

For Immediate Release

## **Escape the Urban Bustle and Celebrate Christmas and New Year by the Beachfront with Memorable Festive Menus at Cafe Roma**

**Hong Kong, 20 December 2017** – With Christmas and New Year just around the corner, the festivities are in full swing at **Cafe Roma** – Ma Wan’s all-time favourite beachside restaurant. An array of fun, seasonal dining offers, ranging from traditional Christmas delicacies to Mediterranean New Year sensations, provide perfect occasions to celebrate with loved ones over superb meals and wines while enjoying the charming scenery of Tsing Ma Bridge and Ma Wan Tung Wan Beach.

### **Celebrating Christmas with Beloved Traditional Flavours**

Filling the holidays with Yuletide spirit, Group Executive Chef Jaakko Sorsa has crafted a traditional menu showcasing beloved Christmas flavours. The memorable meal begins with **Roasted Chestnut Soup** laced with white truffle oil, followed by a tender and succulent **Smoked Turkey Breast** served with avocado, cherry tomatoes, butter pea sprouts and pumpkin seeds. A cranberry vinaigrette dressing beautifully balances this colourful Christmas starter.

Guests are offered three choices for their main course. The deliciously aromatic and healthy **Grilled Salmon Fillet** is marinated with fennel seed, salt and other seasonings before being lightly grilled and served with cubed pumpkin risotto, fried kale and a creamy spinach sauce. A hearty **Grilled US Black Angus Rib-Eye Steak** is paired with rosemary potatoes, red cabbage, Brussels sprouts and a rich Cognac sauce. Vegetarians will love the **Grilled Artichoke Penne Pasta** topped with a festive roasted bell pepper sauce. A silky **Chocolate Mousse Cake** completes this special meal on an indulgently sweet note. The four course Christmas dinner will be served on 24 and 25 December and is priced at HK\$388 per person with 10% service charge.

### **Ushering in the New Year with Mediterranean Sensations**

Executive Chef Jaakko has created a special Mediterranean New Year’s Eve menu to usher in 2018 most deliciously. The set dinner begins with **Lobster & Seafood Chowder** and toast with spicy tomato mayonnaise, a classic French seafood soup from Nice with a refreshing taste of the sea. This is followed by an appetiser of **Smoked Italian Beef Carpaccio**, delicately smoked in-house at Cafe Roma and accompanied by shavings of Parmesan cheese, rocket, aged balsamico, and elaborately ornamented by Chef Jaakko using glittering olive oil pearls. This dish never fails to impress!

Guests are spoilt for choice with a selection of three main courses. Those who prefer a lighter taste can savour the **Pan-Fried Sea Bass Fillet** with crabmeat risotto, asparagus and roasted crab sauce, while meat lovers will adore the **US Black Angus Sirloin Roast** which is slow-stewed at 63°C to lock in its juices and then baked to bring out the aromatic flavour and perfect crust. It is served with white carrots, yellow beetroot, French beans, roasted cherry tomatoes and three peppercorn sauce. A mouth-watering vegetarian option is the **Truffle & Camembert Risotto**. The decadence of fragrant truffle and creamy Camembert cheese is balanced with fresh green asparagus and cherry tomatoes for a melt-in-the-mouth experience. A festive **Opera Cake** for dessert represents a perfect conclusion to 2017 and an elegant start to 2018. The four-course New Year’s Eve dinner is served exclusively on 31 December and priced at HK\$388 per person with 10% service charge.

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

E [reservations@caferoma.com.hk](mailto:reservations@caferoma.com.hk) | T (852) 3446 1226 | W [www.caferoma.com.hk](http://www.caferoma.com.hk)

f [www.facebook.com/caferoma.hk](http://www.facebook.com/caferoma.hk)

*Managed by GR8 Leisure Concept*

All above menus can be accompanied by sommelier selected wine pairings and can cater for different dietary requirements. Please enquire with the friendly Cafe Roma staff for more details, and to reserve a table. You can call us at (852) 3446 1226 or send an email to [reservations@caferoma.com.hk](mailto:reservations@caferoma.com.hk).

#### **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](mailto:reservations@caferoma.com.hk)

Web: [www.caferoma.com.hk](http://www.caferoma.com.hk)

Facebook: [www.facebook.com/caferoma.hk](http://www.facebook.com/caferoma.hk)

Instagram: [www.instagram.com/caferomahk](http://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 seven brands, consisting of hotels, restaurants, and bars across Hong Kong and China. **The Luxe Manor**, a surrealism-inspired boutique hotel located in Tsim Sha Tsui, was the first designer boutique hotel in Hong Kong. The property is home to the city's first authentic Nordic restaurant, **FINDS**, led by celebrity chef Jaakko Sorsa, and **Dada Bar + Lounge**, a contemporary variety club creatively reminiscent of the elusive Dada art movement. Also in Hong Kong is the group's charming beachside café, **Cafe Roma**, which boasts a premium spot by Tung Wan Beach in Ma Wan. **Hotel Soul** is the group's second hotel venture located in Suzhou, China, and is the region's first boutique hotel. The hotel features continental restaurant **Brasserie 101**, and the hotel's latest concept, **Bar Soul**, which brings a unique blend of retro and industrial elements to Hotel Soul.

For more details, please visit [www.gr8lc.com](http://www.gr8lc.com).

- END -

**For media enquiries, please contact:**

Fanny So  
Director of Marketing Communications  
[Fanny.So@gr8lc.com](mailto:Fanny.So@gr8lc.com)

Esther Chung  
Senior Marketing Communications Officer  
[Esther.Chung@gr8lc.com](mailto:Esther.Chung@gr8lc.com)

Tel: (852) 2526 4333  
Fax: (852) 2526 4833  
Website: [www.gr8lc.com](http://www.gr8lc.com)

High-resolution images can be downloaded here: <https://goo.gl/8xbKm9>

**Photo Gallery:**



Four course Christmas dinner

A tender and succulent **Smoked Turkey Breast** served with avocado, cherry tomatoes, butter pea sprouts and pumpkin seeds.



Four course Christmas dinner

The deliciously aromatic and healthy **Grilled Salmon Fillet** is marinated with fennel seed, salt and other seasonings before being lightly grilled and served with cubed pumpkin risotto, fried kale and a creamy spinach sauce.



Four course Christmas dinner

A silky **Chocolate Mousse Cake** completes this special meal on an indulgently sweet note.



Four course Christmas dinner

The four course Christmas dinner will be served on 24 and 25 December and is priced at HK\$388 per person with 10% service charge.



Mediterranean New Year's Eve Menu

An appetiser of **Smoked Italian Beef Carpaccio**, delicately smoked in-house at Cafe Roma and accompanied by shavings of Parmesan cheese, rocket, aged balsamico, and elaborately ornamented by Chef Jaakko using glittering olive oil pearls.



Mediterranean New Year's Eve Menu

Meat lovers will adore the **US Black Angus Sirloin Roast** which is slow-stewed at 63°C to lock in its juices and then baked to bring out the aromatic flavour and perfect crust.



Mediterranean New Year's Eve Menu

A festive **Opera Cake** for dessert represents a perfect conclusion to 2017 and an elegant start to 2018.



Mediterranean New Year's Eve Menu

The four-course New Year's Eve dinner is served exclusively on 31 December and priced at HK\$388 per person with 10% service charge.