



THE LUXE MANOR
Established 2005

Immediate Release

The Luxe Manor Introduces FINDS Mother's Day Nordic Weekend Brunch FINDS X LIGHTMAC Jointly Present a Gastronomic Journey of Beauty for Mothers



Hong Kong, 17 April 2024 — In celebration of the approaching Mother's Day, **FINDS**, the Nordic restaurant at The Luxe Manor, collaborates with Hong Kong's top medical beauty brand, **LIGHTMAC**, to present the '**Mother's Day Nordic Weekend Brunch**' with a series of exclusive Mother's Day treats to pay tribute to all incredible mothers. Guests can savour an array of Nordic delicacies and every mothers will receive a **Mother's Day Hearty Gift** with a complimentary set of **Luxurious and Refreshing Massage Treatment & Derma Elements B5 Extract Essence (5ml)** from LIGHTMAC, allowing guests to create a memorable and indulgent experience with the most beloved mothers.

'Mother's Day Nordic Weekend Brunch' offers a selection of exquisite Nordic dishes including an array of **unlimited classic Nordic appetisers and desserts**. A highlighted appetiser for Mother's Day is **85°C Roasted White Asparagus**. The asparagus is first sous-vide at 85°C with butter and thyme, achieving the perfect texture and irresistible aroma. It's then quickly grilled and served with a poached egg and Dijon Tarragon Sauce, creating a perfectly balanced appetiser to commence the relaxing brunch.

Indulgence continues with flavourful main dishes like Lightly Smoked Chicken Supreme and Glow-Fried Sea Bass Fillet for choices. **Lightly Smoked Chicken Supreme** is sous-vide with olive oil, lemon, and thyme and served with a tropical pink peppercorn sauce, presenting a hint of spiciness and a subtle fruity aroma, making it an ideal choice for health-conscious guests.

The traditional Finnish method of preparing glow-fried fish involves securing the fish to a wooden



THE LUXE MANOR
Established 2005

board and cooking it over high-temperature smoke outdoors. **Pan-Fried Sea Bass Fillet** at FINDS is inspired by this culinary skill but adds a twist by grilling fresh sea bass fillet in a salamander and torch to create an irresistibly fragrant and served with a specially made purée of green peas and parsley, perfectly encapsulating classic Nordic flavours.

The dessert and special cocktail for Mother's Day are ingeniously presented in a light purple theme to match LIGHTMAC's iconic colour. The chef has meticulously crafted the light purple **Butterfly Pea Tea Panna Cotta**, which is particularly suitable for mothers to achieve beauty and wellness. The specially mixed cocktail '**Queen Violet**' is based on vodka, infused with lychee liqueur, butterfly pea tea, lime juice, and rose ice made from butterfly pea tea and lavender, emitting a faint floral fragrance.

All mothers who enjoy 'Mother's Day Nordic Weekend Brunch' will receive the Mother's Day Hearty Gift from LIGHTMAC. This includes **Luxurious and Refreshing Massage Treatment & Derma Elements B5 Extract Essence (5ml)** (total value at HK\$735). The aromatherapy massage therapy, using natural essential oils, effectively promotes metabolism and stress relief. Derma Elements Vitamin B5 Serum has excellent hydration and repair effects and can prevent acne problems caused by dryness, keeping the skin healthy and radiant at all times. Gifts are limited and available on a first-come, first-served basis, while stocks last.

Mother's Day Nordic Weekend Brunch



Mother's Day Nordic Weekend Brunch



THE LUXE MANOR
Established 2005



Lightly Smoked Chicken Supreme



Pan-Fried Sea Bass Fillet



Butterfly Pea Tea Panna Cotta



Queen Violet



Mother's Day Hearty Gift from LIGHTMAC



Derma Elements B5 Extract Essence (5ml)

Mother's Day Nordic Weekend Brunch

Available Period: 1 - 31 May 2024 (Saturdays, Sundays & Public Holidays)



THE LUXE MANOR
Established 2005

Serving Time: 12nn to 2:30pm

Price: HK\$498 up per person

* All prices above 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: <https://www.theluxemanor.com/dining/finds>

Facebook: www.facebook.com/TheLuxeManor

Instagram: www.instagram.com/theluxemanorhk

@theluxemanorhk @LIGHTMAC

#TheLuxeManorHK #FINDSHongKong #LIGHTMAC #MothersDay #WeekendBrunch
#MothersDayHK #MothersDay2024 #美的禮物 #MothersDayBrunch #母親節 #母親節限定 #母親節早午餐 #mothersdayspecial

High-resolution images can be downloaded here: <https://bit.ly/3Ug3AbA>

- End-

About LIGHTMAC

LIGHTMAC, a top medical beauty brand in Hong Kong, boasts nearly 20 years of experience in medical aesthetics. Professional knowledge and a rigorous attitude characterise the brand's commitment to offering 'Face to body, Salon to home' all-weather beauty services, shaping external beauty and building confidence. LIGHTMAC introduces top advanced medical beauty equipment from around the world, with safety and efficacy certifications from the US FDA, Korean KFDA, and European CE. Treatments provided include optical therapies, skin rejuvenation, contour improvement, aesthetic injections, laser hair removal, professional body shaping, and massages. Personalised medical beauty treatments are tailored through skin analysis and consultation, highlighting the unique natural beauty of each client at a 360° angle.

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 itself was awarded as The Best of The Best MasterChef Recommendation Restaurant by the Asia Art of Cuisine Society in 2019, 2021-2023. The restaurant receives high



THE LUXE MANOR
Established 2006

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. 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.

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** 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.theluxemanor.com.

For media enquiries, please contact:

The Luxe Manor

Josie Wong
Senior Marketing Communications Officer
Telephone: (852) 3763 8830
Email: josie.wong@theluxemanor.com

GR8 Leisure Concept

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