Christmas

FESTIVE CELEBRATIONS
GASTRONOMIC INDULGENCE
GIFTS FROM THE HEART
Let’s celebrate sensibly

Christmas is my favorite festival of the year for all the positive values it stands for: love, care, compassion, selflessness and tolerance. It has never ceased to infuse me with warm, fuzzy, and feel-good sentiments.

More than a religious celebration, Christmas is also the perfect occasion for family reunion and friendship renewals - a time for bonding, caring and sharing. But this year, let’s be sensible with our social gatherings, and abide by all the advice, rules and regulations to help keep us safe and virus-free!

For all your shopping, gifting, entertainment and dining needs, we have assembled a host of information for your easy reference in the Christmas magazine.

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.

In this respect, I am particularly pleased to note how an increasing number of shopping malls have incorporated a charity element in their promotional plans.

Have a safe, warm and wonderful time over the holidays!

Andy Ng
Features Editor
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“Christmas” is published by
Display Advertising Department
3/F, Sing Tao News Corporation Building, 7 Chun Cheong Street,
Tseung Kwan O Industrial Estate, Tseung Kwan O, New Territories, Hong Kong
Features Editor: Andy Ng
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Email: advertise@thestandard.com.hk
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As interaction between people recedes in this unusual era of mask wearing and social distancing, perhaps Christmas is a poignant time to remind us of the importance of maintaining hope for the future, writes Lily Wong.

A smile beneath the scarf

As interaction between people recedes in this unusual era of mask wearing and social distancing, perhaps Christmas is a poignant time to remind us of the importance of maintaining hope for the future, writes Lily Wong.
Christmas lights glimmered and flashed past the corners of his eyes in dazzling colours as if they were guiding him to the path of his future, while the smell of bread and cookies from shops entered the boy’s aching nostrils and into his empty stomach. But all these distractions meant nothing to him as he focused his body and mind on his new-found goal.

At the centre of the vast empty square, the glowing Christmas tree loomed above the little boy like a king seated on his mighty throne topped by a golden halo. Approaching the tree in careful and timid footsteps, the little boy found an empty spot just above his head for hanging his own angel among all the other sparkling and glittering charms. But after repeated attempts, his charm just couldn’t manage to catch hold on the tree. One desperate jump ended up landing him onto the hard snowy ground and an instant pain shot through his body although it was nothing compared to the pain he felt in the heart. With tears welling in his big round eyes, the little boy looked up and got back on his feet. He said to himself, “Alright, I’ll give it one last shot.” With eyes closed, the little boy made the final leap of hope with his arm stretched high to the nighttime sky.

Hurray! The string finally found its place on the Christmas tree! The boy’s aching nostrils and into his empty stomach. But all these distractions meant nothing to him as he focused his body and mind on his new-found goal.

As the little boy watched her hunched body slowly disappear into the dusk, he couldn’t help whispering to himself, “But I am so miserable... and it’s almost Christmas.”

Consumed by a sudden gush of sadness and disappointment, the little boy crushed the Christmas sock in his fist. Scarcely had the frustration dissipated in the young heart than his curious fingers began to fumble inside the sock to find a Christmas charm in the shape of an angel! The little boy traced the edges of the angel affectionately with his fingers as his face lit up and he started planting kisses upon kisses on it. “I must go hang the angel on the biggest Christmas tree in the town square! I would give her glory and in turn she would bring me what I want, perhaps even love! Bless you, my lovely angel!”

Pumping with excitement, the little boy headed straight for the town square, running as fast as his frozen legs would allow.

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As she spoke, she pulled down the scarf on her face to reveal the slightly parted front teeth within them. He thought it was the most beautiful face he had ever seen.

“I saw that you had a bad fall just now. Are you hurt? Is it painful?”

“No, Miss. Not at all. Not at all...”
Looking for high-quality wines to pair with your festive feast? Look no further because burgundy etc is serving up comprehensive wine products to meet, or indeed surpass, your expectations!

Opened in September this year, burgundy etc boasts over 1,000 wines and access to an inventory of 6,000 bottles, offering Hong Kong’s largest retail selection of Burgundy wines, along with a curation of over 100 rare Champagnes, choice pours from Bordeaux, fine whiskies and sake.

The shop also delivers a wide variety of wines to cater to the needs and palates of discerning wine lovers, including affordable everyday wines from boutique producers, to limited production, biodynamic and rare labels from top estates such as Domaine Leflaive, Domaines des Comtes Lafon, Domaine Dujac, Clos de Tart, Domaine Georges Roumier, Domaine Armand Rousseau.

With its inviting atmosphere, the shop allows guests to immerse in a stress-free tasting environment, either privately or with a group of friends, ditching the winter blues with quality wines.

Cheers! Celebrate the festive season with premium French wine

Contemporary and chic, the premiere wine retailer etc wine shops presents its latest addition - burgundy etc - at the prime location of The Central Building, bringing you exquisite wines for a merry Christmas.

Domaine Faiveley
Clos de Vougeot
Grand Cru 2015
$1,690 $1,420

Frederic Magnien
Charmes Chambertin
Aux Mazoyer 2015
$1,580 $1,280

Taupenot-Merme
Charmes Chambertin
Grand Cru 2013
$1,490 $1,310

Get your offer now!
*Terms and conditions applied
The 200th limited edition release includes Johnnie Walker Blue Label 200th Anniversary Limited Edition Design; Johnnie Walker Blue Label Legendary Eight; John Walker & Sons Celebratory Blend; and John Walker & Sons Bicentenary Blend.

Johnnie Walker and whisky fans, make sure you don’t miss out on these highly collectable new designs of a velvety smooth and vibrant Scotch which takes you on a journey from 1820 when John Walker opened his first small grocery to this day, two centuries later.

Johnnie Walker Blue Label – an extraordinary whisky for special celebrations

When you’ve worked extra hard through difficult times, you deserve to reward yourself with something really distinguished for this festive season, like special gifts of Johnnie Walker’s 200th anniversary exclusive releases.


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Brimming with Christmas cheers

The center of attraction at DB North is a crowd-pleasing carousel dressed in festive signature colours of red and white. At night, the carousel will be illuminated by soft, atmospheric lighting, offering the best photo spot. To deliver festive blessings of ‘love’ and ‘strength’, the Love Lock Promenade at DB North is once again decorated with colorful fresh flowers to add a touch of sweetness to this popular destination. What’s more, the streets of DB Plaza greet visitors with their traditional warm and joyful yuletide lighting.

Festive gifts galore

For those looking for some special European decorations or gifts for your loved ones, DB Plaza has got you covered! With a plethora of newly opened boutique stores, customers will have a most enjoyable shopping spree in choosing the finest brands from Europe, ranging from personal care products, toys, groceries to wines, and plenty more.

Gastronomic indulgence

For your festive dining pleasure, Discovery Bay is renowned for its wide selection of specialty Continental restaurants, serving the best of Italian, Spanish, French, and other international cuisines. For a romantic dinner for two, several restaurants at D’Deck have specially prepared ‘couple seats’ with stunning 180° views of the sea, and alfresco dining areas, allowing you to savour the most memorable dining experience.

Redeem your rewards

Effective till 3 January 2021, Discovery Bay has launched a ‘Winter Rewards’ Redemption program, giving out dining vouchers for customers spending at restaurants and retail shops. Customers will receive a HK$100 dining voucher with single spending of HK$500* by electronic payment, and enjoy an extra HK$100 dining voucher with a total of HK$800 (max. two same-day receipts)* spending every weekend and public holiday.

What’s more, Customers spending over HK$120 at designated restaurants can enjoy a free ride back to town by presenting same-day sales receipts and electronic payment receipts at the ‘Dine N Ride’ service counter.

Enjoy a European-style Christmas with fantastical carousel decor, a festive feast and special spending rewards.

Re Redeem one HK$100 DB Dining Voucher with a single spending of HK$500*

Re Redeem an EXTRA HK$100 DB Dining Voucher by spending HK$800 (max. 2 same-day receipts)*

Redemption Date:

2020 7 Nov — 2021 3 Jan

Sat, Sun, Public holiday: 1pm - 10pm

*Terms and conditions apply, Redemption is eligible with electronic spending at restaurants and retail shops in DB Plaza, D’Deck and DB North only. All gifts are on first come-first-served basis, while stock lasts.

www.visitdiscoverybay.com
www.facebook.com/VisitDiscoveryBay
www.timeout.hk/discoverybay
Experience a blessed Christmas with the spirit of Love and Sharing

ELEMENTS

With the theme of ‘We Are All Santa’, ELEMENTS embraces a season of celebrations with a spectacular ‘White Christmas Village’ installation in its Metal Zone, to share the festive blessings and the warm yuletide spirit.

Featuring eight splendid highlights, ELEMENTS spreads the festive joy and blessings for everyone to experience a meaningful and warm Christmas with their loved ones. Covered in soft white snow and glittering decorations, the 7-meter-tall Christmas tree creates the perfect festive atmosphere. Besides, the artistry of a miniature white village gives you a glimpse of Europe’s wintertime streets. To capture the memorable moments, visitors can also take pictures in front of the 9-meter-tall Wishing Arch or on Santa’s sleigh. What’s more, a series of interactive Christmas surprises and snowy music light shows await you.

Aside from the festive decorations, the event also aims to encourage everyone to become a Santa by sending love and support to children in need. Partnering with local charity ‘Box of Hope’, visitors can make cash donations to deliver gift boxes along with an exclusive e-card to children, offering them a heart-warming winter.

LANDMARK

This year, LANDMARK celebrates the holiday season with Santa Paws and his friends in the spirit of giving with a charitable initiative.

The grand floor of LANDMARK Atrium has become a special Charity Christmas market to support the long-term development of future generations and contribute to the fostering of an inclusive society in Hong Kong. Decorated with a giant Snowman and Christmas tree, the market also features delightful booths to support three local non-profit organizations.

At the booths, visitors will find a wide array of festive gifts such as tasty treats, Christmas decorations, plushies, and Christmas baubles containing hidden surprises.

From now until December 18, you will have the opportunity to bid for the 12 adorable LANDMARK Polar Paws! Each of them is wearing a unique branded or handmade scarf from top brands such as Harvey Nichols, HBX, and Tory Burch. Bidding will be available via the LANDMARK HONGKONG App, with all bid donations going to three designated charities.

Coach Ash will run sessions as part of our Multi Activity Courses, that include Basketball, Beach Games and Land Activities.

Courses might be subject to suspension in view of latest development of Covid-19 pandemic.

For further information contact the HHYC Sailing Training Centre: 服务更多详情，请联络香港九龙游艇会帆船训练中心
E: salttraining@hhyyc.org.hk | T: +852 2797 7601 | W: www.hhyyc.org.hk
An extravaganza of seasonal delicacies at The East!

Assembling a mouth-watering line-up of gastronomic indulgences from world-class restaurants, The East is a perfect dining spot in vibrant Wan Chai. This winter, ten restaurants have come up with specially-curated seasonal menus and signature dishes to make sure you have a jolly good time over the festive season.

The East
23/F, CRE Plaza Tel: 2309 0118

Dedicated to providing an unforgettable and unique dining experience to every guest, concept café NINETVs is here to present a light and well-balanced Christmas dinner (HK$498/box) for you and your loved ones. Its menu includes two healthy appetizers and flavorful main courses, along with a dessert, which can surely satisfy any discerning palate.

NINETVs Shop 2, G/F, GARDENEast Tel: 2309 0118

Go green for your Christmas celebration! Collaborating with Kind Kitchen again this winter, Green Common brings in a new flavor to its popular handcrafted Vegan Brownie Crunch collection (HK$80/box) along with the festive tradition Pandolce with a vegan twist. What’s more, the duo has also launched done-in and catering Christmas menus for your cozy celebration with family and friends.

Green Common 2/F, CRE Plaza Tel: 2586 1968

To ditch your winter blues, Beijing Home presents an array of signature dishes along with a historical interior design, taking your taste buds on a warm and wonderful Beijing culinary journey. For lamb lovers, you can’t go past its 18 classic lamb dishes, such as the Leek and Lamb Dumplings (HK$78/pcs), Grilled Lamb Slices (HK$98), and Premium Grilled Lamb Chops (HK$388/8pcs).

Beijing Home Shop 704, 2/F, Hopewell Centre Tel: 2811 2996

This winter, Spanish Café Espuma introduces special seasonal menus to offer you an exquisite and sweet dining experience. In sync with the theme of “Capture • Delicacies”, an event organized by the Hong Kong Tourism Board, the menu also includes a secret dessert for guests to capture sweet, unprecedented memories with their loved ones.

Espuma 25/F, CRE Plaza Tel: 2151 9126

We all deserve a Christmas break, and MISU Seafood Cuisine is serving up some sumptuous seafood for your festive celebration! Its Christmas menu (HK$1,980) for two provides the finest and luxury dishes such as Smoked Turkey and Lobster Salad and Sashimi platter. As an alternative to your traditional turkey, go for Cochinillo Asado, or roast suckling pig, a typical Spanish dish that is certain to be a pleasant surprise for your palate.

MISU Seafood Cuisine 26/F, CRE Plaza Tel: 2988 1661

Assembling a mouth-watering line-up of gastronomic indulgences from world-class restaurants, The East! The One Kitchen can lend a helping hand. Well-known for its exquisite dim sum, The One Kitchen presents a series of signature and extravagant dishes to satisfy your taste buds! The must-try items include Braised Abalone in Oyster Sauce (HK$1,980), Braised Sea Cucumber in Oyster Sauce (HK$308), Whole Abalone & Pork Dumpling (HK$880), and Lobster “Fish Shape” Dumpling (HK$488pcs).

The One Kitchen 2/F, GARDENEast Tel: 2899 6288

With its high quality in-house dry-aged beef and fresh seafood, hEat, a casual grill restaurant, is ready to take you on a delightful gastronomic trip. Specially prepared for the festive season, hEat launches a 6 (HK$800) and 8-course (HK$1,388) Christmas menu, serving various luxury and tasty dishes like Australian Lamb Hind Shank Stew and Spanish Iberico Pork Rack. Aside from quality food, the restaurant also provides a causal grill restaurant, is ready to take you on a delightful gastronomic trip. Specially prepared for the festive season, hEat launches a 6 (HK$800) and 8-course (HK$1,388) Christmas menu, serving various luxury and tasty dishes like Australian Lamb Hind Shank Stew and Spanish Iberico Pork Rack. Aside from quality food, the restaurant also provides a

hEat 23/F, CRE Plaza Tel: 2246 2005

Redefining the exquisite dining experience, Zither Garden serves the best classical HuaiYang cuisine in an extraordinary way to warm you up this winter! Its signature dishes include Chicken in Hua Diao Wine and Herb-flavoured Pot (HK$168), Deep-fried Fish with Sweet and Sour Sauce (HK$328), Braised Pork Knuckle (HK$288), and Pea Shoots with Crab Roe and Crab Meat Sauce (HK$158).

Zither Garden 19/F, CRE Plaza Tel: 2351 0528

The Grand Buffet
62/F, Hopewell Centre Tel: 2506 0888 / 2506 0666

The Grand Buffet also offers an extravagant dishes to satisfy your taste buds! The Grand Buffet revolves around Chinese cuisine spanning the east and the west with a historical interior design, taking your taste buds on a warm and wonderful Beijing culinary journey. For lamb lovers, you can’t go past its 18 classic lamb dishes, such as the Leek and Lamb Dumplings (HK$78/pcs), Grilled Lamb Slices (HK$98), and Premium Grilled Lamb Chops (HK$388/8pcs).

The Grand Buffet
62/F, Hopewell Centre Tel: 2506 0888 / 2506 0666

Christmas is all about sharing! The Grand Buffet revolving restaurant makes sure you have a wonderful festive celebration with its Christmas Catering Menu for six (HK$1,888) and ten people (HK$3,088) and Christmas Hamper (HK$1,888) with eight festive gifts ranging from wine to food. Besides, The Grand Buffet also offers an exquisite Christmas log cake to make your celebration a more fruitful one. Delivery services are available for all items.

The Grand Buffet
62/F, Hopewell Centre Tel: 2506 0888 / 2506 0666

Go green for your Christmas celebration! Collaborating with Kind Kitchen again this winter, Green Common brings in a new flavor to its popular handcrafted Vegan Brownie Crunch collection (HK$80/box) along with the festive tradition Pandolce with a vegan twist. What’s more, the duo has also launched done-in and catering Christmas menus for your cozy celebration with family and friends.

Green Common 2/F, CRE Plaza Tel: 2586 1968

Featuring a wide range of international cuisines, Daddy’s Kitchen serves authentic cuisines spanning the east and the west with an intimate dining atmosphere. During the festive holidays, you can enjoy rich selections of world-class cuisines along with a historical interior design, taking your taste buds on a warm and wonderful Beijing culinary journey. For lamb lovers, you can’t go past its 18 classic lamb dishes, such as the Leek and Lamb Dumplings (HK$78/pcs), Grilled Lamb Slices (HK$98), and Premium Grilled Lamb Chops (HK$388/8pcs).

Daddy’s Kitchen 9/F, CRE Plaza Tel: 2153 3568

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Espuma 25/F, CRE Plaza Tel: 2151 9126

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Throughout Christmas, Zuma Hong Kong has prepared a wide range of lavish festive dining offerings for your sophisticated celebrations with your loved ones. During December 25 to 27, guests can tuck into Zuma’s Christmas Weekend Brunch with 2.5-hour champagne free-flow and desserts. There is also a family-friendly brunch complete with a joyous Santa’s Grotto, where the kids can look forward to seeing Santa Claus. There is no celebratory occasion without Yashoku - Hong Kong’s legendary night brunch. Its Christmas edition will take place in the lounge on December 24 to 26. With live DJ and performers, guests can indulge in Zuma’s signature dishes with free-flow Veuve Clicquot Champagne, sake and beers in an elegant setting bimming with holiday spirit.

Marking the festive season, The Landmark Mandarin Oriental introduces its new seasonal offering – LMO Freshly-Baked by Richard Ekkebus, starting from now to December 31 at the Landmark Christmas market. Prepared by the emblematic two-Michelin-starred chef of Amber at LMO, the new creation offers freshly baked together with Chef’s Richard’s favorite childhood dessert. Guests can enjoy a variety of baked items hot off the oven every hour!

The must-try baked items include Amber signature Buckwheat Madeleine, a traditional small sponge cake from Commercy and Liverdun; and Brookie, an LMO creation and hybrid between a cookie and Chocolate brownie.

Splendid festive celebrations at Shangri-La hotels

There is no better way to celebrate Christmas than indulging in a festive feast with your loved ones! Specially prepared for the festive season, three hotels under the world-renowned luxurious hotel, Shangri-La group, invites all guests to embark on an amazing ‘North Pole Wonderland’ journey.

At Island Shangri-La, you can enjoy a wide selection of dining options serving international dishes, including the exquisite 5 or 8-course Christmas dinner at Restaurant Petrus; 3-Course Christmas Brunch and dinner with Champagne at Lobster Bar and Grill; and the traditional Japanese lunch and dinner sets at Nadaman.

Across the harbour, the Kowloon Shangri-La presents a selection of international festive meals to satisfy your taste buds! Highlights include the brunch and set menus featuring signature Italian dishes at Angelini; Japanese-style festive dishes at Nadaman; and seafood delights at Tapas Bar and Café Kool.

To make your holiday even merrier, the Kerry Hotel, Hong Kong offers an array of Christmas meals, such as the four-course dinner and brunch with Champagne at the Red Sugar Bar. What’s more, the Big Bay Café has also prepared a special winter feast for you to savour a wonderful time with your family!
The stunning tea set offers an exquisite collection of canapés to satisfy your taste buds, including Fois Gras Mousse & Red Wine Gelatine on Homemade Waffle; Slow seared Wagyu Cubes with Japanese Wasabi and Soy Sauce Powder; Smoked Salmon Brioche with Caviar; Freshly Baked Filo Pastry and Abalone with Truffle Paste; Matcha and Vanilla Choux Crème; Osmanthus Milky Panna Cotta, and Fudge Brownie Bar with Almonds.

For cake lovers, you can’t go past the Floral Vanilla White Chocolate Cake; English Breakfast Tea and Homemade Buttercream Cake; Violet Chocolate Mousse Cake; Freshly baked English Scones with Raisins, and more, along with freshly brewed coffee and aromatic TWG Tea.

Festive offers
Make the most of the festive offers by booking through the hotel eShop.
An Early Bird 15% discount will be given for purchases made on or before December 9 for Lunch and Dinner Buffet on December 24 to 26, and 31.
A 15% discount applies for guests who purchase the Lunch and Dinner Buffet on December 2 to 31, 27 to 30, and January 1.
Up to 20% discount will be offered for purchase of the Afternoon Tea Set daily from December 2.

Festive activities
Lunch and Dinner Buffet Dec 24 : Santa Claus visit, Clown balloon twisting (Dinner only)
Dec 25 & 26 : Santa Claus visit, Clown balloon twisting
Dec 31: Clown balloon twisting, New Year’s Eve Countdown Party

Holiday specials
Aside from festive buffets, guests can also opt for holiday specials available on December 24, 25, 26, and 31. The special menu serves a wide array of extravagant must-try dishes, including Canadian Snow Crab Legs; a Swiss Raclette Cheese live station, cooked Boston Lobster, French Duck Rillettes & Truffle Purée; Smoked Salmon with Truffle and Golden Leaves; and slow-roasted Australian Beef Prime Ribs. What’s more, guests who order a dinner buffet during the festive dates will enjoy one complimentary Baked Puff Pastry with Lobster Bisque.

Afternoon tea set
Featuring a harmonious blend of sweet and savory delights, the hotel’s divine Victorian themed 3-tiered tea set allows guests to enjoy a cozy afternoon tea within the splendidly aureate walls of the avant-garde hotel.

Festive buffets
With its festive lunch and dinner buffets, the hotel offers exquisite venues with seafood favourites, along with live cooking and carving stations, and an assortment of divine desserts. Delectable festive highlights include roasted Christmas Turkey with Chestnut Stuffing and Cranberry Sauce; Iberico Ham with Figs and Cantaloupe Melon; Roasted Lamb Rump with Ratatouille & Rosemary, Mango Napoleon, and a selection of irresistible Häagen-Dazs ice cream.

Dessert-lovers will enjoy an abundance of festive specialties such as Christmas Chocolate Log Cake; Chestnut Cake; Santa Clause Macaron; and a mesmerizing White Chocolate Fountain.

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Marking its first festive season, the highly anticipated new Hotel Alexandra is excited to kick off its food & beverage and catering services on December 2, with everything in place for you to celebrate a memorable winter holiday with your loved ones!

Interwining the affluent lifestyle of the Victorian era with premium levels of personalized services and facilities, Hotel Alexandra is a design-led hotel located conveniently at North Point.

Starting from December 2 to January 1, the hotel offers a series of festive delights and celebrations, via, buffets, a la carte tailored menus, afternoon teas, group events, take-home menus, and a pop-up Christmas Goodies Shop, all complete with gourmet holiday dishes and decadent desserts.

Buffet on December 2 to 31, 27 to 30, and January 1.
Up to 20% discount will be offered for purchase of the Afternoon Tea Set daily from December 2.

Festive activities
Lunch and Dinner Buffet Dec 24 : Santa Claus visit, Clown balloon twisting (Dinner only)
Dec 25 & 26 : Santa Claus visit, Clown balloon twisting
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Visit eShop
HOTEL ALEXANDRA
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enquiry@hotelalexandrahk.com
32 City Garden Road North Point, Hong Kong
(MTR Fortress Hill Station, Exit B)
Christmas: A season of giving and sharing

This Christmas, Le Salon de Thé de Joël Robuchon Hong Kong presents a glorious selection of gorgeous Christmas gifts and cakes that is sure to bring a big smile to your loved ones and friends.

Christmas is about sharing, and if you are searching for a gift, look no further! Available from December 7 to 26, Le Salon de Thé de Joël Robuchon offers four sets of Christmas hampers filled with premium and delightful gifts along with customization service. Early bird offers are given to those who purchase Gourmet, Deluxe, Supreme hampers and other delicacy by December 6.

It just isn’t Christmas without a delicious log cake. Perfect for a festive celebration, Le Salon de Thé de Joël Robuchon offers exquisite mousse cakes with various flavors, ranging from rich chocolate and hazelnut to fruitier options like raspberry with white chocolate and rose and yuzu-flavored Christmas Petits Gâteaux.

https://lesalondethe.robuchon.hk/en_HK
Hong Kong has no lack of ‘Malaysian’ restaurants, but you really need to tell which one serves the authentic fare. At Café Malacca, they make sure that all the precise ingredients are imported from Malaysia in order to come up with dishes that combine all the aromatic, tangy, spicy and herbal qualities. Working on recipes that are passed from one generation to the next, the kitchen team does not compromise on either quality or authenticity.

For this festive season, Café Malacca has chosen crab as the star attraction for vintage dishes that will get those taste buds zinging!

For starters, Popiah is a top choice. A soft, thin paper-like crepe stuffed with goodies like shrimp, bean sprouts, shredded turnips and bean curds, this popular street food in both Malaysia and Singapore hits the ultimate high note with a generous sprinkling of crab meat as its fresh and sweet qualities complement the other ingredients impeccably.

By the same token, the addition of crab meat to a fried rice that is fragrant but non-oily is the Midas touch, as it supplies that extra texture and balance, turning the simple into the sublime.

When it comes to the quintessential Malaysian dish of Penang Char Koay Teow, you’ll find the Holy Grail at Café Malacca. This humble hawker dish of stir-fried flat rice noodles with prawns, Chinese sausage, chives, bean sprouts and duck egg needs a wok with high heat to create the magical allure of ‘wok hei’ that only gourmands would appreciate. Crab meat is the wow factor that lifts the dish from yummy to simply divine!

Now for the pièce de résistance: tackling a whole crab. Aside from the popular spicy varieties of Chilli Crab or Black Pepper Crab, you’ll be able to taste all the natural goodness and sweetness in Crab Bee Hoon, where the bed of rice noodles soaks up the heavenly juices of the steamed crab. Dig in with your hands and happy days!

To complete the sumptuous feast, try the delightful durian pudding or durian sponge cake, plus a cup of comforting Teh Tarik, and you’re on cloud nine!

For your end-of-year indulgence, Café Malacca has specially curated a lip-smacking suite of crab dishes that beats turkey and ham any time.
Festive delights at The Langham, Hong Kong

Ushering in the holiday season with sweet treats and festive feasts, The Langham, Hong Kong invites guests to step into a Christmas Candyland, brimming with sweet treats that promise to delight the young and the young at heart.

Treat yourself and your loved ones to a sweet dream holiday this season! The Langham, Hong Kong is now offering a ‘Design The Candyland of Your Dreams’ Room Package, available from 1 December 2020 to 7 January 2021. The one-night stay in a Superior room includes a box of Christmas Candyland decorations, breakfast for two, complimentary mini bar of festive treats with one replenishment, and a supplement of HK$1,100 for In-room dining set dinner for two.

In addition to a grand 9-foot tall fir tree trimmed with oversized candy canes and bonbons, the hotel features festive menus in all restaurants offering a myriad of sweet and savoury favourites, such as Roasted Tom Turkey, log cakes, and more.

What’s more, the hotel unveils an Advent Calendar for the first time. From December 1 to 24, visit the hotel’s website to open a new window each day for a special gift, treat or surprise from the hotel or their luxury brand partners.

Drinks are available to purchase on the day. Each family will receive a 10% off voucher for same day dining at The Leah.

As a perfect pit stop for your Christmas shopping, The Leah presents a carefully curated Afternoon tea set from December 19 to 27. Treat yourself to a delectable array of sandwiches, scones, paired with a cup of coffee or tea at $588 for two.

Enjoy a Christmas Set Lunch ($380) at The Leah, available from December 22 to 26. Start your meal with roasted pear & endive salad or classic New England Clam Chowder; fill your guts with Roasted turkey, honey & mustard glazed ham or roasted salmon fillet; and end your meal on a sweet note with Christmas pudding with rum raisin ice-cream or mini apple pie with custard sauce.

Or make this Christmas extra special with a marvelous Christmas set dinner at the restaurant. Enjoy a 3-course ($480) or 4-course ($580) Christmas set dinner on December 18 to 23 and 26, with an exquisite selection of dishes, including roasted turkey, crab and toast, US beef tenderloin and grilled Boston lobster; and dessert.

An ultra-special Christmas set dinner ($780) is available on December 24-25. After a welcome drink, the meal commences with a first course of crab & sea urchin on toast or duck terrine of your choice. After enjoying roasted chestnut soup with caviar and croutons, choose from roasted turkey, honey & mustard glazed ham or US beef tenderloin and grilled Boston lobster. Conclude your scrumptious meal with a Christmas pudding with rum raisin ice-cream, or a Amedei 70% chocolate fondant with vanilla ice cream.

Have a fun-filled Christmas with your family at Maggie & Rose and The Leah

Bringing some of the most heart-warming programs for you and your little ones, Maggie & Rose’s ‘Merry Christmas Party’ beckons you to celebrate this joyous holiday together on December 25-26. At the party, you can cook some yummy treats that are good enough to leave out for Santa; get crafty by decking the halls with festive creations; get into the festive spirit with fun arcade style games; or immerse into more fun-filled activities, including getting temporary tattoos, twisting balloons, colouring Christmas cards, and more.

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Located just a minute’s stroll from Tin Hau MTR station, the restaurant does not pretend to look Italian. Dressed in soft pastels, ceramic textured wall tiles, timber latticed partitions, vintage-esque concrete flooring, the dining room evolves from a casual dining room to a buzzing bistro as the evening progresses. What’s more, there is alfresco seating on its balcony and a spacious outdoor terrace that are perfect for cocktails.

Helmed by a culinary team that made up the opening team at Lily + BLOOM back in 2010, Etna brings the comforting flavours of Italy with Asian accents, along with rotating seasonal dishes and fresh pastas made daily - a prerequisite for any restaurant that wants to claim Italian heritage. It also boasts a fine selection of Italian wines.

With a focus on fresh flavours, line-caught seafood, and bountiful vegetables, Etna Hong Kong presents mouth-watering starters, including warm asparagus with lentils topped with goat cheese and zesty lemon vinaigrette; grilled Humboldt giant squid with pickles and saffron onion; poached prawns with lemon oil, chilli jam, and raw zucchini; and tuna carpaccio with smoked artichoke, mustard oil, and red pepper juice.

These delectable starters are followed by an array of pasta dishes and mains, including crispy soft shell crab Fettucine ‘Puttanesca’ served with a spicy and savoury Gochujang syrup; ‘24-carat gold’ saffron risotto with Robiola and Reggiano cheese; seafood bouillabaisse with seabass fillet, clams, and shrimp cooked in lobster broth; Brandt beef tri-tip steak served with oregano and tomato Concasse and dates; and succulent grilled Iberico pork chops, served with grapes and farro and dressed with honey and balsamic.

For diners with a sweet tooth, don’t miss out on the likes of Etna Tiramisu, a deconstructed version of the classic Italian dessert by Chef Michelena, with espresso chiffon, mascarpone mousse, and cinnamon pepper-infused chocolate ganache; and Cannoli with Italian pizzella cookie filled with sweet ricotta, and garnished with pistachio praline, candied lemon and dried cherry.

The restaurant also serves a weekday lunch set that is value for money, as well as a weekend brunch in a la carte format from 11.30am to 3pm.

While Mount Etna lays claim to being the highest active volcano in Europe, Etna Hong Kong is not your average Italian restaurant either as its refined, yet comforting, menu is based on the fresh Mediterranean produce grown in the fertile soil that surrounds Mt. Etna. It also boasts a fine selection of Italian wines.

Le Blanc’s sumptuous Christmas dinner set this year starts with a selection of specially curated yummy delicacies. Highlighted among them is the Smoked scallop with passion fruit & orange jelly, and salmon roes which arrives covered by a glass bell filled with smoke. Designed to impress, the presentation is a definite enhancement of the sensory indulgence of the dish. The Crab bisque that follows is a traditional comfort dish that has been braised for 6 hours with tomatoes for a deliciously creamy texture.

For mains, enjoy stunning dishes made with ingredients sourced direct from France. The Sous-vide Guinea Fowl with olives is an absolute treat. Delicately slow cooked, the fowl is tender and juicy, served with a scrumptious rosemary pommery sauce. The Grilled blue lobster with vegetables goes through the grill and then the oven to create that irresistible aroma and taste sensation.

Do remember to leave some space for two hearty desserts: the French Fudge Chocolate Cake with Vanilla Ice-cream is an unbeatable combination as you would expect, while the Poached pear with red wine and cinnamon is soaked in red wine for 24 hours before being braised for 6 hours with herbs for that lingering enjoyment.
If you aim to impress family and friends this Christmas, South Stream Market makes it easy for you with their incredible selection of festive foods and drinks. 

Upholding a quality-first philosophy, the company works diligently to bring the finest foods and products direct from the source to local homes. Gathering a wide variety of high-quality handpicked products, South Stream Market has something special to suit every palate, including Victoria Island Norway Pre-Sliced Smoked Salmon; Canada Frozen MSC Raw Lobster Tails & Claw Meat; UK cheese; Turkish delights; and a good selection of well-loved sparkling wine, rose, red wine, and white wine from Europe.

You can choose with confidence from the many organic, gluten-free, halal, paleo, ketogenic and baby products from all over the world at South Stream Market as the company prides itself on maintaining the highest standard of quality and freshness to make better eating every day.

Make sure you don’t miss out on their winter sale for frozen items with up to 20% discount, including frozen and dry aged beef. New customer can also sign up for a 15% discount for all orders within the first two months of registration.

The festive menus feature exclusive dishes perfect for your yuletide celebrations, including Free Range Turkey filled with a remarkably rich flavour and succulent texture; tender and juicy French Capon that rarely appears in menus in Hong Kong; slow-roasted French Barbarie Duck which is succulent yet low in fat and calories; and French Free Range Chicken roasted to perfection. All of these mouth-watering dishes are served with a zesty splash of cranberry, orange and ginger sauce.

Complementing the table centrepiece, foodies can choose to add the Sautéed French Beans with Sweet Potatoes & Chestnuts, Truffle Parmesan Mashed Potatoes or the sumptuous Chocolate Cake, to seal the deal. Or opt for the package offerings, which include the main takes along with the side dishes and dessert mentioned above.

Apart from the festive offerings, there is a vast selection of main dishes, side dishes, salads and desserts from the à la carte menu. Highlights include Roast Chicken Sandwich; Roast Duck Sandwich; and Quiche Lorraine, with a vegetarian option for the same price.

For salad-lovers, choose from Quinoa and Avocado Salad, Lentil Salad, Beetroot Salad, and more. Guests can also shake it up choosing up to three ingredients for their own personalised salad.

End on a sweet note with the Chocolate Cake topped with sea salt. For a complete French feast, pull the cork and pour some delightful Chateau Maucaillou, Riviera Rose or Le Clos des Cazaux.

Guests are advised to order at least three days in advance for festive offerings.

La Rotisserie celebrates the merriest time of the year with the very best poultry from France. Known as everyone’s favorite French takeaway hotspot, La Rotisserie has specially curated festive menus that include à la carte and package offerings for groups of six to ten people, available for both dine-in and take-away.
DiVino Wine Bar & Restaurant

Located at the heart of the city – Central, this wine bar and restaurant is a popular place for after-work drinks and nibbles. On December 16, 6-8pm, DiVino will be adding a festive twist to its Aperitivo Hour to wish all guests a Merry Christmas. The complimentary aperitivo snacks station will feature the famous Panettone and other Italian ‘di Natale’ treats, along with many more festive delights this Christmas with the spectacular backdrop of Victoria Harbour at Spasso at Tsim Sha Tsui East. Starting from December, indulge in the restaurant’s Christmas menu: the Winter Festivities Food Feast – a Christmas-themed set lunch, available on weekends.

For those who want to host private celebrations and corporate year-end parties, Ronald Ho, the event manager at the restaurants can help organize large gatherings in the restaurants.

‘Tis the season to indulge in festive events with family and friends! This year, the DiVino Group is celebrating Christmas by featuring authentic regional Italian cuisine and themed parties to ring in 2021. Three restaurants under DiVino Group - Spasso, DiVino, DiVino Group is celebrating Christmas by featuring authentic regional Italian cuisine and themed parties to ring in 2021. Three restaurants under DiVino Group - Spasso, DiVino, DiVino.

To spice up the festive season, DiVino has a plethora of dining experiences for its guests to enjoy, including seasonal game, a new selection of wines and dishes from a la carte and the famous white truffles, bringing a taste of festive Italy to Hong Kong.

Each year, DiVino pulls out all the stops on December 31 with a themed party. Bidding farewell to 2020 will be a ‘HA V ANA’ themed evening when the restaurant presents a selection of rum-based cocktails, along with Chef Ignazio’s Aperitivo specials of aperitivi from 6-8pm. For those wanting meal from HA V ANA, the 4-course gastronomic adventure begins with Mojito cured salmon & Oscietra caviar and blinis followed by a Canaroli risotto, rum & avocado and a choice of glacier 51 cod fillet or Thomas Farm AUS beef tenderloin cold smoked then pan fried. A delicious treat of dark chocolate and layered almond biscuit and mascarpone cream will promise a delightful end to the evening.

On December 20, Christmas and Boxing Day, Spasso prepares a bountiful Christmas brunch brimming with festive fare, including boldito misto, turkey, zampanone, and many more. You can also pair it with Spasso’s much-loved brunch offers which boast an enormous variety of meat and vegetable based dishes ranging from sushi to spaghetti, and pizza to pork. The festive brunch is priced starting at HK$428 per adult and children under six eat for free. To make the celebrations extra special, free flow packages are also on offer starting from HK$198.

On New Year’s Eve, the restaurant will be festively decorated with party favors aplenty, while the DJ guides diners into the countdown mood by spinning your favorite dance tracks. A NYE five-course menu is available for HK$1188 per person featuring Goose liver marinated with bitter Campari and cream of Porcini mushrooms, followed by a Patagonian tooth fish with black truffles and cold-smoked then pan fried. M3 Wagyu sirloin cold smoked then pan fried. A delicious terme of dark chocolate and layered almond biscuit and mascarpone cream will promise a delightful end to the evening.

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On December 31, DiVino Patio rings in the new year with a COPACABANA themed party and a Mojito Bar. Brazilian inspired dishes include oysters with mojito jelly, risotto with mantis shrimp, cuttlefish and rosemary. Mains include a Brazilian style Fish Soup with coconut milk and a Tenderloin with foie gras and black truffles. DiVino Patio will resemble the streets of Copacabana with brightly colored balloons, party favors and masks enhancing the celebratory atmosphere of the night, while guests dance their way into 2021.

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DiVino New Year’s Eve - Mojito cured salmon with lime sour cream & winter black truffle petals

Spasso Christmas Menu – Aus Lamb Rack, like a “Noisette” with bell pepper cream, black garlic, potato cake & fresh thyme jus

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Safeguarding the quality and safety of local aquaculture products

Launched in 2005, the Accredited Fish Farm Scheme (AFFS) is an initiative of the Agriculture, Fisheries and Conservation Department (AFCD) which aims to uphold the quality and safety of local aquaculture products. The Scheme guarantees not only the implementation of good aquaculture practices, but also that products are up to prescribed food safety standards. Currently, more than 100 local fish farms have joined the Scheme.

“I have been working as a fish farmer in Lamma Island for 34 years as it has good air and water quality for pisciculture,” says Chan Ping-yau, owner of a registered AFFS fish farm. “Fish farming is my pursuit, and I feel so satisfied when I see the fish grow big and strong.”

Chan notes that the AFCD visits his fish farm once a month to test the quality of water and the fishes. “The department will issue a label if the fish product passes the test,” Chan explains. “Or they will let us know why a product fails to meet the requirement.”

Under the Scheme’s Farm Registration System, Fry Registration System, and Quality Assurance System, fish farms are subject to regular inspections on such aspects as hygiene, management practices, and water quality. Furthermore, farms also need to go through quality assurance tests to ensure products comply with relevant statutory safety standards on heavy metals, drug residues, and microbial quality of water.

“AFCD has a team to conduct inspections on fish farms. So if my fishes are ill or infected, they can tell and provide relevant advice, ensuring the safety and quality of aquatic food products,” Chan concludes.

After passing all quality assurance tests and meeting requirements of the Scheme, the accredited fish products are truly fresh, traceable, and trustworthy.

For those who want to view farm information and certificates, just scan the QR code tag attached to each accredited fish and you will find all the relevant data.
**Armani Hotel Dubai, Dubai**

A partnership between Emaar, a leading integrated lifestyle developer, and the fashion icon Giorgio Armani, the luxury hotel Armani Hotel Dubai has specially curated shining gourmet dining experiences, designed with seasonal inspiration and influenced by global flavours. You can revel in everything from the exquisite Italian cuisine at Armani/Ristorante, North to South flavours from India at Armani/Amal, and contemporary Japanese at Armani/Hashi.

**Samujana, Thailand**

Looking for something unique? You can celebrate a tropical Christmas this festive season in the verdant surroundings of Samujana, a luxurious villa residence on the island of Koh Samui off the east coast of Thailand. Traditional festive fare, tropical treats and everything in between is on offer, guaranteeing a Christmas like no other.

**Baur au Lac, Zurich**

Every year the first lighting of Zurich's largest Christmas tree sees hundreds of locals flock to Baur au Lac Park. The tradition, however, cannot take place this year with the many challenges and distance regulations posed by Covid-19. Instead, the hotel is inviting people to join them online. So grab yourself a cup of mulled wine and be part of the livestreaming celebration available on mobile and PC, and witness reverend Hoby-Peter and the General Manager of Baur au Lac Wilhelm Luxem starting the countdown to illuminating the Christmas tree.

**Cheval Blanc St-Barth Isle de France, France**

From exquisite gastronomic nights to the twinkling sounds of festive music, you can have it all at the luxury hotel Cheval Blanc St-Barth Isle de France amidst an idyllic atmosphere. One can indulge in the daily selections of delectable delicacies, grand cru and signature cocktails, specially designed by their culinary team.

**Le Bristol Paris, France**

From Julien Alvarez’s glistening chestnut flavoured Yule Log inspired by a peaceful forest stroll, to feline-shaped chocolates filled with succulent marshmallow for Fa-Raon’s 10th birthday, another enchanting Christmas is underway at Le Bristol Paris, the high-end hotel in France. The place is gift-wrapping dreamy nights in its luxurious suites, revitalising treatments at the award-winning spa, epicurean delights curated by Michelin-starred French chef Eric Frechon, as well as sweet delights from its very own chocolate factory.

**Capella Singapore, Singapore**

Want to celebrate the yuletide with a cause? You can now help raise funds for the Association for Persons with Special Needs (APSN) in the silent online auction hosted by Capella Singapore, the deluxe resort on Sentosa Island. Simply place your bid on one of the exclusive festive staycations and enjoy a stay in Capella Suite, coupled with a celebratory dinner and Auriga Signature massage. All proceeds from the auction will go directly to APSN.

**Globetrotting Christmas**

Xmas celebrations at these shining resorts around the world are loud, proud, and guarantee extra doses of festive fun.
Christmas Gift

Celebrating breastfeeding - a mother’s ultimate gift to her child - Hegen was founded with the mission to help, serve and empower women in the sometimes demanding, and oftentimes beautiful journey of motherhood.

All Hegen products are multifunctional, modular and eco-friendly. One of the highlights in the brand’s product line is the feeding bottle. Serving as a holistic breastfeeding solution, Hegen’s feeding bottle makes no wasteful transfer as a mom’s every drop counts.

Efficient in design, Hegen bottle adopts a ‘soft-square’ shape that is easier for babies to hold. Its snap-on interconnecting storage lids allow multiple containers to bind together effortlessly, instantly converting bottles into an organized milk storage system.

With an elliptical-shaped silicone teat, the bottle closely mimics natural breasts of mothers to promote natural latch-on for babies. This minimizes nipple confusion, making it easier to combine breast and bottle feeding. The teat is also asymmetrical and off-centered, allowing for a natural upright feeding position similar to feeding from the breast. This minimizes the tilt that conventional baby bottles require and reduces the risk of milk back-flow which may cause mid-ear complications.

What’s more, the bottle also features a smart built-in anti-colic air vent system which reduces unwanted air intake. While air venting bypasses milk, it lessens the formation of air bubbles which causes oxidation of precious nutrients in milk. The smooth interior surface, wide bottle opening and minimal parts of the heat- and dishwasher-safe bottles also make cleaning easier than ever.

Hegen is now offering a Christmas discount: get a breast milk storage lid for free with purchase over $500, and get a drinking bottle (330ML) for free with purchase over $1000.

The perfect gift for a new mom

Need Christmas gift ideas for a new mom? We’ve got one that fits the bill nicely – Hegen, a brand from Singapore that produces quality breastfeeding bottles.

Inspiring gifts for the kids this season

From new baby gifts to eco-friendly games for the whole family, The Lion Rock Press handpicks a list of merchandise to motivate your little ones to appreciate our unique and captivating city whilst having fun.

Some of the inspirational toys include Hong Kong Transport Bingo, a card game that celebrates Hong Kong’s incredible variety of transport. It features 49 public, private, municipal and commercial vehicles.

With over 50 unique varieties to collect, the School Bus and Mobile Softee Hanging Decorations are must-have additions to your Christmas tree this year! Hang alongside ornaments from the Lion Rock collection for an iconic Hong Kong touch, or pair it with Tram, Taxi, MTR, Junk Boat and Star Ferry ornaments.

Yum Yum Hong Kong: Luxury Double-sided is a 54-piece jigsaw that is lovingly designed to delight young puzzle-solvers. Featuring a collection of well-loved Cantonese food on one side, along with bold numbers on traditional tile backgrounds on the other, this versatile game helps kids to work independently and enjoy a meditative, calming pastime.

Snakes & Trails is a Hong Kong twist on the much-loved family game Snakes and Ladders, including facts about some of the city’s most famous hikes on more than 200 trails and beautiful snakes of over 50 species. The entire range is now available online at www.thelionrockpress.com as well as at selected retailers, including all Bookazine stores.

Yum Yum Hong Kong: Luxury Double-sided
School Bus and Mobile Softee Hanging Decorations

We make every drop count

Cherish Nature’s Gift

purchase over $500
FREE

purchase over $1000
FREE

A breastfeeding bottle from Singapore

www.hegen.com.hk

promotion details refers to official web-site

27300765

www.hegen.com.hk

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It’s little more than a month to Christmas – and if you love the holidays as much as we do, that is one month too long. But you can make your countdown go faster with advent calendars. There are more beauty advent calendars now compared to last year – probably as more brands try to make up for the shortfall in sales during the pandemic. That is good news for us calendar junkies because it means we don’t have to limit ourselves to just one this year.

While away the wait

1. Discovery advent calendar
2. Fresh advent calendar
3. Kiehl’s advent calendar
4. YSL Beauté Dress Me Wild advent calendar
5. LANEIGE advent calendar
6. NARS advent calendar
7. Atelier Cologne advent calendar
8. Dior Beauty advent calendar
9. Charlotte’s Bejewelled Chest of Beauty Treasures from Charlotte Tilbury
10. Sephora Wild Wishes advent calendar
A man’s paradise
Delight your loved ones with these shining gift ideas

01 HUGO BOSS BOSS x Justin Teodoro jacket
02 KLIPSCH T5 II True Wireless Sport earphones in Green
03 PAUL SMITH Dinosaur Climbing Print iPhone 11 Pro case
04 WOLF British Racing Green Double Watch Winder
05 SONOS Sonos Move

06 MONTBLANC 1858 Geosphere
07 LOEWE L.A. Oversize Asymmetric Shirt
08 HUGO BOSS BOSS x Justin Teodoro belt bag
09 TUMI Harrison Bradner Backpack
10 PAUL SMITH Multicolor Striped Pullover
11 GEOX Terence boots
The glamour

Pamper your ladies with these beauty and fashionable gifts

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<td>06</td>
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<td>11</td>
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CHRISTMAS Gift
‘Tis the season to be jolly so here are some delectable gift ideas

1. **CITY’SUPER**
   - Bee Gingerbread Reindeer & Sleigh Kit

2. **GOOD BEER PROJECT**
   - Captain Wonder low-carb lager

3. **MARKS & SPENCER**
   - Christmas Favoursites

4. **MÖVENPICK**
   - Your 5-Star Party Set

5. **Charbonnel et Walker**
   - Pink Marc de Champagne Truffles (275g)

6. **MARKS & SPENCER**
   - Classic Collection

7. **CITY’SUPER**
   - Foodie Bites

8. **MARKS & SPENCER**
   - Clementine Gin Liqueur Snow Globe Baubles

Yummy!
Pretty in pink

Tseung Kwan O is turning out to be quite a happening place as Francfranc recently had their grand openings at PopCorn mall.

The warm pink and pearl color scheme made for the perfect backdrop for Francfranc’s pastel Christmas decor this season. Unlike the other stores which showcase furniture, its windows were decorated with pink Christmas trees.

Francfranc does Christmas especially well so it was to be expected that more than half the store would be filled with seasonal decor. Chief among them is the bestselling Christmas tree starter set, available in green and pink with full accessories. Alternatively, if you are short on space, the cute desktop tree, glass ornament tree or USB water tree works just as well. This year, the brand has launched over 100 new Christmas ornaments – with the ones featuring sloths proving most popular at the new store opening. Buy five and get a 10 percent discount or 10 for 20 percent off.

CHRISTMAS APERITIVO
December 16th, DiVino Central
December 19th, DiVino Patio Wan Chai
6pm - 8pm

Extensive complimentary aperitivo snacks, Christmas panettone & royal surprises by Santa!
CELEBRATE A RARE JOURNEY
NEW LIMITED EDITION DESIGN

PLEASE DRINK RESPONSIBLY