

FOR IMMEDIATE RELEASE

FINDS X Highland Park Whisky Pairing Dinner

Marriage of most northerly distillery in Scotland and Iconic Nordic Restaurant in HK

(Hong Kong, 25 April 2017) – From now to 31 August, **FINDS** is twinned with renowned Scottish single malt whisky brand, **Highland Park** to tempt all whisky aficionados with unique dining experience. Orkney Islands, home to Highland Park distillery, was ruled by Vikings for over 600 years. With one third of the people living on Orkney today have Viking ancestry, Highland Park whisky is genuinely made by the modern day descendants of Vikings. The four-course **FINDS X Highland Park Whisky Pairing Dinner*** (HK\$668 per person) serves as a great chance to appreciate exceptional whiskies and delicacies infused with Viking soul.

FINDS' Executive Chef Jaakko Sorsa applies traditional Nordic smoking technique to the dishes, complementing the unique characters of Highland Park whiskies, at the same time highlighting the loyalty to its whisky-making traditions with over 200 years of history.

Starter: *Smoked Arctic Shrimps & Vendace Roe / Highland Park 12 Years Old*



The dish features the freshness of the prime seafood from Norway and Lapland, the northernmost region of Finland. The sub-zero temperature range over the region attributes to the firm texture and delicate sweetness of the tasty species. The character of rounded smoky sweetness of Highland Park 12 Years Old is perfectly matched with the pleasantly smoked shrimp and the shrimp carpaccio seasoned with shrimp oil and dried scallop roes.

Tasting Note of Highland Park 12 Years Old

Glowing amber colour. Heather-honey sweetness; peaty smokiness on the nose. Rounded smoky sweetness; full malt delivery. The finish is teasing, heathery, subtle smoke.

Main Course: *Lightly Smoked Veal Striploin 63 °C / Highland Park Dark Origins*



Highland Park Dark Origins uses double the amount of first fill sherry casks than the 12 Years Old. Its classic peaty and floral taste blends in with the succulent veal impeccably. The side dish such as celeriac and bay leave jus are cooked in veal broth to delight diners with rich aroma of meat.

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Tasting Note of Highland Park Dark Origins

Distinctly rich flavour with classic peaty and floral taste, followed by wild cherries, warm dark chocolate and an enduring sweet smoke on the finish.

Dessert: *Drottning – Queen’s Cake / Highland Park 18 Years Old*



The sumptuous menu is completed with Swedish traditional dessert Drottning Cake, accompanying velvety-textured Highland Park 18 Years Old. The special cake was created for the honourable Swedish Queen Drottning Silvia, featuring a moist chocolate cake with raspberry and blueberry elegantly crowned with a chocolate dome.

Tasting Note of Highland Park 18 Years Old

Awarded as “The Best Spirit in the World” by F. Paul Pacult, Spirit Journal, June 2005, 2009, Highland Park 18 Years old is endowed with great harmony, complexity and refinement. Natural colour of burnished gold, visually clear and bright. Rich and mature oak nuances with the top notes of aromatic smoke. Rich and full of flavours of honey and peat. Soft, round and long finish. Highland Park 18 Years old is a whisky which reveals more layers with every glass you enjoy.

** One-day booking in advance is required for FINDS X Highland Park Whisky Pairing Dinner*

About Highland Park

Highland Park is based on an unbroken tradition of whisky-making stretching back to 1798. It is one of Scotland's oldest distilleries with over 200 years of history and is located on the Orkney Isles on the 59 degrees north latitude and is the most northerly distillery in the world. With constant low temperatures throughout the year, Highland Park whisky has a unique geographical advantage that creates a range of rich and full flavours. Highland Park is arguably the most respected single malt in the world. In contrast to innovation, Highland Park remains loyal to its own tradition. It is not about fashion, trends or bandwagons. It is made today with the same enduring belief and integrity, to the same exacting standards, as it always has been. As everyone knows, respect has to be earned and with more than 219 years of distilling traditions, attention to detail and honesty, Highland Park has achieved just that.

About FINDS

FINDS is Hong Kong's first authentic Nordic restaurant and bar, with award winning cuisine crafted by Finnish celebrity chef Jaakko Sorsa. FINDS is an acronym for the Nordic countries – Finland, Iceland, Norway, Denmark and Sweden, and carries a distinct Nordic culture in the bustling heart of Tsim Sha Tsui. The majority of the seasonal ingredients are imported directly from Northern Europe and are prepared by typical Nordic cooking techniques including smoking, curing, pickling and fermenting.

Since 2016, Jaakko was invited to design “Finnair Signature Menu” for the Hong Kong-Helsinki business class service. He was also recognized as Chef of the Year 2015 in Foodie Forks Award. The restaurant itself was voted as The Best European Restaurant in 2015 Summer Restaurant Week. The restaurant receives high acclaim from media, such as being listed in the Hong Kong and Macau's Best Restaurants by Hong Kong Tatler, South China Morning Post's 100 Top Tables, WOM Guide and Louis Vuitton Hong Kong/Macau City Guide. FINDS is the first western-cuisine restaurant in Hong Kong to join WWF's Ocean-Friendly Menu programme and proudly support Green Monday campaign.

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.

Note to Editors: The Luxe Manor (pronounced “Deluxe Manor”) is the full and official registered hotel name.

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