. Located in key destinations, each property is active in their community, committed to sustainability and a central hub for gatherings and meaningful local experiences. The brand is part of <u>Wharf Hotels'</u> portfolio and a member of Global Hotel Alliance, the world's largest alliance of independent hotel brands. For more information, please visit <u>marcopolohotels.com</u>, <u>Instagram</u> or <u>LinkedIn</u>.

About Global Hotel Alliance

Launched in 2010, GHA DISCOVERY is the world's largest loyalty programme for independent hotel brands, featuring more than 800 hotels, resorts and palaces across 40 brands. Members enjoy VIP recognition, thoughtful benefits and generous rewards at home or away. GHA DISCOVERY members earn and spend DISCOVERY Dollars (D\$), an exclusive rewards currency. They also enjoy member-only Experiences curated by each hotel and have access to properties close to home, without a stay, through member-only Local Offers. For more information about GHA DISCOVERY or to join, visit www.ghadiscovery.com or download the GHA DISCOVERY mobile app. Travellers can also connect with GHA DISCOVERY on Instagram and Facebook.

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