THE LUXE MANOR
Established 2006

FOR IMMEDIATE RELEASE

Celebrate a Season of Nordic Festive Traditions at The Luxe Manor

Unveiling the FINDS x SOVOS Fragrance Afternoon Tea, Authentic Julbord Feasts, Family-friendly Festive Brunch, and New Year's Eve Countdown Dinner, Complete with Early Bird Offers Up to Buy-1-Get-1-Free



Nordic Festive 5-course Set Dinner



Nordic Festive Brunch



New Year's Eve 5-course Set Dinner

(HONG KONG, 3 November 2026) As the winter festive season approaches, FINDS, Hong Kong's renowned Nordic restaurant at The Luxe Manor, Tsim Sha Tsui, proudly presents an exquisite and diverse array of Christmas and New Year culinary experiences. From the **"Symphony of Senses" Afternoon Tea** co-crafted with luxury organic aroma brand SOVOS Aromatherapy, an authentic **Nordic Festive 5-course Set Dinner** rooted in Swedish *Julbord* traditions, and a family-centric **Nordic Festive Brunch** complete with unlimited desserts and a complimentary "Little Pastry Chef" gingerbread cookie workshop, right through to a glittering **New Year's Eve 5-course Set Dinner** showcasing seasonal delicacies. Guests can also enjoy exclusive early bird privileges with offers of up to **Buy-1-Get-1 Free**, inviting everyone to indulge in the warm, hospitable flavours of a traditional Nordic winter.

<u>Authentic Nordic Christmas: Nordic Festive 5-course Set Dinner</u>

Savour the warmth of traditional Nordic hospitality with a refined 5-course menu inspired by Sweden's iconic Julbord (Christmas feast). Featuring premium seafood, hearty meats and authentic holiday flavours, this menu delivers a refined yet comforting dining experience for guests.

Appetisers

- **King Crab French Toast**
  Start luxuriously with buttery French toast layered with chilled Hokkaido King Crab meat, topped with trout caviar, caramelised shallots and a silky white miso cream.

- **Traditional Nordic Christmas Appetiser Platter**
  Experience the classic Julbord (meaning Christmas feast in Swedish) through an appetiser platter featuring **Signature Gravad Lax with Hovmästarsås, Prawn Skagen with Trout Caviar**, **Three Kinds of Marinated Baltic Herrings and Warm Dill Potatoes**, **Organic Pork Pâté** and **Rosolli** — also known as Finnish Christmas salad.

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Soup: Atlantic Lobster & Blue Mussel Soup
Sweet lobster and briny mussels simmered in a rich broth, finished with silky kombu dashi cream for a touch of refined umami.

Main Course (Choose one from three options)

- **Premium Australian Wagyu Tenderloin MB6+**
  Featuring well-marbled, tender MB6+ grade Wagyu beef, served with asparagus, cherry tomatoes, porcini-cognac butter, black garlic potato dauphinoise & shiso Jus.

- **Roasted Duck Breast with Orange Glaze**
  Seared to golden perfection while keeping the meat succulent and tender, the duck breast is brushed with a fragrant spiced orange glaze for a vibrant citrus aroma. Complemented by braised red cabbage and tender baby carrots, all brought together by a rich lingonberry and port wine sauce, this dish offers a classic Nordic balance of fruit sweetness and savoury depth.

- **Tarragon-poached Murray Cod**
  Prepared using authentic Scandinavian poaching techniques, the Murray cod is gently poached with tarragon to lock in moisture while infusing delicate, anise-like herbal notes. Served alongside seasonal vegetables and “Jansson’s temptation” potato purée, a modern interpretation of a classic Swedish Christmas casserole.

Dessert: Warm Dark Chocolate, Miso & Lingonberry Cake
A visually captivating dessert revealing alternating layers of silky white miso cream and ruby-red lingonberry cake, harmonising subtle savoury notes with bright fruitiness. Complemented by walnut-caramel ice cream, the experience culminates with a warm dark chocolate sauce poured tableside, enveloping the dessert in sheer chocolate luxury.

Enhance the festive evening with 120 minutes of free-flow beverages. Choose from non-alcoholic options (+HK$48), selected beers (+HK$128), selected wines and Prosecco (+HK$168), or upgrade to selected champagne (+HK$200) for an extra touch of festive indulgence.

Nordic Festive 5-course Set Dinner
Date: 24 to 26 December 2026
Time:

- 24 & 25 December – 1st round: 6pm to 8pm; 2nd round: 8:30pm to 10:30pm
- 26 December – 6pm to 10pm

Price: HK$1,088 per person (minimum for two)
Early Bird Offer: 50% off for the second guest on bookings made on or before 19 December.



King Crab French Toast



Traditional Nordic Christmas Appetisers to Share & Atlantic Lobster & Blue Mussels Soup



Premium Australian Wagyu Tenderloin MB6+



Warm Dark Chocolate, Miso & Lingonberry Cake

<u>Joyful Family Gatherings: Nordic Festive Brunch & "Little Pastry Chef" Workshop</u>
Designed for festive family and friend reunions, this leisurely brunch at **FINDS** brings together chilled seafood, artisanal appetisers, hearty mains, with interactive sweet stations and dedicated kids' activities.

Appetisers

- **Nordic Seafood Platter**
  Featuring half Atlantic lobster, snow crab claws, jade whelks, smoked Arctic shrimps and baby clams served with roasted garlic aioli and raspberry mignonette, perfect for sharing with seafood lovers.

- Relish a variety of appetiser samplers, including **Lump Crab Salad**, **Pan-fried Prawn Cakes**, **Cold-smoked Trout Fillet**, **Marinated Baltic Herrings Trio** and **Signature Salmon Pastrami**.

- Guests may elevate the experience with an upgrade (+HK$200) featuring additional Nordic favourites such as **Duck Terrine**, **Beef Pastrami**, **Rosolli** — Finnish Christmas Salad and **Grandma's Freshly Pickled Cucumbers**.

Soup: North Sea Langoustine & Lobster Soup
Velvety langoustine and lobster broth topped with smoked olive oil crème for a subtle smoky aroma and silky richness.

Main Course (Choose one from five options)

- **Roasted Canadian Pork Rack**
  Succulent and tender, the pork rack is roasted to perfection to preserve its natural juiciness and rich flavour. Paired with cognac mustard sauce, the dish offers a harmonious balance of savoury depth and subtle sweetness, making it a satisfying festive favourite.

- **Duck Leg Confit**
  Slow-cooked in its own fat until irresistibly tender, the duck leg boasts crisp golden skin and richly flavoured meat. Served with a thyme-infused red wine jus, it delivers both elegance and comforting seasonal warmth.

- **House-smoked Norwegian Salmon Fillet**
  Expertly smoked in-house to enhance the salmon's natural richness, the fillet is complemented by rosemary butter and morel mushroom sauce, adding earthy aroma and velvety complexity to this refined seafood option.

- **Grilled Australian Wagyu Rib-eye MB4+ (+HK$148)**
  For those seeking a more indulgent experience, this premium Wagyu rib-eye showcases exceptional marbling and buttery tenderness. Grilled to perfection to enhance its rich beef flavour for a truly indulgent festive centrepiece.

- **Oven-baked Atlantic Half Lobster (+HK$148)**
  A sumptuous upgrade featuring sweet, succulent Atlantic lobster baked until perfectly tender and gratinated with Gruyère cheese. Rich yet delicate, this seafood delicacy delivers a touch of festive decadence to the brunch experience.

All main courses are served alongside potato purée with black truffle, braised red cabbage, and sautéed baby spinach, thoughtfully curated to complement each dish.

All You Can Enjoy Desserts

- **Christmas Log Cake**
  A festive classic reimagined with delicate layers of light sponge and luscious cream, artfully crafted to resemble a traditional yule log. Rich, indulgent and beautifully presented, it captures the nostalgic flavours and heartwarming spirit of Christmas in every slice.

- **Raspberry Chocolate Fountain**
  Dressed in a vibrant holiday red, this flowing fountain blends the fruity sweetness of raspberries with the velvety chocolate. Accompanied by an assortment of fresh fruits and sweet treats for dipping, it offers a playful and indulgent finale to the festive feast.

- **Nordic Pancake Station**
  Create a sweet masterpiece with freshly made Nordic-style pancakes accompanied by homemade Nordic berry jams, chocolate and caramel sauces, fresh berries, whipped cream and colourful sprinkles. Guests can personalise their own sweet treat, making this a fun and interactive dessert experience for all ages.

- **Mövenpick Ice-cream**
  Cool down with an assortment of premium ice-cream flavours, including crowd favourites such as Vanilla Dream, Swiss Chocolate and Crème Brûlée.

Turn your holiday brunch into a proper festive celebration! Complement your feast with 120 minutes of unlimited pours, starting from non-alcoholic beverages (+HK$48) and selected beers (+HK$128) to selected wines and Prosecco (+HK$168). For an extra touch of sparkle, upgrade to house Champagne (+HK$200) for the ultimate holiday toast.

Little ones can enjoy a complimentary **Little Pastry Chef Workshop**, where they can create their own Christmas gingerbread cookies and immerse themselves in festive fun. Following the Nordic Festive Brunch, children will be guided by professional chefs through the basics of cookie making and decorating, inspiring creativity as they craft their own festive sweet treats to take home. Meanwhile, our cozy kids' corner, stocked with premium HAPE toys from Germany and a wonderful selection of picture books, will keep them entertained for hours. Here, in this welcoming space, parents can truly unwind, knowing their children are immersed in creative play and festive magic.

Nordic Festive Brunch
Date: 25 to 27 December 2026 and 1 to 3 January 2027
Time: 11:30am to 2:30pm
Price:

- Adult: HK$498 per person
- Child (aged 4-11): HK$298 per person, includes one workshop

Early Bird Offer (for bookings made on or before 19 December 2026):

- **25% off**
- **A complimentary bottle of sparkling wine for every group of 5 adult diners.**



Nordic Festive Brunch -
North Sea Langoustine & Lobster Soup



Nordic Festive Brunch -
An array of Nordic Appetisers

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Nordic Festive Brunch -
Oven-baked Atlantic Half Lobster (+HK$148)



Nordic Festive Brunch - Main Courses:
Roasted Canadian Pork Rack & Duck Leg Confit



Nordic Festive Brunch - Unlimited Desserts



Nordic Festive Brunch - Kid's Corner



Nordic Festive Brunch -
"Little Pastry Chef" workshop

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Ring in 2027: New Year's Eve 5-course Set Dinner

Bid farewell to 2026 with an elegant celebration at **FINDS**. Showcasing premium meats, seasonal produce and luxurious touches such as truffle, caviar and edible gold, the New Year's Eve dinner promises a refined and memorable year-end experience.

Appetisers

- **Octopus Carpaccio**
  Exquisitely sliced octopus paired with smoked crème fraîche, pumpkin hot sauce and vibrant finger lime, often referred to as "citrus caviar" for its pearl-like vesicles that burst with bright citrus notes. Together, these elements create an elegant balance of smoky richness, lively acidity and refined coastal flavours.

- **Organic Chicken & Morel Ballotine**
  Tender organic chicken enveloping a savoury morel mushroom filling, served with silky Morel Velouté and grilled baby leek. Showcasing the delicate character of premium poultry alongside the earthy complexity of wild mushrooms, this refined dish offers a harmonious balance of richness, elegance and comfort.

Soup: Black Truffle Artichoke Soup

- A velvety artichoke soup infused with the earthy fragrance of black truffle and garnished with toasted hazelnuts. The result is a refined combination of velvety creaminess, subtle nuttiness and sophisticated seasonal flavours.

Main Course (Choose one from three options):

- **Slow-roasted Venison Tenderloin**
  Tender, slow-roasted venison tenderloin served with silky parsnip purée, French beans, smoked almonds and blackcurrant red wine sauce. Rich and refined, the dish balances the robust character of the venison with the sweetness of seasonal fruit and the subtle smokiness of toasted nuts, creating a memorable festive centrepiece.

- **Australian Black Angus Beef Striploin MB6+**
  Celebrating the rich, full-bodied flavour and fine marbling of premium Black Angus beef, this MB6+ striploin is grilled to achieve a subtle smokiness and robust meat character. Served alongside silky mashed potatoes, vibrant rainbow carrots, and a luxurious black truffle red wine sauce, it forms an indulgent and unforgettable main course for the ultimate countdown celebration.

- **Smoked Trout Fillet**
  Delicately smoked trout fillet served with Jerusalem artichokes, savoy cabbage in jalapeño butter, trout caviar and saffron beurre blanc. The combination of rich, buttery textures, gentle spice and bright coastal notes creates a harmonious and sophisticated dining experience.

Dessert: Warm Chocolate Tart with Blood Orange

A decadent warm chocolate tart paired with vibrant blood orange, blood orange caramel, delicate edible gold flakes and Mövenpick vanilla dream ice-cream. Rich cocoa notes are beautifully balanced by bright citrus accents, while the touch of gold adds a festive sparkle, creating an elegant and dazzling finale to the year-end celebration.

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Raise a glass to 2027! Elevate your celebration with 120 minutes of free-flow beverages, featuring refreshing non-alcoholic options (+HK$48), selected beers (+HK$128), or selected wines and Prosecco (+HK$168). For the ultimate festive toast, upgrade to selected Champagne (+HK$200) and welcome the new year in style.

New Year's Eve 5-course Set Dinner
Date: 31 December 2026
Time: 6pm to 10pm
Price: HK$1,088 per person (minimum for two)
Early Bird Offer: Buy-one-get-one-free for bookings made on or before 27 December 2026


New Year's Eve 5-course Set Dinner


Octopus Carpaccio


Organic Chicken & Morel Ballotine


Smoked Trout Fillet


Slow-roasted Venison Tenderloin


Warm Chocolate Tart with Blood Orange

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An Aromatic & Culinary Escape: Symphony of Senses Afternoon Tea

Experience an immersive multi-sensory journey at **FINDS** with the ***Symphony of Senses Afternoon Tea***, created in collaboration with **SOVOS Aromatherapy**, a local luxury organic aromatherapy. Inspired by the harmonious interplay of authentic Nordic culinary heritage with bespoke perfumery, the experience unfolds through layers of aromatic discoveries, from delicate bergamot notes and festive spices to captivating smoky accents woven throughout the menu.

As part of the afternoon tea set, guests can enjoy a complimentary perfume-making experience to craft a unique Christmas gift for their loved ones. Stepping into the role of a perfumer, guests will blend a 15ml personalised festive fragrance with a choice of three evocative base scents—including Norway spruce, the original European Christmas tree species, and four pure botanical top notes. Each guest will also enjoy an exclusive 20% discount on SOVOS purchases in-store or online using a designated promo code, alongside a complimentary in-store fragrance discovery session.

To bring scent vividly to life, FINDS presents two theatrical festive cocktails, each served with delicate aromatic smoke (+HK$128/glass). Guests ordering any festive beverage will receive a complimentary gift: a Christmas-shaped candle or vintage atomiser gift box set.

Symphony of Senses Afternoon Tea
Date: 1 December 2026 - 14 January 2027, every Monday - Sunday
Time: 3pm - 5:30pm
Price: HK$588 for 2 persons, HK$338 for an additional person
Offer: 25% off (excluding 25-26 & 31 December)

For full details, please refer to the standalone "Symphony of Senses" Afternoon Tea press release: https://shorturl.at/5etcm



Staff perform a special tableside ritual by spraying a delicate aromatic mist, releasing fragrances that beautifully complement the warm festive spices



Lobster & Crab Salad Christmas Tree (left) and Gingerbread Christmas Tree (right)



Guests are invited to enjoy a complimentary perfume-making experience at SOVOS' Perfume Bar, where festive notes can be blended into a personalised fragrance and cherished as a unique seasonal keepsake



Festive Cocktails: Crystal Snowball (left) & Golden Ember Night (right)

Order a festive cocktail and receive a free Christmas-shaped candle or vintage atomizer gift box set

** All prices are subject to a 10% service charge.*

For reservations or enquiries:
FINDS
Address: 1/F The Luxe Manor, 39 Kimberley Road, Tsim Sha Tsui, Kowloon, Hong Kong
Telephone: (852) 2522 9318 / WhatsApp: (852) 9376 0331
Email: reservations@finds.com.hk
Website: www.theluxemanor.com/dining/finds

@theluxemanorhk @sovosperfumery

#TheLuxeManorHK #FINDS #Nordic #FestiveSeason #FestiveDining #ChristmasDining #SOVOS #PerfumeBar

High-resolution images can be downloaded here:
https://shorturl.at/0whO6

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About SOVOS Aromatherapy
SOVOS is a contemporary fragrance house born in Hong Kong, using scent to explore emotion, memory, and self. Combining Western aromatherapy, botanical wisdom, and the perspective of Traditional Chinese Medicine, SOVOS believes scent is the code your body writes for you—and the key to the messages within. Through blending and personalised fragrance experiences, it uses scent as a navigator, guiding people toward their own answers.

Born in Hong Kong—a city whose name means “Fragrant Harbour”, and once a port for global fragrant ingredients; SOVOS draws inspiration from the city’s deep connection with scent, using fragrance as a bridge between city, memory, and self.

SOVOS’s signature scent, Hong Kong White Orchid, is distilled from a native Hong Kong white orchid variety, transforming one of the city’s most familiar fragrances into a scent memory that can be remembered and felt. The brand was also renowned for their novel music collaborations with artists including Leon Lai, Terence Lam, Joey Yung, and MIRROR members Ian and Jeremy, creating concert scent experiences, bespoke themed fragrances, and limited-edition perfumes and candles.

About FINDS
Established in 2004, FINDS has been Hong Kong’s iconic Nordic restaurant, with award-winning cuisine crafted by the chef. 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, complemented with original Nordic cooking techniques such as smoking, curing, pickling and fermenting, offering the true and delicate flavours.
The restaurant was awarded The Best of The Best MasterChef Recommendation Restaurant by the Asia Art of Cuisine Society in 2019, 2021-2026. 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.

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. FINDS is the iconic Nordic restaurant featuring Northern European cuisine. DADA, 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. The Luxe Manor is managed by GR8 Leisure Concept Ltd., a Hong Kong based hospitality group.

For more details, please visit www.theluxemanor.com.

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For media enquiries, please contact:

The Luxe Manor

Yvonne Tang
Marketing Communications Manager
Tel: (852) 3763 8828
Email: yvonne.tang@theluxemanor.com

Tinsley Tam
Marketing Communications Officer
Tel: (852) 3763 8830
Email: tinsley.tam@theluxemanor.com

GR8 Leisure Concept

Cecilia Ko
Marketing Communications Manager
Tel: (852) 2526 4864
Email: cecilia.ko@gr8lc.com