

For Immediate Release

Celebrate the Festive Season with Cafe Roma's Exclusive Christmas and New Year's Menu

Hong Kong, 8 December 2016 – Deck the halls and roast those chestnuts! Yes, it's that time of year again and Park Island's favourite beachside restaurant, **Cafe Roma**, can't wait to celebrate the holidays with you. In honour of the festivities, celebrity chef Jaakko Sorsa proudly presents an exclusive **Christmas and New Year's Menu** featuring a selection of luxurious holiday dishes. The 3-course dinner menus even include a glass of wine to help you fully relax into the festive spirit. Available on **24, 25 and 31 December only**, reserve your table now to make sure Cafe Roma is part of your holiday tradition this year!

This year's Christmas menu (served on 24 and 25 December only), starts with a holiday classic; the **Roasted Chestnut Soup**. Made with honey-roasted chestnuts and served with a drizzle of white truffle oil, this festive starter is rich, earthy and sumptuous – the perfect warming appetiser to kick-start your Christmas feast. Alternatively, the **Smoked Salmon Tartare**, served with avocado, tomato and bell pepper sauce, is a refreshing option that has proved to be an all-round crowd-pleaser in recent years. Guests can follow up their tasty starter with a choice of three mains; dine on a fresh **Tarragon-Poached White Cod Fillet** accompanied by a trout roe hollandaise sauce, or a juicy **Grilled US Black Angus Sirloin Steak** served with rosemary-seasoned potato gratin, red cabbage and cognac sauce. The steak dish also features Brussels sprouts as an homage to the traditional Christmas dinner; broken into leaves before roasting, Cafe Roma's version of these leafy green vegetables are crunchy and refreshing – a far cry from the soggy and bitter ordeal of your childhood nightmares! For vegetarian diners the **Artichoke & Zucchini Risotto**, complete with cherry tomatoes, rocket and feta cheese, is both a lighter and healthier option, allowing you room to sneak an extra helping of Christmas chocolate later! Finally, guests will end their meal on a sweet treat high with the tangy yet creamy **Mango Cheesecake**. To accompany this glorious gourmet feast guests can choose to sip on a glass of **Mapachi Chardonnay** (Chile, 2015), a light white with ripe flavours of melon and tropical fruit, or **Mapachi Cabernet Sauvignon** (Chile, 2015), a fuller bodied red with notes of juicy berry infused with hints of delicate floral.

To ring in the New Year, Cafe Roma has an extravagant treat in store for guests. The New Year's menu (served on 31 December only) begins with a choice of either the **Porcini Mushroom Soup** or the **Smoked Italian Beef Carpaccio**. The former makes use of less cream and more porcini to really infuse the soup with a nutty flavour that is only accentuated by the accompanying hazelnut 'croutons' and hazelnut oil. The Beef Carpaccio, on the other hand, boasts a buttery and tender texture with a light and delicate flavour – heaven on a plate! The foodie indulgence continues with a selection of three lavish mains. The **Half Atlantic Lobster Tail & Grilled Hokkaido Scallops** is a fresh and succulent seafood dish consisting of Hokkaido scallops paired with lobster cooked in cheese and breadcrumbs as a traditional Thermidor - this is undoubtedly the star of the show, guaranteed to ensure a memorable finale to 2016. Proving that a meat-free choice can be just as fancy and decadent, Cafe Roma is also offering a **Truffle & Camembert Risotto** option for any

- MORE -

vegetarian guests. In addition, the **Grilled US Black Angus Sirloin Steak** will be available once again due to popular demand, this time paired with black truffle potatoes, French beans, roasted cherry tomatoes and three peppercorn sauce (featuring black, green and pink peppercorns), leaving the palate with tender and complex flavours. Complete your meal with a **Crème Brûlée Tart** – the perfect prequel to the night’s main countdown event. As the clock strikes twelve, welcome 2017 with a celebratory glass of **Clair Diamant Blanc de Blancs Brut** (France, NV) – a refreshing white blended with specially selected Chardonnay, Chenin Blanc and other grape varieties to achieve a crisp, clean palate.

To indulge in Cafe Roma’s merry offerings this year make sure to reserve your table by calling (852) 3446 1226 or emailing reservations@caferoma.com.hk. Each menu is HK\$388 per person (including a glass of wine). Please note 10% service charge will be applied. Two dinner sittings per evening will be available: 6:30pm – 8:30pm; and 8:30pm – late.

Where to find Cafe Roma:

L1, Shop 7&8, Beach Commercial Complex, Park Island, Hong Kong

Tel: (852) 3446 1226

Email: reservations@caferoma.com.hk

Web: www.caferoma.com.hk

Facebook: www.facebook.com/caferoma.hk

About Cafe Roma

Cafe Roma is an all-day beachfront dining cafe that serves European cuisine, based on fresh, quality ingredients with a kitchen team managed by Executive Chef Jaakko Sorsa, who also oversees FINDS, the first and only Nordic restaurant and bar in Hong Kong. Cafe Roma is proud to have the best spot on Park Island, being the only restaurant with the wooden deck and open air by the beach. It offers all-time favourites such as pizza, pasta, burgers, steaks and healthy salads, paired with a good selection of wines, beers, creative cocktails and fresh fruit juices at the bar. Cafe Roma is also kids-friendly, offering a full kids menu with healthy ingredients for families with children. Pets are also always welcome at the restaurant. Cafe Roma is perfect for a quiet meal alone, a romantic date or a gathering for family and friends. The friendly team at the restaurant also easily accommodates private events such as cocktails, birthday parties, kids’ parties, wedding receptions and reunions.

About GR8 Leisure Concept Limited

Founded in 2004, **GR8 Leisure Concept** is an innovative hospitality group that owns and manages a portfolio of 17 brands including hotels, restaurants, and bars across Hong Kong and China. The group’s first property, **The Luxe Manor** is a surrealism-inspired boutique hotel in Tsim Sha Tsui that was the first designer boutique hotel in Hong Kong. Shortly after, a stylish Dadaism-themed variety club located in The Luxe Manor, **Dada Bar + Lounge** was launched. In 2011, GR8 Leisure Concept launched its second hotel brand **Hotel Soul** in Suzhou, China, which features continental restaurant **Brasserie 101**, innovative Cantonese-styled restaurant **Ying Fook Court**, and multifunctional banquet venue **Ying Fook Heen**. In the following year, the group introduced beachside café **Cafe Roma**, and Hong Kong’s first and only Nordic restaurant **FINDS** led by celebrity chef Jaakko Sorsa

L1, Shop 7 & 8, Beach Commercial Complex, Park Island, Hong Kong

E reservations@caferoma.com.hk | **T** (852) 3446 1226 | **W** www.caferoma.com.hk

f www.facebook.com/caferoma.hk

Managed by GR8 Leisure Concept

- MORE-

to the company's portfolio of restaurants. GR8 Leisure Concept also acquired heritage hotel **Hullett House** and its five F&B brands in 2013, including the colonially-designed restaurant and lounge bar **The Parlour** serving international cuisine, the hotel's signature Cantonese restaurant **Loong Toh Yuen**, contemporary French fine dining restaurant **St. George**, casual grill restaurant **Stables Grill** located in the old horse stables, and one-of-a-kind British bar **Mariners' Rest** where the original jail cells from the former Marine Police Headquarters still stand. In 2014, two new outlets were launched in Hullett House, **Champagne Gallery**, a champagne lounge designed in the style of a French maison offering bespoke champagnes and seafood pairings, and **Whisky@Stables**, the only whisky bar in town renovated from a former horse stable that serves over 100 different types of whiskies from around the world, both located within Hullett House. The group's latest opening, **Bar Soul**, which is located on the first floor of Hotel Soul, brings a unique blend of retro and industrial elements.

For more details, please visit www.gr8lc.com.

For media enquiries, please contact:

Sabina Wu
Assistant Marketing Communications Manager
Sabina.Wu@gr8lc.com

Jessica Ng
Marketing Communications Officer
Jessica.Ng@gr8lc.com

Tel: (852) 2526 4333
Fax: (852) 2526 4833
Website: www.gr8lc.com

- MORE -

High-resolution images can be downloaded here: <https://goo.gl/kRW2RB>



Christmas Set Menu (HK\$388)
Served on 24 and 25 December only



Christmas Set Menu Starter
Smoked Salmon Tartare



Christmas Set Menu Main:
Tarragon-Poached White Cod Fillet



Christmas Set Menu Main:
Grilled US Black Angus Sirloin Steak



Christmas Set Menu Dessert:
Mango Cheesecake

- MORE -



New Year's Set Menu (HK\$388)
Served on 31 December only



New Year's Set Menu Starter:
Smoked Italian Beef Carpaccio



New Year's Set Menu Main:
Half Atlantic Lobster Tail & Grilled Hokkaido Scallops



New Year's Set Menu Main:
Truffle & Camembert Risotto



New Year's Set Menu Dessert:
Crème Brûlée Tart

- END -