

DiVino Group Celebrates 2022 With Upbeat Festive Dining & Dancing and Authentic ‘Di Natale’ Cuisine

Hong Kong, November 11th, 2021- This holiday period, DiVino, Spasso, DiVino Patio and each share Christmas festivities and celebrate the New Year with a series of specially prepared menus. The DiVino Group celebrates the end of the year by featuring authentic regional Italian cuisine and themed parties to ring in 2022. When it comes to wishing diners ‘good tidings’ it is said with great real Italian food!

In addition to the days immediately surrounding the Christmas and New Year festivities, the restaurants are geared up to **host private celebrations and corporate year-end parties** with the help of a dedicated events manager to help organize gatherings of any size at any of the three restaurants. Ronald Ho the Group Events Manager is on hand to assist with all the arrangements for customers. He can be reached on Ronald@divinogroup.com or by phone on +(852) 90992012 to book a meeting.

DiVino Wine Bar & Restaurant (Central):

APERITIVO DI NATALE : There is never a dull moment at this perennial spot Central wine bar and restaurant, This year this popular place for after-work drinks and nibbles will be adding a sparkling touch with a **Caviar Christmas Aperitivo Hour** a luxe twist on **Wednesday 15th**. Between 6:00pm –8:00pm the complimentary snacks station will be doubled and features **Panettone and other Italian ‘di Natale’ treats topped with flowing Caviar, special marinated & flavoured salmon, Campari’s & Gin cocktails**, making it the perfect meeting place for customers to savour the decadence, sip on spectacular aperitifs and gather with friends for a pre-Christmas beverage or two before the holidays begin. Santa may make a special appearance bearing gifts for more cheer!

Through out the joyful week, DiVino also has a plethora of dining experiences for its guests to enjoy including black board specials, **seasonal game** and **white truffles** bringing a taste of festive Italy to Hong Kong.

New Year’s Eve is always an exceptional time to celebrate and each year DiVino pulls out all the stops on December 31 with a themed party. Bidding farewell to 2021 will be a **‘HAVANA NIGHT’** themed evening. **The ‘RHUM CORNER’** will be set up between 6:00 -8:00PM. A selection of rum based cocktails including Cuba Libre’s, Pina Colada’s & Mojito’s will be featured along with Chef Ignazio’s Aperitivo specials. For those wanting dinner in HAVANA, the 5-course gastronomic adventure (priced at HKD\$788) begins with *Mojito cured salmon & Oscietra caviar and bilinis* followed by a *Canaroli risotto, rum & avocado* and a choice of

Glacier 51 Cod Fillet and *AUS beef tenderloin medallion* served for the mains. After 9:30pm, a line up of fabulous DJ's pin some countdown tunes to get revellers into the party mood.

Spasso (TST East):

Star light, star bright, Spasso will be the brightest star you see at night during the festive month of December. The TST East family welcome you home with sparkle, shimmer and shine. Starting **December 20th**, Christmas tinsel, tunes and a **festive weekday themed lunch**, greet diners in a warm, welcoming winter wonderland of lights and tinsel.

On Saturday and Sunday, **Christmas Day & Boxing Day (25 & 26)**, Spasso prepares a bountiful **Christmas brunch** brimming with festive fare including *Bollito Misto Turkey*, *Zampone* and much more, making it an excellent choice for families and friends looking for a place to gather together over fabulous food and wine. Spasso's much-loved brunch offers an enormous variety of meat and vegetable-based dishes ranging from a seafood carousel, vibrant salads and vegetables and an extensive carvery. The festive brunch at is priced starting at HK\$478 per adult and children under six eat for free.

For those who define the holiday by **Christmas Eve** dinner with loved one, talented Chef Michele and his fabulous team at Spasso present, amid the twinkling canopy of TST East, a fabulous 5-course celebration menu served by Victoria Harbour on December 24th. The menu includes a *Norwegian King Crab rustic soup*, *Artisanal Beetroot "Cavatelli"* and a *Sustainable Halibut Fillet* and a *Bell Pepper Cream Lamb* plus a creative, *Panettone*, *pudding served lukewarm*, *vanilla bourbon ice-cream and creme Anglaise*. Dinner is priced at HKD748.

Celebration-oriented in ambience and location, Spasso offers a **New Year's Eve** haven for the whole clan, complete with party favours aplenty, countdown and music. A five-course menu is available for HK\$980 per person featuring *Goose liver marinated with bitter Campari and cream of Porcini mushrooms* followed by a *Patagonia tooth fish with black truffles* or *Cold Smoked then pan roasted, M3 Wagyu*

strip-loin. A delicious *terriner of dark chocolate and layered almond biscuit with mascarpone ice cream* will promise a delightful end to the evening!

DiVino Patio (Wanchai):

From **December 1st**, the Patio will include all Christmas trimming including warm soups and sweet treats will be part of the **semi- lunch buffet** that will be served by the DiVino Patio family. (Prices start at HKD198).

Chef Omar invokes his fond recollections with a selection of favorite festive dishes that his family prepared as a child prepares a mini a-la-carte selection & Christmas inspired dishes will be served along with the white truffle menu from **December 25, 26 & 27**. Dishes include a Norwegian Salmon "Ballotine," Christmas Pig Trotter and a "Panettone" with hot chocolate sauce. The 3-course menu is priced at HKD488. Everyone's child's favourite **Pizza Making will** also be available (priced at HKD198) what's better than personally homemade pizza oozing with cheese and other toppings followed by double scoops of ice cream? Festive Cheer and fun in store.

On **December 31**, DiVino Patio rings in the new year with a **COPACABANA NIGHT** themed party and a **Mojito Bar!** Brazilian inspired dishes will be served both as a la carte items or a 5-course menu for HKD888 & HKD1180 with a free flow package. Dishes include oysters with mojito jelly, risotto with mantis shrimps, 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 coloured balloons, party favours and masks enhancing the celebratory atmosphere of the night, while guests to dance their way into 2021.

All prices listed above are subject to 10 percent service charge.

IMAGES CAN BE FOUND [HERE](#)

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Spasso: G5-8, 12-17, Empire Centre, 68 Mody Road, Tsim Sha Tsui East, Kowloon. Tel: +(852) 2730 8027

DiVino Patio: Shop 11, 1/f, BRIM28, Causeway Bay Centre, No 28 Harbour Road, Wanchai. Tel: +(852) 2877 3552.

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About DiVino Group

Founded in 2003, DiVino Group owns and operates **DiVino Wine Bar & Restaurant, Spasso Italian Restaurant Bar Terrace, Carpaccio Pasta Pizza Vino** and **DiVino Patio Ristorante Bar Pizzeria**. **DiVino Wine Bar & Restaurant** was the first to be launched in 2003 in Central. Cited by the LUXE Guide to Hong Kong and Macau as having the largest selection of wines-by-glass in any independent bar in Hong Kong, DiVino had quickly earned a reputation as one of the most popular hangouts in town. The Group quickly expanded with the opening of nearby **Goccia Ristorante Bar Terrace** in 2005, receiving glowing reviews from gourmands and food critics alike. The following years, another three successful concepts were introduced – **Spasso Italian Bar Restaurant Terrace** to be followed by **Carpaccio Pasta Pizza Vino** (iSquare) in Tsim Sha Tsui and **DiVino Patio Ristorante Bar Pizzeria** in Wan Chai. Today, DiVino Group is acclaimed for creating strong restaurant concepts epitomizing the true Italian lifestyle.

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