

FOR IMMEDIATE RELEASE

Shine Bright in Nordic Style at FINDS for Jolly Festive Month

(Hong Kong, 23 November 2017) – Get ready to shine bright and share the festive cheers at the merriest time of the year, just like the way in Nordic countries with exciting Christmas & New Year revelry ahead! Hong Kong's iconic Nordic restaurant, FINDS, is ready with 6-course *Christmas Dinner Menu*, *Santa's Christmas Hamper* and 6-course *New Year's Eve Seafood Menu* to wrap up the year.

Classy Nordic Christmas Dining

Holding tradition and authenticity in the experience of Nordic festive feast, FINDS is setting the tone with *Shared Christmas Appetizers* featuring a wonderful range of enticing and finest spread including signature Gravad Lax with Mustard & Dill Sauce, Hot-Smoked Salmon with Gräddil Sauce, Mustard & Whisky Marinated Baltic Herring, Smoked Trout Roe, Pork Terrine with Lingonberry Sauce, Beetroot & Apple Salad and Warm Dill Potatoes.

Pork is the culinary centrepiece on the table during the festive season in Nordic family. FINDS respects the tradition by serving *24-hour Roasted Finnish Omega-3 Pork Collar*. The juicy and tender premium pork directly from Finland is served with baked fingerling potatoes, braised red cabbage; brussels sprout leaves and apple mustard sauce. If you stick for the taste of classic, *Slow Cooked Turkey Breast Glazed with Honey and Thyme* will delight your taste buds. For fish lovers, *House Smoked Arctic Char Fillet* is the option light enough to save room for the decadent dessert. Being a member in the salmon family and exclusive in northern sea, the firm flesh and assertive taste make the fish great choice for smoking. The mildly smoked fillet is then accompanied with preserved asparagus, fried kale and the classic Swedish Christmas condiment Jansson's Fretelse, a potato and anchovy gratin.

Dessert, *Yoghurt & Chocolate*, brings festive joy into next level by presenting four different sweet-tooth items, like candied lingonberry, chocolate cookies and yoghurt sorbet topped with chocolate sauce. Rounding off the festive dinner is *Sweet Nordic Christmas Treats*, a selection of traditional homemade candies and cookies for you to bring home and continue soaking into the festive mood after dinner.

6-course Christmas Dinner Menu

Availability : 24 & 25 December 2017

Price : HK\$888 per person; HK\$988 per person with two glasses of wine

Christmas Hamper from Santa Claus

No matter you are searching for a gift for business partners, friends or relatives, let the Santa and his elves wrap you a Nordic hamper filled with the best gourmet goodies from their homeland. Nesting in the rustic wooden box made in Sweden is a range of Nordic tea snacks and confectionaries. You will find ***Finnish Crisp Bread, Cold Smoked Wild Boar Sausages, Finnish Moomin Honey, Swedish Organic Blueberry Jam, Norwegian Brunost Cheese*** and many more. This Nordic hamper priced at HK\$1,288 is also packed with three liquors: ***Norrtelje Punsch, Roslags Apple Mulled Wine*** and ***Haig Club Single Grain Whisky***, a Scottish single grain endorsed by celebrity David Beckham. Seven days advanced order is required.

New Year's Eve Extravagant Dinner

Stitch together for a truly unforgettable New Year's Eve feast featuring rare and precious ingredients such as vendace caviar, blue lobster roes, spruce shoot and liechen along with premium seafood and game

The glamorous six-course ***New Year's Eve Dinner Menu*** begins with ***Finnish Vendace Caviar & Fried Baby Vendace*** served with buckwheat blini which symbolises a brand new start in Nordic culture. ***King Crab*** served with pickled Norwegian seaweed and sea urchin sauce is perfectly showcase the variety of fresh ocean flavours on a single plate and is followed by ***63°C Slow Cooked Egg with Blue Lobster Roe & 3-week Smoked Salmon***.

In addition to the classic winter main course ***Lightly Smoked Venison Tenderloin Topped with Spruce Shoot, Turbot Fillet Baked in White Radish with Tarragon*** dishes up the luxury and prime turbot caught in North Atlantic Ocean. The delicate fillet is complemented with crab meat barley risotto, fried kale and dried codfish roe.

Concluding the gourmet dinner is ***Fried Liechen, Poached Pear & Mandarine Sorbet*** with ginger crumble, butterscotch sauce and Grand Marnier Cream.

6-course New Year's Eve Seafood Menu

Availability : 31 December 2017 (Sunday)

Price : HK\$988 per person; HK\$1,088 per person with 2 glasses of wine

About FINDS

FINDS is Hong Kong's first and only 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.

Executive Chef Jaakko Sorsa was 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 name of the hotel.

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Shared Christmas Appetizers featuring a wonderful range of enticing and finest spread



Classic Christmas main course *Slow Cooked Turkey Breast Glazed with Honey and Thyme*



House Smoked Arctic Char Fillet is another main course light enough to save room for the decadent dessert



Yoghurt & Chocolate brings festive joy into next level by presenting four different sweet-tooth items



Nordic Christmas hamper filled with the best gourmet goodies from their homeland



63°C Slow Cooked Egg with Blue Lobster Roe & 3-week Smoked Salmon



FINDS Signature winter main course *Lightly Smoked Venison Tenderloin Topped with Spruce Shoot*



Fried Liechen, Poached Pear & Mandarine Sorbet to conclude the gourmet dinner