

**FOR IMMEDIATE RELEASE**

## **When Whisky Ambassador Meets Legendary Scottish Best Whisky Brand The Naked Grouse -Inspired Cocktails**

*(Hong Kong - 23 February 2017)* – As one of the city’s most arty spot for captivating cocktails – **Dada Bar + Lounge** (Dada) is collaborating with the remarkable Scottish whisky brand, **The Famous Grouse**, to offer four sophisticated and smooth whisky cocktails featuring the brand’s premium blend, **The Naked Grouse**.

To showcase the distinctive dried fruit and spice character of the crafted whisky, Dada’s Whisky Ambassador cum Mixologist, Isam Limbu, incorporates exotic fruits in his new creations. **Zing (HK\$115)** gives a hint of bitterness with an underlying sweetness from Campari and fresh grapefruit, while the spicy note of The Naked Grouse is further enhanced with nutmeg. This pinkish orange cocktail with a basil finish is best enjoyed as a refreshing aperitif. The Naked Grouse and fresh pomegranate form the backbone of **The Painter (HK\$115)**, and are mixed with beetroot juice and pineapple juice to present an utterly tropical flavour along with smooth and foamy finish. Combining the deep amber whisky and red pear, **Pear Pear (HK\$115)** is a tangy and fruity mix that is perfect for all occasions. Topped with pear cider and garnished with fresh mint, its icy mouthfeel dares to quench your thirst. The chilled **Rising Sun (HK\$115)** is concocted with The Naked Grouse, maple syrup and Jerry Thomas. To add smoky finishing touch, the cocktail is served in a tumbler filled with cinnamon and orange rind smoke.

### **About The Naked Grouse**

Owned by the Edrington Group, The Naked Grouse is made by the masters of The Famous Grouse, the number one bestselling whisky in Scotland. The premium blend contains a particularly high proportion of single malt from two of Edrington’s most awarded distilleries, Highland Park and The Macallan. Maturing the finest aged whiskies in best quality and first-filled sherry casks for longer time results in a deep russet appearance and an aroma that melds black cherries, cocoa and oak. The taste experience is sublimely smooth with trade-mark dried fruits yielding to cinnamon sticks and nutmeg.

### **About Dada Bar + Lounge**

Dada Bar + Lounge inspired by the Dadaism art movement of the early 20th century, is a living example of contrast and imagination. Located on the 2/F of the luxury boutique hotel The Luxe Manor, the bar’s design elegantly incorporates the spirit of the Dadaist cultural movement; the space is infused with irony and a visual extravaganza of contrasting patterns, fabrics and shapes. For those searching for a dose of something

2/F The Luxe Manor, 39 Kimberley Road, Tsim Sha Tsui, Kowloon, Hong Kong

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*Managed by QRB Leisure Concept*

bizarrely hip, Dada is a breathing ignites the senses with daring drinks, gastronomic delights in an atmosphere of inspired jazz melodies. Resident band is performs from 10pm till every Friday and Saturday.

### **About The Luxe Manor**

The Luxe Manor is a stylishly surrealism-inspired boutique hotel located in Hong Kong's Tsim Sha Tsui since 2006. Nuzzled amidst the bustling nightlife of Knutsford Terrace, The Luxe Manor boasts 153 stunning guest rooms and 6 themed suites offering a distinct feeling of adventure within Hong Kong's urban jungle. Dada Bar + Lounge, the property's bar and lounge, is creatively reminiscent of the elusive Dada art movement, catering to the stylish segment of both the luxury leisure and business travellers. FINDS is the iconic Nordic restaurant featuring Scandinavian cuisine by celebrity chef Jaakko Sorsa. The Luxe Manor is managed by GR8 Leisure Concept Limited, a Hong Kong based hospitality group. For more information, please visit [www.theluxemanor.com](http://www.theluxemanor.com).

**Note to Editors:** The Luxe Manor (pronounced as "Deluxe Manor") is the full and official registered name of the hotel.

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*Zing* – HK\$115



*Rising Sun* – HK\$115



*The Painter* – HK\$120



*Pear Pear* – HK\$115