Christmas

All is calm, all is bright!

FESTIVE CELEBRATIONS
GASTRONOMIC INDULGENCE
GIFTS FROM THE HEART
Don’t we just love Christmas as it assembles and accentuates a host of positive values – love, care, compassion, selflessness and tolerance. It’s a festive season that is infused with warm, fuzzy, and feel-good sentiments.

But this year above all else, it’s a season when we pine and pray for sustained peace, sensible reasoning and productive reflection. If we can, with our collective wisdom and in sync with the festive spirit, come up with solutions to the current quagmire in the community, then it would be one of the most worthwhile Christmases we’ve ever had.

Irrespective of one’s religious beliefs, Christmas is also the perfect occasion for family reunion and renewing friendship. At the close of another hard-working year, we all deserve a break. It’s the time to let our hair down for some wholesome entertainment, and dare I say, riotous fun.

Go on, soak in the ambience of our elaborately decorated shopping malls each with its own distinctive theme, sing along to the comfort tunes of carols, take a selfie against a glitzy Christmas tree, and have a rollicking good time sourcing gifts for family and friends.

So have you stocked up on wines and spirits, ordered your festive hamper, or booked your celebratory meals at your favorite restaurant? To make it easy for you, we’ve got everything gift-wrapped in this special edition of Christmas. Go out and splurge on your indulgences, you’ll enjoy the fruits of your labour and, at the same time, help prop up the economy!

Last but not least, while you’re having fun, spare a thought for the needy and the underprivileged; be generous with your charitable donations and make this holiday season an inclusive one for everybody.

Let’s all have a good one!
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MOP1,880+/ 90 minutes
- 90-minute aroma candle massage
- A complimentary Shine Spa signature perfume valued at MOP1.029
- Complimentary access to Shine Spa facilities including steam, sauna and whirlpool on treatment day.

Terms and conditions apply

Embrace the Festive Season

Shine Spa is a haven for relaxation and rejuvenation in the heart of the Cotai Strip. Situated on Level 3 of Sheraton Grand Macao, it comprises 19 treatment rooms including five spacios couple’s suites as well as steam room, sauna, jacuzzi and a relaxation lounge where you can relax before and after your treatment.

Inspired by the five elements of traditional Chinese medicine, wood, fire, earth, metal and water, Shine Spa shares the same philosophy with premium British skincare brand Elemental Herbology and is the exclusive Macao provider of the Elemental Herbology range of products and treatments.

Entering the festive season, Shine Spa is offering a scented candle massage to help you get cozy and warm. During the 90-minute Winter Delights treatment, the therapist will burn an aromatic candle to soothe your body, relax your muscles and dissolve tension.

Festive hampers are also available at Shine Spa for your selection. Perfect festive gifts for your loved ones.
Marvelous festive celebrations

Café Parlour has curated a tantalizing collection of Festive menus, Christmas brunch and dinner for diners to enjoy a memorable gastronomic experience in this festive season.

Located inside House 1881, the former Marine Police Headquarters compound, Café Parlour has lovingly preserved the interior décor of the heritage building. You will be munching on delectable international delights, coupled with first-class service, as you immerse in the colonial elegance of the place.

During this festive season, the all-day dining restaurant is serving up a plethora of festive menus for guests to fabricate unforgettable memories with their friends and families.

Available from 2 December 2019 till 12 January 2020, the Festive Set Lunch ($288/person) offers options of yummy main courses with high-quality meat sourced from various parts of the world, including Char-Grilled US Bone-in Pork Chop and Roasted Chicken Sea Bass. Finish the meal off with refined Dessert Combo and we reckon this is what you will call an ideal, romantic date for two.

Available from 25 to 26 December, Christmas 4-course Lunch ($386/person) consists of the starter Alaskan Crab Meat with Avocado and Cream of Chestnut with Chile and Truffle Oil. Three choices of main course come after, like the hearty Slow Cooked Butterball Turkey. The meal, then, culminates in the traditional festive dessert, Warm Christmas Pudding with seasonal berries and divine brandy sauce sprayed on top that will have you exclaim, “what a treat!”

The Christmas 4-course Dinner ($1,380/person) served from 24 to 25 December is grand and plentiful. It includes stunning main courses like the Char-Grilled Boston Lobster and USDA Prime Beef Tenderloin that allow guests to savor both the exclusive meat and seafood in one place, whilst the Pan Seared Australian Barramundi Fillet with Champagne Sauce brings a modern twist to the dish. To satisfy one’s sweet tooth, Raspberry White Chocolate Sphere and Petit Fours conclude the epicurean indulgence.

New Year’s Eve Gala Dinner ($1,980/person) will be provided on December 31 that launches with the New Zealand Blue Abalone and Seasonal Fresh Oysters and savory Japanese Hokkaido Scallop Carpaccio. Guests can then select from a diverse array of main course, including Slow Cooked Australian Rack of Lamb and Roasted Korean 1++ Beef Strips.

As for the Christmas 6-course Dinner ($1,880/person), guests can expect a grandiose feast with main courses that serve an all-round choice of premium meat, encompassing high-end Roasted 50 Days Dry Aged Oki-nawa Pork and Slow Cooked Butterball Turkey. Vegetarians need not fret because the culinary team, as accommodating as they are, has devised the mouth-watering Lingurine with Organic Quinoa for vegan guests.

The Christmas 6-course Dinner ($2,480/person) that inaugurates with the appetizing 48 Months Parma Ham with Rainbow Melon and Macaron. Seafood fanatics are in luck as Seafood Appetizers Platter is served to each patron, followed by a choice of main course ranging from Baked Butterball Turkey Roulade that’s brimming with the holiday spirit, to the Asian fare Pan Seared Japanese Hamachi.

As for the Christmas Set Dinner ($1,280/person), guests will start with an exquisite 48 Months Parma Ham and Rainbow Melon Appetizers Platter, followed by a choice of main course ranging from Baked Butterball Turkey Roulade that’s brimming with the holiday spirit, to the Asian fare Pan Seared Japanese Hamachi.

For both Café Parlour & Stable Steak House!

• Early-bird offer: 40% discount with advanced reservations

• Christmas Menus: 40% discount with advanced reservations and 50% deposit on or before December 15

• New Year Eve Menus: 40% discount with advanced reservations and 50% deposit on or before December 22

For both Café Parlour & Stable Steak House:

Terms and conditions apply to the offer.

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Elegant Christmas feasts

The exceptional dining destination, Stable Steak House, presents a range of lip-smacking festive feasts for guests to celebrate the merry season.

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Marvellous festive décor

Christmas time is almost here and every corner of Discovery Bay is now brimming with festive spirit. At the waterfront promenade in D’Deck, visitors are first greeted by a romantic Christmas Light Tunnel lined with traditional gift boxes and ornaments with festive blessings such as “Love”, “Peace” and “Hope”. At DB North, artistic Christmas trees made of gift boxes of various sizes provide a scenic backdrop for those looking to capture precious moments. As an extension of the gift box design concept, the installation at the fountain features giant gift boxes and snapshots of a classic Christmas town.

Refined international dining

D’Deck and DB North offer a plethora of international cuisines for visitors to choose from. During the Christmas period, the restaurants at these locations will serve up special festive feasts. Various seaside restaurants will also be making special arrangements for couples to enjoy charming moments with a gorgeous 180° view of the sea. During the promotion period, visitors will receive a HK$100 dining voucher with a single dining spending of HK$880 at designated restaurants.

Fun-filled activities

Discovery Bay is offering special DIY Christmas ornament gift packs for visitors to create unique Christmas gifts for their loved ones and customise the gifts with letters. For those looking more into shopping, Christmas Sunday Market will feature a wide selection of gifts created by local artists, including unique Christmas decorations, handmade jewellery, eco-friendly apparels, and Christmas wines. Kids and families will certainly be drawn by the lovely Christmas Horse-drawn Carriage Ride that takes visitors to the breathtaking views along the coast and European-style architecture.

DIY Christmas ornament gift packs or HK$100 Dining Voucher Redemption Programme:

**Date:** From now to 31 December 2019  
**Venue:** Dine ‘N Ride Service Counter next to Discovery Bay Pier (opposite McDonald’s)  
**Time:** 7:30pm – 10:00pm (Mon to Fri)  
**Operating Conditions:**  
- Redeem a DIY Christmas ornament package upon consumption of HK$300 or above in a single transaction at any of the designated restaurants and presentation of the original same-day receipt.  
- Redeem a HK$100 Dining Voucher upon consumption of HK$880 or above in a single transaction at any of the designated restaurants and presentation of the original same-day receipt.  
- Each original receipt can be used to redeem one DIY Christmas ornament pack or one HK$100 Dining Voucher.  
- All redemption gifts are available on a first-come first-served basis while stock lasts.  
- Terms and conditions apply.

**Redemption:**  
- Redeem a DIY Christmas ornament package upon consumption of HK$200 or above in a single transaction at any of the designated restaurants and presentation of the original same-day receipt.  
- Redeem a HK$100 Dining Voucher upon consumption of HK$880 or above in a single transaction at any of the designated restaurants and presentation of the original same-day receipt.  
- Each original receipt can be used to redeem one DIY Christmas ornament pack or one HK$100 Dining Voucher.  
- All redemption gifts are available on a first-come first-served basis while stock lasts.  
- Terms and conditions apply.

**Date:** From now to 31 December 2019  
**Venue:** Dine ‘N Ride Service Counter next to Discovery Bay Pier (opposite McDonald’s)  
**Time:** 7:30pm – 10:00pm (Mon to Fri)  

**Date:** 16 Nov – 31 Dec 2019  
**Time:** Mon – Fri: 7:30pm – 10pm  
**Venue:** DB Plaza  

**Date:** 24 Nov & 8 Dec 2019  
**Time:** 7:30pm – 10pm  
**Venue:** Discovery Bay Pier
Ocean Park Academy Launches Adventure Camp Series 2019-2020

Ocean Park Academy is inviting children aged 4 to 11 to an exceptional holiday experience during Christmas, the New Year, and Easter. From 22 December 2019 to 3 May 2020, young explorers will be able to immerse themselves in amazing animal discoveries that range from memorable encounters with seals and sea lions, to feeding and observing sharks and rays. They will also have the opportunity to unleash their creativity by becoming chefs and toy creators for their animal friends.

The series is divided into three age-group levels. The ‘Little Explorers’ programme (for children aged 4 to 5) leads participants to discover the habits and behaviours of different animals. The ‘Junior Explorers’ programme (for children aged 6 to 8) leads kids into the wonders of the marine world and is served with oven-baked potatoes. End your scrumptious meal on a sweet note with Profiteroles filled with chocolate custard and topped with chocolate cream and caramelised almonds. And don’t miss out on the seasonal Candy Cane martini.

The Snowman & The Bear

City Chamber Orchestra of Hong Kong (CCOHK) is presenting The Snowman & The Bear on 21 December 2019 at Sha Tin Town Hall Auditorium at 2.00 pm and 4.30 pm. The two magical, musical adventures are based on the original stories by Raymond Briggs and set to world-class film with the enchanting music by Howard Blake. Conducted by Colin Touchin, the performance features the films displayed on the big screen as CCOHK performs the orchestral score.

The Snowman tells the heartwarming story of a young boy whose snowman comes to life on one Christmas Eve. Audiences can anticipate the famous song, Walking in the Air, to be played during the show. The Bear portrays the tale of a young girl named Tilly who visits the zoo and accidentally drops her teddy bear into the polar bear’s pit. Later that day, the polar bear returns the beloved teddy and takes her on a fantastical bear-ride through the crisp Christmas night featuring the films displayed on the big screen as CCOHK performs the orchestral score.

Christmas Workshop

NINETYs x MakeYourDay

NINETYs, an eatery inspired by the Australian cafe culture of being ‘inclusive’, and Crab Meat Sauce.

How about going Greek for a change this Christmas? Immerse in the sea breeze of the Aegean brought by Santorini Greek Taverna. Executive Chef Andreas Sourdas has carefully selected products from his homeland and prepared traditional Greek delicacies. Its refreshing starters include Pouggi and Tiganopsomo, followed by a Beetroot and lentil salad. Main courses include Tiropita, which is made with spiced potato cubes with lemon, fresh oregano, and leek in a crispy bread basket, topped with feta cheese. Or savour oven-baked chicken with Christmas stuffing which has minced beef, chestnuts, raisins and pine nuts and is served with oven-baked potatoes.

Celebrate the festive season with your beloved one at MISU as the restaurant is offering a heartfelt Christmas set dinner for two ($598 per person) on Dec 24, 25 and 31. Take advantage of The East Club offer and enjoy a 15% discount on full payment before December 10.

For a nourishing meal to beat the cold, look no further than Zither Garden which is offering a nourishing winter-warmer for the entire family from now to mid January 2020. The delectable selection of Chinese cuisine includes Braised Pork Knuckle, Chicken in Hunan Style, and Herb-flavored Pot, Zither Seafood Platter in Soup, and Seafood Rolls with Crab Roe and Crab Meat Sauce.

Warm family retreat

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Artsy Christmas

If you are a gourmet and an artsy person, make sure to check out the Christmas Workshop held by NINETYs x MakeYourDay on December 19 & 20. NINETYs, an eatery inspired by the Australian cafe culture of being ‘inclusive’, and Crab Meat Sauce.

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Registered here: https://www.ninetyshk.com/makeyourday

Christmas workshop

NINETYs x MakeYourDay

Date: 19 & 20 Dec
Time: 15:00 - 17:30
Venue: NINETYs (Wan Chai)
Price: $580 (include ninety tea set & one Xmas candle)
Deadline: 3 days before event
GOURMET CHRISTMAS FARE

Shopping Privilege

Enjoy 5% off* upon $10,000 purchase on hampers*, valid till 24 December 2019

*Offers are applicable to GOURMEN hampers is displayed in the full catalogue. *Applicable to single transaction.

Events & Shopping Mall

Heartwarming Gifts

From the rolling Cotswold Hills in the English countryside, this specialist uses the best European truffle and raw materials to produce a range of unique and award-winning products for you this festive season.

Truffles for Christmas

Indulgent Tea and Chocolate

A whirlwind of festive flavours. Porcini’s organic and dairy-free chocolate varieties are rich and silky, while This de la Plage, the leading organic tea in France, produces gourmet teas with extraordinary and inventive combinations of pickers and blenders.

Christmas Essentials

Originating from Switzerland, Rambly’s Cherry Blossom is tasty and festive, with floral pattern design that both kids and adults will adore. All the way from Italy, Caffèt’s Assorted Hazelnut Pralines will bring you a chocolate experience like no other. Its Dark Chocolate Caline is a delicious 60% dark cocoa shell with creamy filling and cocoa nibs, while its Giandula is made with the finest cocoa beans from Ghana, soft and velvety. For those who like a bit of texture in their sweets, its Classic Piemonte and Dark Piemonte are perfect, combining silky milk and dark Giandua hazelnut cream with crunchy whole hazelnuts, all gluten-free!

Exotic Sweetness

Refined Indulgence

Maison Argout’s Duck Confit is thinly sliced with duck legs that are salted overnight then slowly cooked in duck fat. Strictly using free range ducks, the duck legs are firm and sumptuous, an iconic French delicacy that is delicious whether pan-fried or baked in oven. To wrap up, savour its Dark Rillettes with Foie Gras. Cooked for hours with garlic and thyme, these rillettes are partly hand shredded and mixed with a rich and creamy Foie Gras, bursting with aromatic notes. Serve it on traditional French bread for any festive occasion.

illy At Home

Theilly family’s passion for the perfect cup of coffee runs through three Italian generations. Capsule-brewed with its espresso machine, you can now savour the velvety taste of pure Arabica beans that its espresso or cappuccino delivers, sweetening the celebration this Christmas.

A Christmas Tradition

The perfect Christmas celebration has to include an amazing panettone. Dari’s panettone from Italy is filled with irresistibly sweet Sicilian candied fruit. Every bite is a perfect blend of soft cake and filling, there is no better way to celebrate the holidays.

Mini Noble Fir Tree Decorating Workshop

Date: 14 Dec (Sat)
Time: 10:11:30am
Size: about 36cmH x 30cmW
Fee: $320*one adult and 4+ age kid

Money Back VIP Privilege: $280*

BOOK NOW

*Offer ends at 2918 9986

*Reservation is non-refundable unless being made 48 hours in advance.
Where **Christmas comes to town:**

**feel the merry and joyful mood**

**Landmark**
Experience the wonder of a white Christmas at Landmark cheered by a host of colourful characters living in the village under snow-dusted Reindeer Mountain. The mall is now immersed in centuries-old Christmas ambience for you to capture unforgettable moments. There is a series of AR experiences delivered to visitors’ mobiles as billboards and buildings burst into life. One can also search for the perfect presents for their loved from Santa Paws’ curated Christmas gifts list.

**Hong Kong Disneyland Resort**
At Hong Kong Disneyland Resort, guests can experience a heartwarming, breathsaling Disney-style Christmas. One will have the chance to venture through Frozen Fantasy Gardens Village during the Christmas Days. It features twinkling lights, giant ornaments, and sparkling snowflakes, transforming the area into an awe-inspiring winter wonderland. Olaf, Anna and Elsa from Frozen 2 will also be greeting guests and putting on ‘A Magical Frozen Snowfall’ show that sees these them channeling the winter magic of Arendelle.

**Mira Place**
From now till 1 January 2020, Mira Place is bringing the classic ‘Dresden X’mas Market’ – one of the most well-known Christmas markets in Germany – to Hong Kong. Besides, there are Christmas Light Shows, heartwarming, performance from charity choir WATOTO, and authentic Santa Claus and Santa girl to make your festive season even merrier. Mira Place is now decked out in enchanting Christmas décor, with the 7-meter tall giant Christmas Pyramid propping up at the centre of the mall. Do not shy away from snapping as many as you desire in front of it!
At Café Renaissance, their Christmas buffet begins with an irresistible selection of seafood. You name it, they’ve got it: succulent oysters, Atlantic Brown crabs, King crab legs, assorted sashimi including the coveted Otoro tuna, refreshing beetroot-cured sustainable salmon, and Hokkaido scallop tartelette. And saving the best for last, freshly steamed lobster!

Carnivores will have a field day with the Christmas carvings, such as roast turkey, roasted honey mustard glazed bone ham, and herb-crusted roasted Australian prime ribs.

But you must make sure to leave room for those alluring Christmassy desserts. The Café chefs will be tempting you with such favourites as chocolate Yule log, chestnut Mont Blanc, White chocolate snowball, traditional Panettone, and classic Christmas mince pie.

Christmas buffets are held on Christmas Eve and Day for lunch from noon to 2.30pm, and for dinner with two sittings: 5.30 to 7.45pm; and 8.30 to 11pm. If you’re in a party of 4 or more, you could seriously consider upgrading the buffet by ordering a Stockyard Gold Label Black Angus Tomahawk ribeye with its extraordinary 12-inch extra-long bone!

Elsewhere in the hotel, you could try the Christmas semi-buffet at the Mirage Bar & Restaurant; or celebrate joyous moments with a luscious Christmas afternoon tea there.

And then there’s the New Year for another round of epicurean indulgence!
Celebrate Christmas with a delightful array of festivities at Sheraton Hong Kong Hotel & Towers

As Christmas holiday approaches, Sheraton Hong Kong is serving up all-day festive dining at its various restaurants, ranging from the sumptuous buffet, awe-inspiring brunch and afternoon tea, to international gourmet.

This December, guests can bring their beloved ones together and celebrate the season with a feast for the senses as Sheraton Hong Kong Hotel & Towers’ various restaurants have prepared a delightful array of festivities perfect for a romantic date or cozy gathering with friends and families. The rollickingly good feasts span buffet, festive brunch, lunch, and dinner menu.

**Sumptuous buffet at The Café**

Speaking of grand Christmas feasts, the idea of buffets, free-flows, and a limitless assortment of scrumptious food may immediately spring to mind. Family-friendly buffet restaurant The Café seeks to gratify that cogitation with a vast array of international flavours, all infused with a festive twist. From December 24 to 26, The Café will turn into a Christmas Village during the joyful season, and features classic dishes such as Oven-Roasted Christmas Butterball; as well as a wide selection of seafood including freshly shucked Seasonal Oysters, Boston Lobster, and Brown Crab. Other not-to-be-missed, sizzling savories include the likes of Rack of Lamb with Rosemary, Roasted Tomahawk Steak, and hearty Double Boiled Fish Haw Chuan Bei Soup. Award-winning Executive Pastry Chef Andy Yeung has also prepared festive desserts like Christmas Pudding with Brandy Sauce, Mince Pies and Yule Log Cake.

**Eastern lure at Celestial Court Chinese Restaurant**

For a truly unique holiday get-together this year, Chinese Executive Chef Jack Chan of the iconic Celestial Court has fired up the wok to whip up a feast. Highlights include Baked Stuffed Crab Shell with Fresh Crab Meat, Braised Bird’s Nest with Diced Lobster in Lobster Bisque, Sautéed Wagyu Beef Cube with Fresh Mushroom and Black Pepper; and a dessert sampler that offers three delicious in different textures – Rabbit Marshmallow, Chilled Mango Cream Pudding with Sago and Pomelo and Steamed Layers Cake with Egg Custard and Salty Egg Yolk. The festive set menu is available on December 24, 25, 31 and throughout January.

**Finest festive menus at Oyster & Wine Bar**

Luxe seafood restaurant Oyster & Wine Bar offers guests to usher in the spirit of holidays with the finest festive menu and one of the city’s most fascinating views. Available on December 24, 25, and 31, guests can prepare to be in awe of a selection of 4-course and 6-course menu exclusively curated by the award-winning culinary team. In the meantime, patrons can also savour the glittering panoramic view of Victoria Harbour and choose their favourite among choices of freshly shucked Oysters, Alaskan King Crab Leg with Caviar and Cauliflower, Mulled Wine Poached Pear, and many more.

Besides, Champagne & Oysters Christmas Brunch will also be available every Sunday and on December 25, serving up classic Christmas dishes like Christmas Turkey Roll and Yule Log Cake, along with the unlimited serving of freshly shucked oysters from France, Ireland and the US. Guests can also indulge in some of the signature dishes like the meticulously home-cured Beetroot Gravlax and Lobster Bisque, alongside the main course like US Prime Sirloin Steak, Boston Lobster Thermidor, Barbarie Duck Breast with Seared Foie Gras; as well as bottomless Perrier-Jouët champagne and wines.

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**Enticing Japanese cuisine at Unkai Japanese Cuisine**

Unkai Japanese Cuisine aims to take guests on a gourmet journey that feeds for both their eyes and palate as Chef de Cuisine Takahiro Ohtani has prepared a Christmas dinner on December 24 to 25, traditional Osechi lunch and dinner set available from January 1 to 3 with seasonal productions from around his motherland. Well-thought dishes of the Christmas menu are Fat Tuna, Amberjack and Abalone Sashimi, and Miyazaki Beef with Japanese Sauce; Seafood Teppanyaki includes lobster, Scallop and Green Pepper paired with a glass of red wine, Cod Fish Roe, Sea Urchin Tempura, and many more.

One can also kick off the New Year with a sumptuous traditional Osechi Dinner menu which features over 20 traditional dishes. Some of the delights are put inside a multi-tiered lacquer box, symbolizing an abundance of happiness and wealth in the New Year. The highlights include Grilled Lobster topped with Sea Urchin, Sweet Black Beans, Kelp Roll, Abalone in Soy Sauce, Starchyn Affina Root, and Traditional Rice Cake Soup, as well as Japanese Sake ‘OTOSO’.

**SHERATON HONG KONG HOTEL & TOWERS**

**+852 2369 1111**

20 Nathan Road, Kowloon, Hong Kong

www.sheratonhongkonghotel.com
Food & Beverage

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Spread the Joy of Christmas

Le Salon de Thé de Joël Robuchon Hong Kong launches an incredible selection of Christmas products to celebrate the holidays with you in spectacular fashion.

This holiday season, Le Salon de Thé de Joël Robuchon has a range of Christmas delights in store for you. Christmas is about spreading love and joy, and there is no better way to do so than with a thoughtfully put together hamper filled with premium gifts.

**The L'Arbre de Noël Macaron Gift Box**
- Novelties: 4 brand new flavours in addition to the popular Rose and Cherry, including Blueberry, Banana, Apricot, and Green Tea, all exclusive for this Christmas with limited availability. Don’t miss out!

**afternoon Tea Buffet**
2 hours long Afternoon Tea Buffet with over 110 dishes of choice, including fresh seafood, Japanese sashimi, Cantonese dim sum, laksa, and plenty of desserts!
### Splendid Festive Celebration at Le Méridien Cyberport

Heads up, foodie! It’s finally time to share the holiday cheer at Le Méridien Cyberport as its culinary team has prepared an array of sumptuous international festive feast ranging from French Christmas buffet, Japanese set dinner to elegant afternoon tea to please every palate.

#### Prompt French Bistro

For those looking for an authentic French touch, Prompt French Bistro is serving up an innovative concept of French Bistro in a casual environment with outdoor seating. Several package options are available to delight taste buds for brunch or dinner.

The Christmas Semi Buffet Dinner will offer a wide range of salads and delectable appetizers including Seafood and Lobster Platter, Chou bun snail, and Foie gras terrine. The feast culminates with luxurious desserts as Yule Log Cake, Coffee Éclair, Macaron, and Chocolate Fondant Pudding.

On Christmas Day, Santa Claus will make a special appearance for the joy of children and parents. Magic shows will be performed during the Bubbly Brunches on Christmas Day and Boxing Day, guaranteeing an unforgettable experience for all guests.

#### Umami Restaurant & Bar

The chic and stylish Japanese restaurant Umami Restaurant & Bar offers a Festive Set Dinner showcasing a six-course Japanese dinner paired with premium Japanese sake. The set launches with appetizing Assorted Pickle, followed by the ultra-fresh Japanese Amberjack Sashimi, authentic Japanese Crab Meat Miso Soup, and Scallop Aburi with Baby Ginger leaf. As for the main course, patrons can choose between Teppanyaki Boston Lobster with Asparagus or Teppanyaki Style U.S. Prime Ribeye Steak. Finally, Yuzu Mousse Cake will be served as the dessert.

### FESTIVE CELEBRATIONS @ LE MÉRIDIEN CYBERPORT

#### 24 DEC (CHRISTMAS EVE)

**PROMPT FRENCH BISTRO**

- **CHRISTMAS SEMI BUFFET DINNER**
  - Adult $716 / $688*  
  - Child $364*

**CHRISTMAS BUBBLY BRUNCH**

- Adult $736 / $688*  
  - Child $364*

**CHRISTMAS SEMI BUFFET DINNER**

- Adult $768* / $668*  
  - Child $384*

**NEW YEAR’S BRUNCH**

- Adult $828* / $728*  
  - Child $384*

**CHRISTMAS SEMI BUFFET DINNER**

- Child $384*  
  - Adult $768* / $668*

**NEW YEAR’S BRUNCH**

- Child $364*  
  - Adult $728* / $608*

**CHRISTMAS SEMI BUFFET DINNER**

- Child $314*  
  - Adult $628* / $508*

**NEW YEAR’S BRUNCH**

- Child $264*  
  - Adult $518* / $408*

**FESTIVE TEA SET**

- $428 for two  
  - $120 for two glasses of sparkling wine or red / white wine

*With free-flow Chandon sparkling wine / house wine / beer / soft drinks / juice / coffee / tea

**Christmas Semi Buffet Dinner includes a salad buffet & luscious appetizers served in family style, one out of four hearty main courses created by Chef Nicolas, a dessert buffet with fruits and artisan cheese selection.

#### 25 DEC (CHRISTMAS DAY)

**PROMPT FRENCH BISTRO**

- **CHRISTMAS BUBBLY BRUNCH**
  - Adult $756 / $698*  
  - Child $394*

**CHRISTMAS SEMI BUFFET DINNER**

- Adult $808* / $688*  
  - Child $404*

**NEW YEAR’S BRUNCH**

- Child $384*  
  - Adult $778* / $658*

**CHRISTMAS SEMI BUFFET DINNER**

- Child $384*  
  - Adult $768* / $668*

**NEW YEAR’S BRUNCH**

- Child $364*  
  - Adult $728* / $608*

**CHRISTMAS SEMI BUFFET DINNER**

- Child $314*  
  - Adult $628* / $508*

**NEW YEAR’S BRUNCH**

- Child $264*  
  - Adult $518* / $408*

**FESTIVE TEA SET**

- $428 for two  
  - $120 for two glasses of sparkling wine or red / white wine

*With free-flow Chandon sparkling wine / house wine / beer / soft drinks / juice / coffee / tea

**Christmas Semi Buffet Dinner includes a salad buffet & luscious appetizers served in family style, one out of four hearty main courses created by Chef Nicolas, a dessert buffet with fruits and artisan cheese selection.

#### 31 DEC (NEW YEAR’S EVE)

**PROMPT FRENCH BISTRO**

- **FRENCH-THEMED SEMI BUFFET DINNER**
  - Adult $708* / $668*  
  - Child $364*

**NEW YEAR’S BRUNCH**

- Child $364*  
  - Adult $728* / $608*

**NEW YEAR’S BRUNCH**

- Child $314*  
  - Adult $628* / $508*

**NEW YEAR’S BRUNCH**

- Child $264*  
  - Adult $518* / $408*

**FESTIVE TEA SET**

- $428 for two  
  - $120 for two glasses of sparkling wine or red / white wine

*With free-flow Chandon sparkling wine / house wine / beer / soft drinks / juice / coffee / tea

**Christmas Semi Buffet Dinner includes a salad buffet & luscious appetizers served in family style, one out of four hearty main courses created by Chef Nicolas, a dessert buffet with fruits and artisan cheese selection.

#### Kick-off the celebrations and create memorable moments with your friends and families. To mark the start of the most wonderful time of the year, Le Méridien Cyberport has prepared a series of festive delights from elegant set lunch menus to sumptuous buffet options to help every guest embrace the season’s spirit.

**EARLY BIRD OFFER: 20% OFF BEFORE 12 DEC / 10% OFF BEFORE 17 DEC**

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**ENQUIRIES AND RESERVATIONS**

- **BY PHONE**
  - Prompt: +852 2980 7424
  - Umami: +852 2980 7406
  - PSI Bar: +852 2980 7424

- **BY EMAIL**
  - prompt.bne@lemeridien.com
  - umami.china@lemeridien.com

- **WEB**
  - lemeridiencyberport.com

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**LE MÉRIDIEN CYBERPORT**

100 Cyberport Road  
Hong Kong  
T +852 2980 7788  
lemeridiencyberport.com

N 22°15’ E 114°07’
As Christmas rolls seamlessly around the corner, four hotels under L’hotel Group are sure to appeal to everyone. One of the four restaurants, Café Circle at L’hotel Nina at Convention Centre offers extravagant international delicacies alongside stunning city views.

The restaurant boasts a spacious ambience, complete with unobstructed, floor-to-ceiling windows which allow natural light in during the daytime. Tables and seats are generously sized and you have plenty of space to move around – perfect for a gathering of family and friends.

We started the feast with a complimentary Roasted A5 Satsuma Wagyu with Baked Half Lobster; followed by a wide range of buffet choices like Baked Jumbo Oyster, Roasted Rack of Lamb, Roasted Prime Ribs, Lobster Bisque, and Panettone at the dessert station. Better still, you can savour five different types of baked tinsel, tunes, and themed lunch – a smorgasbord of party favors aplenty, countdown with DJ, and grand fireworks. For early birds, a mini a la carte is available for the 1st seating from 6:00 pm to 7:30 pm. The sit-down harbour-view dinner includes a gust of Celebration Surf & Turf combining Black Angus USDA Beef tenderloin and Boston Lobster. All these are coupled with the reintroduction of Chef Marco’s reinvented ‘Diplomatico’ puff pastry and sponge cake with coffee and saffron cream topped with Christmas sprinkles.

If you’re contemplating festive dining inspirations for the family, look no further because the luxurious buffet offerings at the four hotels under L’hotel Group are sure to appeal to everyone. One of the four restaurants, Café Circle at L’hotel Nina at Convention Centre offers extravagant international delicacies alongside stunning city views.

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If you’re contempla...
Originated from France, Sofitel Macau exudes a refined and understated sense of modern luxury that blends a touch of French decadence with the very best of the locale. The RendezVous Lobby Bar is now offering a Jazz Afternoon Tea Buffet in a relaxed and chic ambiance. Experienced Chef Omer handcrafts exquisite desserts with his creativity, serving up the mouth-watering savouries and pastries from every Friday to Sunday. The afternoon tea buffet is paired with classic Jazz music to perfect the culinary experience. What's better than sipping in a cup of rich and fragrant coffee to finish off a mellow afternoon?

Jazz Afternoon Tea Buffet at RendezVous Lobby Bar

Looking to indulge in some rollicking good festive afternoon tea and buffet with refined bites and drinks? Look no further because Sofitel Macau is serving up exquisite desserts in its Jazz Afternoon Tea Buffet, whereas The SQUARE at Novotel Hong Kong is offering great discounts off its grand Festive Buffet.

Christmas Indulgence at Banyan Tree Macau with ultimate gastronomic delights

Gastronomic Voyage of Delights at Bolo

Christmas & New Year Set Menu
December 24, 25 & 31, 2019 and January 1, 2020
Come celebrate Christmas and New Year at Bolo with our 5-course set menu including a glass of welcome drink.
MOP1,088* per person
Additional MOP528* per person for wine pairing

Christmas & New Year Sunset Hour
December 24 & 25, 2019 and January 1, 2020
Enjoy your festive soirée with friends and family at Bolo with our signature cocktails & live music!
MOP199* per person
Serving Hours: 17:00 – 21:00

Spice up the season with authentic Thai fare at Saffron

Christmas & New Year’s Eve Dinner Buffet
December 24, 25, 30 and 31, 2019
Savour authentic Thai feast while counting down for the year 2020, spend your Christmas and New Year’s Eve with an exciting twist at Saffron!
MOP388* per person

Holiday Retreat

Hot Pot Feast at Cabana During Holiday Season
December 24 to 25 and 30, 2019
Looking for an alternative festive celebration? Hot Pot Feast at Cabana is the one!
MOP998* per person

Festive Afternoon Tea Set at Banyan Lounge
December 24 to 31, 2019
Enjoy delectable Christmas delights and a glass of mulled wine at Banyan Lounge while doing holiday season’s shopping.
MOP248* per set for 2 persons
Serving Hours: 13:00 – 17:30

Where to wallow in festive delights?

NOVOTEL HONG KONG NATHAN ROAD KOWLOON
www.novotel.com

SOFITEL MACAU AT PONTE 16
www.sofitelmacau.com
Renowned Italian pizzeria Carpaccio presents signature festive 4-course menu on Christmas days

Situated at iSQUARE shopping mall, Carpaccio – Pasta Pizza & Vino offers foodie the opportunity to explore the all-day trattoria experience that ranges from the fast, dynamic breakfast dining, lunch to casual and yet elegant dining at night. The restaurant strives to take guests to Italy where one can enjoy the finest Italian fares made of the freshest seasonal ingredients, like the signature swordfish carpaccio, seafood pasta, and crispy thin-crust Parma ham pizza, accompanied by the best wine collection from all over the globe.

At this Christmas, Carpaccio is keeping it all in the family; welcoming patrons with Chef's signature festive 4-course lunch and dinner menu from December 22 to 26. It includes the appetizing starter Homemade Cured Salmon Gravlax, followed by the Traditional Lobster Bisque Soup. There are three selections of main course to choose from, like the delectable Aus Rangers Valley Black Angus Beef Cheek or the premium Butterfly Cut Whole Boston Lobster. For dessert, Carpaccio is serving up 75% Dark Chocolate Truffle Slice.

Guests can kick start 2020 with the warmest greetings from Carpaccio manager Gazment and a welcome cocktail before tucking into the New Year's Eve 4-course dinner. Befitting the biggest night of the year, menu creations include Orbetello Tuscany Sea Bass Carpaccio 'Alla Pizzaiola' with Oregano, Fresh Roma Tomato Dices and Mozzarella Fior Di Latte. Carnivores will revel in the 12 oz AUS Rangers Valley Rib-eye Steak served with rosemary roasted potatoes and vegetables, along with Panna Cotta and Alphonso Mango delight, Mango Sherbet, and Yogurt Lime Cream.

 Kick start Christmas and 2020 with Carpaccio’s signature festive menus

Carpaccio – Pasta Pizza & Vino

88 Shop 307, 3rd Floor, iSQUARE, 63 Nathan Road, Tsim Sha Tsui, Hong Kong
www.carpaccio.com.hk 2328 5202

JINGLE & MINGLE

DiVino Patio offers a remarkable escape for families and friends to celebrate the festive season in the most welcoming atmosphere

DECEMBER 22ND - 26TH

LUNCH & DINNER

Festive a la carte featuring special delicacies selected by Chef Matteo Caripoli

Christmas Pizza Session for kids available at lunch hours on December 22nd, 25th & 26th for HK$188

BOOK NOW
2877 3552
Shop 11, 1/F, BRM28 No.28 Harbour Road, Wanchai
www.divino-patio.com
Buffets and take-home roast feast at Conrad Macau

This holiday season, Grand Orbit at Conrad Macau has specially prepared delicious international lunch and dinner buffets that will take guests on a culinary journey around the globe, including Western, Chinese, Portuguese, and Southeast Asian, along with chilled fresh seafood. The Christmas Eve and Day dinner buffets offer classic seasonal fares like roast turkey with all the trimmings and honey-baked whole pineapple ham. The Christmas Day lunch buffet serves up a pan-fried beef short ribs station and pan-seared salmon with mango salsa. Those with a sweet tooth will love Christmas favorites such as fruit mince pies, buche de noel, festive brownies, and gingerbread. In addition, guests can order classic roast feasts with all the trimmings, snacks, and desserts at Grand Orbit to take away for Christmas celebrations, available from 17 November 2019 until 2 January 2020.

Great ideas to bring you festive cheers

To celebrate the festive season, Mandarin Oriental, Hong Kong is partnering with Shanghai Tang, a Chinese luxury lifestyle brand. The Shanghai Tang-inspired Festive Afternoon Tea is the outcome of the collaboration. Created by their Executive Pastry Chefs, the time-limited festive set assembles a selection of refined pastry with iconic elements from the brand, such as the ‘SHT Shou’ motif, stars, and pop colours. As for holiday treats, guests can find the phenomenal gifts from The Mandarin Cake Shop as it presents the holiday cookies and Taste of Legend Tea packaged beautifully by Shanghai Tang. They are available from 1 December 2019 until 31 January 2020.

Visit our Christmas Fantasy and enjoy free entrance by presenting a consumption receipt at Macau Fisherman’s Wharf.

25/11/2019 - 27/12/2019
9:00 - 22:00

www.mandarinoriental.com
www.conradhotels3.hilton.com
To celebrate the 20th anniversary of the establishment of the Macao SAR, the city is set to dazzle with the Macao Light Festival 2019 taking place from 1 to 31 December. Staged for the fifth year, the festival is themed as ‘Explore the Light’ this year. It will once again present an extravaganza of projection mapping shows, light installations, interactive games, and more.

The festival covers 15 locations across four districts, including the newly-featured northern district. Visitors will be able to experience the unique charm of each community, whilst appreciating the dazzling light artistry via sharing their journey to “explore the light” with selfie and check-in opportunities en route.

Royal Caribbean unveils its newest ship

Royal Caribbean International’s newest ship, Odyssey of the Seas, will tout a brand-new look to match the fleet’s action-packed top deck and a mix of groundbreaking firsts for an exquisite cruise vacation. The cruise’s top deck is all about the journey and adrenaline-inducing adventures. It will introduce SeaPlex, the largest indoor activity space at sea where the whole crew can partake in polemic together.

When it’s time to refuel, guests are met with an eclectic array of culinary selections. The new TopSpin restaurant serves up authentic oriental flavors cooked in one of Japan’s traditional styles. Also joining the lineup is Giovanni’s Italian Kitchen & Wine Bar. Royal Caribbean’s new take on its signature Italian dishes with a contemporary flair, ranging from the make-to-order and hand-tossed pizzas, charcuterie delights to a wide selection of exquisite wines.

Kick starting in November 2020, the ship will sail to her homeport of Rome in May 2021 and become the first Quantum Ultra Class ship to cruise Europe for the summer. Ashore, travelers can explore storied towns in Greece and Turkey, including UNESCO World Heritage Sites like the ruins of Ephesus, the ancient Acropolis of Athens, and more.

Incrusing is a fully licensed Cruise Specialist in Hong Kong, established since 2008. We offer all-inclusive cruise holiday planning in ocean, river, yacht and expedition cruising. Speak to our Cruise Specialist for your next cruise holiday needs!
Travel

Special Festive Offerings on Cruises

This Christmas, Santa Claus is coming to Alice in Wonderland on World Dream. Seven Seas Splendor, on the other hand, will be offering individualized culinary classes for guests to up their authentic cooking game.

Explore Alice’s Christmas Wonderland on World Dream

From 15 November 2019 till 16 January 2020, Alice will be anywhere at World Dream, alongside incredible Christmas-themed decorations, gourmet, and game booths. One of the highlights, ‘Alice’s Christmas Tea Party’ will put on stunning parades, themed activities, and interactive games for guests to enjoy. The cruise will also be presenting a variety of Christmas entertainment on board, including ‘Santa Claus is coming… onboard’ which will see Santa himself going onboard to celebrate Christmas with guests. Alongside all these entertainment is the offering of eclectic dining delights, such as Traditional Christmas Turkey Breast, Christmas Santa Claus Chocolate, premium Okinawa Wagyu beef, and many more.

Attend personalized cooking classes on Seven Seas Splendor

The brand new cruise Seven Seas Splendor will set sail in the Caribbean and the Mediterranean in 2020. A highlight of onboard entertainment is the Culinary Arts Kitchen classes that will be held during the inaugural sailing season. Attendees will receive highly individualized instruction, as each student will cook from their own personal workstation, receive hands-on training, and examine close-up details on large-screen monitors. In accordance with their palate, guests are free to choose different themes for these fun-filled, two-hour classes, like The Island Fusion class and The World of Flavor: Street Food class.

Oceania Cruises

Oceania Cruises, the world’s leading culinary cruise line, provides the best cuisine in its specialty restaurants at no surcharges. Enjoy Toscana’s authentic Italian dishes, French country cuisine at Jacques, savour Continental cuisine, regional specialties, extensive array of gourmet Vitality Cuisine and plant-based and gourmet vegan dishes in The Grand Dining Room.

It not only serves an exquisite cuisine, but also provides a Culinary Discovery Tours” on Marina and Riviera, bringing you an insider’s experience of the local culinary culture and regional cuisine during your day ashore. Your traditional markets, dine at renowned restaurants and then hone your skills at The Culinary Center aboard.

Come aboard and savor cuisine renowned as the finest at sea.

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Come aboard and savor cuisine renowned as the finest at sea.
Extravagant Christmas Accessories

Inject festive cheer straight into your home to welcome the holidays in style with these sleek home picks.

01. X’mas Natural Wreath
02. Christmas Tree Lovely Pink
03. Christmas Tree Classic Green
04. X’mas Felt Garland Letter
05. Christmas Table Setting
06. Autumn Leaves Cushion
07. Peacock Mirror
08. Stockholm Table Lamp
09. Hanging Wine Rack, Solo Wine Box, Stack Stacking Box
10. Two Fold Sofa Bed
11. Natural Reindeers, Tealight Holder Variety
12. Musical Santa
13. Snowman Table Top

When Elegance Meets Minimalism, It Is Style in Alabaster.

Meet the new and award-winning Fragranite+ sink orchestrated with harmony and performance. Made from Alabaster Fragranite+ with a striking white translucent appearance, it’s guaranteed to be the talking point of your kitchen.

Experience the new elegance at franke.com.hk
Liven up your home this Christmas season with Exclusivités’ deluxe tableware and homeware items

**Versace Holiday Alphabet**

Versace presents Versace Holiday Alphabet collection featuring the symbolic archival prints from their Spring & Summer 1992 collection with the classic Barocco letterings and various motifs such as Baroque leaves and mistletoes. The Versace Holiday Alphabet phenomenon combines individuality, artistry and history— a true celebration of heritage that brings beauty and jocosity atmospheres for homes.

**Ercolano Wooden Inlaid Furniture Collection**

Ercolano is renowned for its long history and traditional craftsmanship of Italy. Over the decades, the Italian company has made every endeavour to preserve its tradition and craftsmanship of Italy. This year, Ercolano has skillfully produced the new Wooden Inlaid Furniture Collection with traditional inlaid techniques for wooden artwork lovers. The collection includes a series of fine and symbolic archival prints from their Spring & Summer 1992 collection which play oppositions between red and gold which are sparkling in the festive season. The emblematic Arethuse motif is sculpted in black crystal and the design plays oppositions between red anti gold which are traditionally associated with Christmas.

**Lalique**

Lalique launches brand new aquatic-style glass creation and jewelry collection

Lalique celebrates the Christmas season with the AQUATIQUE Collection, taking people on a deep plunge into an aquatic universe. Owing to their talented artists and the brand’s exceptional expertise in glass-making, the new collection captures the graphic power of fighting fish and the powerful and symbolic expressions of ornamental sea creatures like koi and carp. They crystallize nature and invite everyone to admire its beauty.

Besides, Lalique has also unveiled a new jewellery collection for people to surprise their taste buds. Santa’s Cookies white chocolate with minty shells to the party, Reindeer Treats filled with popping candy to surprise your taste buds, Santa’s Cookies tastes like freshly baked cookies dipped in white chocolate, then sprinkled with superfine sugar. These limited-edition candy cubes™ wrapped in festive character labels are on the charms to Christmas stocking.

**Sugarfina**

Celebrate the sweetest Christmas with Sugarfina’s extended holiday collection

Sugarfina®, the luxury confections boutique founded in Beverly Hills, California, is set to celebrate Christmas with an extensive Holiday Collection that features the limited-edition Advent Calendar and exclusive collaboration with iconic toy brand FAO Schwarz®. The grand collection will surely bring the sweetest Christmas.

**Rituals Cosmetics**

Present friends and families with Rituals Cosmetics’ extravagant 3D calendar and luxury gift sets

Luxurious home and body products brand Rituals Cosmetics aims to design products that treat guests to a special moment as they open a new present each day. This year, it has launched The Ritual of Advent Deluxe Calendar in 3D, illuminated with festive lights and come beautifully wrapped in a gift box. Each calendar includes a unique selection of four special ‘Advent’ candles. Advent begins four Sundays before Christmas and a candle is lit to mark the beginning of this festive period. One can light a candle every Sunday during the four weeks until Christmas has arrived. What a splendid way to count down to Christmas!
Festive gifts for your beloved ones & for hosting holiday cheer

Christmas shopping can sometimes be arduous but worry not, here’s a guide to help you sort out which holiday splendor to give out!

**For Kids**

01. Disney Frozen 2 Tote Bag
02. Frozen 2 Fashion Dolls
03. LEGO Disney Frozen 2 Arendelle Castle Village

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**Toys ‘R’ Us**

- www.toysrus.com.hk
- 01. Disney Frozen 2 Tote Bag
- 02. Frozen 2 Fashion Dolls
- 03. LEGO Disney Frozen 2 Arendelle Castle Village

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**Cath Kidston**

- www.cathkidston.hk
- 04. Cath Kidston Christmas 2pk Baby Socks
- 05. Cath Kidston Midnight Stars Navy Handbag
- 06. Cath Kidston Dino Stamp Knitwear
- 07. Cath Kidston Midnight Stars Navy 2pk Bow Tie
- 08. Cath Kidston Midnight Stars Pleated Skirt

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**Books**

- www.bookazine.com.hk
- 09. Wooden Toys Hong Kong “Yum Cha” Tea Set
- 10. Christmas Dress
- 11. Wooden Toys Hong Kong Lacing Beads

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**Jolly Bazaar Ltd.**

- Tel: 2893 8099
- Website: http://attipas.com.hk

**Attipas Toddler Shoes**

- “First Shoes for the First Step”
- Based on 7 years’ research at the Seoul University
- Attipas toddler shoes were released in 2011 after 7 years of research and development at the Seoul University. Based on kinetic and physio-dynamic tests of toddlers walking, these unique non-slip shoes ergonomically support infants’ first steps and thereafter. With university, industry and educational cooperation, we are proud to introduce these internationally patented toddler shoes to the market.
For Him

01. The LONGINES Heritage Military 1938
02. Sonos Move
03. TIFFANY & Co. The Motorcycle
04. Klipsch S1 True Wireless Earphones
05. Montblanc Writing Instruments: Walt Disney Collection

LONGINES www.longines.com
Sonos www.sonos.com
Tiffany www.tiffany.com
Klipsch www.klipsch.com
Montblanc www.montblanc.com

For Her

06. Tiffany & Co. Butterfly in a Jar
07. Fenty Glossy Posse Mini Gloss Bomb Collection
08. Rituals The Ritual of Ayurveda Balancing Collection Gift Set
09. TUMI Just in Case® Tote in Gold Black
10. MCM Milano
11. Versace Raffi Holiday Alphabet Espresso Tea Set

Tiffany www.tiffany.com
Fenty www.fentybeauty.com
Rituals www.rituals.com
TUMI www.tumi-hk.com
MCM www.mcmworldwide.com
Versace www.versace.com
01. Tea WG Yuletide Hamper
02. Tiffany Blue Blatt Billiards Pool Table
03. The Tiffany Ultimate Advent Calendar
04. Ridley’s Games Room-Solitaire
05. Hong Kong Wildlife Bingo
06. Francfranc Snowdown Robot
07. Perrier-Jouët Belle Epoque Rosé 2012
08. Le chocolat des Français X’mas Chocolate Advent Calendar
09. MoMA Design Store Hong Kong Rotary Candle Holder
10. Swarovski Christmas Ball Ornament
Statement pieces to elevate your festive outfits

Deck yourself out with these timeless watches and glittering jewelry to shine at any Christmas occasion.

Chic and modish festivities

Whether you are decking out to parties or matching pieces for a cold, windy day, here is something with a festive touch for you.
APERITIVO DI NATALE
December 12th, Thursday
5:45pm-8pm
Extensive Italian canapés, caviar, Christmas panettone and surprise raffle!

CHRISTMAS DINING
December 24th – 26th
Brunch & Dinner
Featuring
Alba White Truffles

Merry Christmas
AND HAPPY NEW YEAR

PANI
SENIGAGLIA
BAD BOYS
NEW YEAR’S EVE
DINE TOGETHER. DRINK TOGETHER.
BAD BOYS DINNER
8pm onwards
HK$698 or HK$1088 including 3.5 hours of standard pours plus festive specialties and champagne followed by music, dancing and bad boys vibes.

NOW THAT’S HOW YOU KICK OFF 2020!

BOOK NOW
2167 8883
DiVino Wine Bar & Restaurant
73 Wyndham Street,
Central, Hong Kong
www.divino.com.hk