

For Immediate Release

## **Cafe Roma Presents a Romantic Valentine's Day Menu Showcasing Sumptuous and Sustainable Seafood**

**Hong Kong, 26 January, 2018** – At **Cafe Roma**, Ma Wan's all-time favourite beachside restaurant, we are grateful for the natural beauty that surrounds us and we never fail to do our part in preserving the environment – even when celebrating St. Valentine's Day. On 14 February, Cafe Roma presents a four-course Valentine's Day dinner menu showcasing seafood that has been grown and harvested in sustainable ways. While enjoying the sustainable feast, couples can relish the charming scenery of Tsing Ma Bridge and Ma Wan Tung Wan Beach by night.

Cafe Roma's romantic gastronomic experience begins with an aromatic **Fennel & Sweet Potato Soup** served with grilled artichoke hearts, setting a deliciously sensual ambience. The next course, **Tuna Tartare**, features wild Pacific Ocean yellow-fin tuna marinated with olive oil, salt and black pepper and served with sea asparagus, smoked bell peppers and avocado crème for a truly healthy, environmentally-friendly and delicious appetiser.

Group Executive Chef Jaakko Sorsa offers two tantalising main courses to choose from. The **Grilled Swordfish Steak** is marinated and stewed at a low temperature of 55°C to lock in the fresh flavour and juicy tenderness of the swordfish meat before being grilled to perfection. It is served with angel hair pasta, roasted cherry tomatoes and a rich seafood sauce made from fresh lobster and mussels. A heartier option is the **Grilled US Black Angus Rib-Eye Steak with Black Truffle** served with rosemary potato gratin, French beans and a tarragon sauce.

Completing the romantic dinner, **Raspberry Panna Cotta** immerses the couple in the mood for love with a seductive interplay of sour and sweet.

The St. Valentine's Day set dinner is available on 14 February 2018 only, priced at HK\$398 per person or HK\$788 per couple. For an additional HK\$98, couples can enjoy two Champagne cocktails to enhance the sense of celebration. All prices are subject to a 10% service charge. To reserve your table, please call our friendly staff at (852) 3446 1226 or email [reservations@caferoma.com.hk](mailto:reservations@caferoma.com.hk).

### **Celebrate St. Valentine's Day with a romantic dinner at Cafe Roma:**

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### **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

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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. The property is home to the city's 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. 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).

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**High-resolution images can be downloaded here:** <https://goo.gl/Jodm1K>

**Photo Gallery:**



**Cafe Roma Valentine's Day Dinner**

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The **Grilled Swordfish Steak** is served with angel hair pasta, roasted cherry tomatoes and a rich seafood sauce made from fresh lobster and mussels.



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