

For Immediate Release

Enjoy a Beachside Love Affair at Cafe Roma

Seduce your sweetheart with a romantic dinner date this Valentine's Day

Hong Kong, 18 January 2017 – Couples seeking the ultimate in romance are invited to dine their hearts out at **Cafe Roma** this Valentine's Day. If the way to the heart is truly through the stomach then get ready to embark on a romantic journey of a lifetime after sampling celebrity chef Jaakko Sorsa's Valentine's three-course menu. Featuring a selection of ingredients renowned for inspiring love (such as artichokes, scallops, asparagus and chocolate), Cafe Roma's Valentine's offering is sure to feed both your love and appetite, setting the mood for a sweet night to remember. Priced at a very generous HK\$388 per head (including a glass of champagne), this is the perfect option for couples who want to escape the hustle and bustle of the city for a dreamy beachside love affair.

This year's Valentine's menu opens with a choice of two delightfully sophisticated starters: the **Artichoke Soup** or the **Slow-Braised Smoked 'Vitello Tonnato'**. The Artichoke Soup, made with Jerusalem artichokes and served with grilled globe artichoke hearts, boasts a velvety texture with a slightly sweet, nutty flavour – a great option for those who want to start their evening feast on a lighter note. For something a little different why not try Cafe Roma's take on the traditional Italian 'Vitello Tonnato', which makes use of slow-braising and smoking the veal tenderloin in a fragrant broth to exaggerate its succulent and tender flavours. Paired with a shaved parmesan and rocket accompaniment, and drizzled with a tuna-caper dressing for a sharp, piquant kick, this dish certainly lives up to its renown as an 'exceedingly elegant antipasto'.

For mains, guests are invited to treat their taste buds to a juicy **Grilled US Black Angus Rib-Eye Steak**, complete with a creamy potato gratin, French beans and a deliciously full-bodied tarragon sauce; this is a dish full of comforting and familiar flavours. Alternatively, for a romantic seafood dish Aphrodite herself would be proud of, how about **Roasted Hokkaido Scallops Crusted with Hazelnuts**; served atop a delicate green and white asparagus risotto, the rich buttery texture of the scallops are perfectly accentuated by a tomato-almond vinaigrette which serves as a light and refreshing counterpart to the otherwise complex depth of flavours. If your Valentine's sweetheart is a vegetarian they can opt for the **Asparagus Risotto**, which consists of a beautiful mixed salad of leafy baby greens and a heartier helping of the melt-in-your-mouth risotto to create a downright indulgent meat-free option. Remember to make a toast to Cupid for his gift of love this Valentine's Day with a 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.

Finish your dinner date on a simple yet elegant note with a **Strawberry Caramel Panna Cotta**. Promising a sexy silky texture and intense ripe flavours, this luxurious finale is served with caramelised fresh figs, lashings of dark chocolate shavings and a tangy-sweet apricot sauce – prepare to fall in love at first bite!

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

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Managed by GR8 Leisure Concept

To enjoy a beachside love affair at Cafe Roma this year make sure to reserve your table by calling (852) 3446 1226 or emailing reservations@caferoma.com.hk. The menu is HK\$388 per head (including a glass of champagne) and is available on Valentine's Day (14 February) only. Please note 10% service charge will be applied. Two dinner sittings will be available: 6pm – 8pm; and 8:30pm – 10:30pm.

Sit back and let the sparks fly between you and your loved one whilst indulging in a gourmet feast and taking in the panoramic views of the iconic Tsing Ma Bridge.

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: <http://www.caferoma.com.hk>

Facebook: www.facebook.com/caferoma.hk

Instagram: <https://www.instagram.com/caferomahk/>

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 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**

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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.

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High-resolution images can be downloaded here: <https://goo.gl/2TCaKW>



**Valentine's Day Set Menu
(HK\$388 per head)
Served on 14 February only**



**Valentine's Day Set Menu Starter:
*Slow-Braised Smoked 'Vitello Tonnato'***



**Valentine's Day Set Menu Main:
*Roasted Hokkaido Scallops Crusted with
Hazelnuts***



**Valentine's Day Set Menu Dessert:
*Strawberry Caramel Panna Cotta***