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PLAYFUL TANGRAM EMBRACING FESTIVE SPIRIT WITH ELEGANT CHRISTMAS DINNER AND YULETIDE LUNCH AT AKI HONG KONG – MGALLERY



(Hong Kong – **22 November 2022**) – Playful Japanese-inspired restaurant TANGRAM is getting into the festive spirit serving Christmas lunch and dinner atop stylish ‘crystal glass’ hotel AKI Hong Kong - MGallery in Jaffe Road, Wanchai.

Executive Chef Keith Chan’s lively, creative menu is incorporating **TANGRAM Christmas Bento Lunch** as a festive special from noon to 2.30pm on 15-24 December, priced HK\$428.

Starting with chef’s appetizers or soup of the day, the bento offers a choice of four main courses, headlined by roasted turkey roll with honey glazed ham and ‘trimmings’ of bacon-sautéed brussels sprouts, vichy carrot and cranberry sauce.

Main options also include grilled beef rib-eye, served with baked root vegetables and madeira sauce; pan-seared halibut in pistachio crust with pumpkin mashed potato and classic french mousseline sauce; or tiger prawn linguine in roasted tomato crayfish cream, salmon roe and spinach.

Dessert is Christmas chocolate log cake or strawberry tart, with complimentary coffee or tea.

A Christmas Semi Buffet Brunch celebrates festivities on 25-27 December and 31 December – 2 January, priced HK\$588 from 12:30-3pm with optional of topping extra HK\$100 with 2 hours free-flowing prosecco, sake and wine or HK\$300 upgrade the free-flowing prosecco to Moët & Chandon Champagne.

A vast appetiser buffet includes cheese and cold cut platters, smoked salmon and fresh prawns, mussels and sea whelk on ice, alongside tossed salads from Parma ham & melon to buffalo mozzarella & tomato, coronation chicken, seafood couscous and Thai beef.

Five main choices are traditional festive roasted turkey roll with honey glazed ham, with trimmings of bacon sautéed brussels sprouts, vichy carrot and cranberry sauce; grilled beef rib-eye, with baked root

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vegetables and Madeira sauce; TANGRAM egg benedict of avocado toast with poached egg, lobster & truffle hollandaise; and two seafood options – pan-seared halibut with pistachio crust, with pumpkin mashed potato and Mousseline sauce, or tiger prawn linguine, with roasted tomato crayfish cream, salmon roe and spinach.

To complete festivities, traditional dessert is classic Christmas Chocolate Log Cake.

The uniquely multi-faceted restaurant also presents a 5-course **TANGRAM Christmas Set Dinner** from 6-11:00pm on 24-27 December, priced HK\$988 per person – Including a bottle of Bottega Rose Sparkling Wine for a minimum booking of two guests.

The festive dinner starts with a trio of delicate seafood specialties – crab meat, mango & avocado salad with lime yoghurt dressing; creamy lobster cappuccino; and seared Hokkaido scallop with salmon roe, with green pea puree.

Main course is a choice of grilled beef tenderloin, with tempura pumpkin flower & chimichurri, herb-marinated lamb cutlet, with roasted vegetables & mustard rosemary jus or pan-fried halibut, pumpkin mashed potato and Mousseline sauce.

Completing the elegant celebration is dessert of Christmas chocolate log cake.

For diners who would like to spend the New Year at TANGRAM, there is a 5-course New Year's menu from 6-11:00pm on 31 December - 2 January 2023, priced HK\$988 per person. Similar offering to the Christmas menu and wrapping up the meal with orange chocolate ganache.

20% off for advance booking for all Christmas and New Year's menus throughout the promotional period, bookings can be made two days prior and with a deposit of HK\$100 per person.

“It's fun to embrace the Christmas spirit in our menu transforming natural ingredients with dishes balancing flavours and creativity. It's what makes us unique in Hong Kong,” says Chef Chan.

Inspired by the beloved childhood puzzle game of the same name with open kitchen and a trendy social vibe, TANGRAM presents interactive breakfasts and creative global bento box lunches by day; and innovative international tapas and 'Japas' for dinner, with a buzzing evening sake bar.

The signature specialty is inventive, contemporary tapas and Japanese-inspired 'Japas' smaller plates in eight engaging categories from around the world: Japas, Chef Specials, Tapas, Veggie, Crostini, Kushiyaki, Cheese and Ham.

“TANGRAM's tapas sharing concept allows our guests the flexibility to just enjoy light snacks along with their drinks or decide to build it to a full meal as the mood takes them,” adds Chef Chan.

Served from 3pm, delicious tapas are complemented by an exciting selection of sake cocktails and more than 60 premium sake from the sake bar as well as wines – with buy-one-get-one-free offer on many drinks during the generous daily 3-7pm Booze Time.

Bringing the concept together is traditional Japanese design of clean elegance, natural tones and a ceiling reminiscent of tatami mats. The sun-lit restaurant also features an open kitchen showcasing

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(Prices are subject to 10% service charge)

AKI Hong Kong – MGallery Official Website:

all.accor.com/B5L5

<https://www.aki-hongkong-mgallery.com/>

AKI Hong Kong – MGallery Social Media:

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