



THE LUXE MANOR
Established 2006

Immediate Release

**The Luxe Manor Presents Exclusive
Classic Iceland Christmas and
New Year's Eve Festive Delicacies Privileges
Chance to Win '10 Days Icelandic Adventure Trip'**



Hong Kong, 20 November 2024 — The Luxe Manor, a boutique hotel in Tsim Sha Tsui, has its first collaboration with travel agency IcelandEasy to present a series of ultimate Icelandic Christmas experiences. Besides different unique Icelandic-themed holiday delicacies, a giveaway has also been prepared with up to fifty exciting rewards, letting every guest to spend a holiday full of joy with their loved ones.

Celebrate The Festive Season in The Most Icelandic Way at Nordic Restaurant FINDS - 'Icelandic Christmas Delights 6-course Set Dinner'

Iceland, a mysterious country known as the 'Country of Ice & Fire', has a unique and long history of Christmas traditions. In Iceland, Christmas lasts for 26 days from 12 December to 6 January. This long holiday is called 'Jólasveinar - Yule' featuring the legendary thirteen Yule Lads - mischievous mountain-dwelling elves who venture into towns during the yuletide season.

This year, the renowned Nordic restaurant, FINDS, at The Luxe Manor brings the unique Icelandic Christmas experience to Hong Kong. Beyond presenting the classic Icelandic Christmas delicacies, the culinary team incorporates Yule Lads elements into the dishes, allowing guests to experience the wonderfulness of Christmas in Iceland while enjoying the dinner.

The Christmas Dinner starts with a heartwarming glass of Icelandic '**GLÖGG**' (mulled wine). This traditional wine with a history of five centuries is made from premium red wine with orange peel, cloves, cinnamon and other spices to heat, transporting guests to the Christmas market in Reykjavik. According to legend, the Yule Lad Gáttapefur - Doorway Sniffer has a keen sense of smell and loves leaf bread (Laufabrauð) like Icelandic pancakes. FINDS specifically uses buckwheat blinis as a metaphor for Laufabrauð, served with precious **Smoked Trout Caviar**, accompanied by crème fraiche and chives, feeling the delicate umami flavours on the tongue.



THE LUXE MANOR
Established 2006

The must-try **Shared Christmas Appetisers**, features FINDS' classic appetisers crafted with seafood, including Gravad Lax with Mustard & Dill Sauce, Hot-smoked Salmon and Gräddfil Sauce, Baltic Herrings Taster with Dill Potatoes and more, experience the glacial lakes of Nordic with your taste buds.

Then taste the Iceland warm classic **'Humarsúpa' North Sea Langoustine Soup**, inspired by one of the thirteen 'Yule Lads', Þvörusleikir - Spoon Licker. The richness of langoustine with hints of fennel and dill, making people like Þvörusleikir want to lick up every drop of deliciousness.

Come to the main course of the dinner, there are three choices including **'Hamborgarhryggur' – Smoked Honey Glazed Ham**, **Wild-caught Icelandic Halibut 'Plokkfiskur'** and **Roasted Black Angus Beef Rib**.

Inspired by Yule Lad Ketkrókur - Meat Hook and his meat-stealing legend, **'Hamborgarhryggur' – Smoked Honey Glazed Ham** is indispensable on the Christmas table of traditional Icelandic families. Seasoned with honey and smoked, the sweet and attractive flavour penetrates into the ham, paired with potato gratin, braised red cabbage and brussels sprout leaves, and also with the apple celery purée and cognac gravy.

The **Wild-caught Icelandic Halibut 'Plokkfiskur'** is a treasured delicacy from the pristine waters of the North Atlantic, which is expertly poached sous-vide with tarragon and artisanal butter, then adorned with classic hollandaise. Served atop smoked potato purée with pickled greens, the dish is completed with Iceland's beloved aquavit sauce—an elegant homage to the crystalline waters of the North.

For dessert, **Dark Chocolate & Gingerbread 'YULE LOG' with ÍSEY SKYR**, perfectly combines the legend of Skyrgámur - Skyr Gobbler. The rich dark chocolate and gingerbread flavours, paired with the refreshing Icelandic skyr (yoghurt) create a multi-layered texture, as if you are tasting the delicious food stolen by Skyrgámur.

To enhance this delightful moment, guests can add-on a 90 minutes free flow of selected red wine and white wine for an additional HK\$308 or HK\$408 for selected champagne, red wine and white wine.

On the cocktail side, the mixologist has created two festive cocktails for a special price of HK\$98 each.

'Aurora', modulated with vodka, pineapple juice, sprite, blue curacao and butterfly pea tea, presents a blue-purple gradient effect, like showing the Northern Lights. It simply has the right sweetness and is easy to drink. **'Snow'**, modulated with gin, lime juice, syrup and cucumber, the rim of the cup is covered with sugar, balancing the sweetness and alcohol taste, also the appearance with white Christmas atmosphere.

Icelandic Christmas Delights 6-course Set Dinner

Date: 24-25 December 2024

Time: 6pm - 10:30pm

Price: HK\$1,108 per person (minimum for two)

#Dinner time is divided into two rounds, the first round from 6pm to 8pm and the second round from 8:30pm to 10:30pm.



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#Order Icelandic Christmas Delights 6-course Set Dinner before 21 December to enjoy 50% off on the second diner*.

***The offer is not applicable to beverage options**



Icelandic Christmas Delights 6-course Set Dinner - Shared Christmas Appetisers



Icelandic Christmas Delights 6-course Set Dinner - 'Humarsúpa' North Sea Langoustine Soup



Icelandic Christmas Delights 6-course Set Dinner - 'Hamborgarhryggur' – Smoked Honey Glazed Ham



Icelandic Christmas Delights 6-course Set Dinner - Dark Chocolate & Gingerbread 'YULE LOG' with ÍSEY SKYR



Icelandic Christmas Delights 6-course Set Dinner - Aurora (Left) Snowy (Right)



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FINDS 'Nordic Festive Brunch' A Great Choice for Family Gathering

Besides the Icelandic classic Christmas dinner, FINDS will be serving **Nordic Festive Brunch**, including a variety of all-you-can-enjoy appetisers and desserts. Recommend appetisers to try such as **Creamy Crayfish Soup**, **Signature Beetroot Gravad Lax**, **Cold-smoked Trout**, **Baltic Herrings Taster** and more.

To add to the festive indulgence, FINDS has prepared a **Nordic Pancake Party**, featuring the beloved fluffy Pancakes, served with a variety of hearty toppings. Additionally, guests can relish in **Mövenpick Ice-cream** and **Special Cheese Platter**, creating a joyfully sweet holiday vibe.

Seven choices of main course including **Pan-Fried Arctic Prawn Cakes**, **Tarragon-poached Cod Fish Fillet**, **Gratinated Smoked Ham**, **Slow Braised Wagyu Beef Cheek** (supplement:HK\$68), **House-smoked Norwegian Salmon Fillet** (supplement: HK\$88), **Grilled US Prime Rib Eye Steak** (supplement: HK\$148) and a half of **Grilled Atlantic Lobster** (supplement: HK\$148). Having rich and diverse dishes in Nordic Festive Brunch, is the most suitable for families on festive days.

Enjoy Finnish "Nordqvist" Tea

Each guest of Nordic Festive Brunch can enjoy Finnish 'Nordqvist' tea, and ease the greasiness of the meal. FINDS specially selected five flavours, **Organic Black Tea**, **Organic Green Tea**, **Organic Green Tea**, **Ginger & Citrus**, **Organic Rooibos & Bilberry** (caffeine-free) and **WÄINÖ Cloudberry Herbal Tea**.

For an additional HK\$158, you can enjoy two hours free flow of 1664 Brut Beer, HK\$200 to enjoy two hours free flow of selected wine and sparkling wine, or even HK\$328 for selected champagne, wine and prosecco. Additionally, a festive cocktail can be enjoyed for an additional of HK\$98, allowing guests to continue the Christmas merriment in style.

Nordic Festive Brunch

Date: 25-26, 28-29, 31 December 2024 and 1 January 2025

Time: 12pm - 2:30pm

Price: HK\$658 per person (minimum for two)

#Order Nordic Festive Brunch before 21 December to enjoy 25% off*.

***The offer is not applicable to beverage options**



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Nordic Festive Brunch



Nordic Festive Brunch -
Grilled Atlantic Lobster (Half)



Nordic Festive Brunch -
Nordic Pancakes Party



Nordic Festive Brunch -
Finnish Nordqvist Organic Tea

'Nordic-French Splendor New Year's Eve 5-course Set Dinner' Enjoy Till The New Year With Fine Wines And Delicacies

After Christmas, the countdown to 2025 starts. **FINDS** prepares fine wines and delicacies to the extensive New Year's Eve Dinner, welcoming the new year with guests.

The five-course **New Year's Eve Dinner** uses Nordic cooking techniques with French flavours and ingredients. The menu begins with appetisers fresh **Rainbow Trout In Three Ways** and **Smoked 'Castaing' Duck Breast**, followed by **North Sea Lobster Bisque**, all are full of Nordic winter atmosphere, awakening your taste buds and preparing for main course.

Main course has two options available, including **Atlantic Turbot Fillet Glazed With Porcini Butter**, the tender fillet and porcini are grilled until the surface is caramelised, and then served with blue mussel, braised 'beluga' lentils, caramelised Jerusalem artichokes and beurre blanc. Another option is **Slow-roasted 'Aubrac' Flank Steak**, the beef is selected



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with a particularly strong flavour and juicy, paired with Lyonnaise potatoes, French beans, gratinated champignons and cognac sauce, which highlights the deliciousness of the steak. Come to the end of the dinner, the head chef presents an exquisite dessert, **Lingonberry & Hazelnut Praline Tart** to guests, as the perfect end of 2024.

For an additional HK\$328, guests can enjoy 90 minutes free flow of selected red wine and white wine or HK\$408 to enjoy selected champagne, red wine and white wine too. Guests are also able to enjoy a glass of festive cocktails for an additional HK\$98, let's welcome 2025 with fine wines and cocktails.

Nordic-French Splendor New Year's Eve 5-course Set Dinner

Date: 31 December 2024

Time: 6pm - 10:30pm

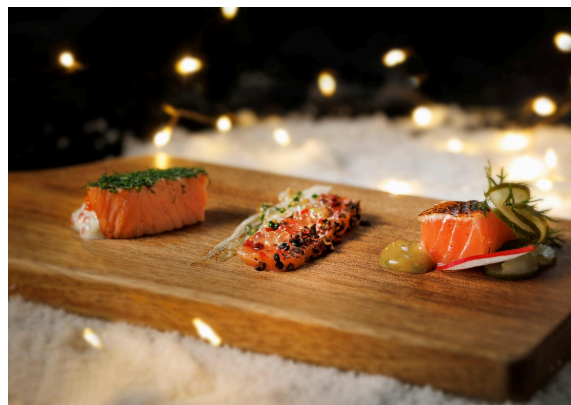
Price: HK\$928 per person (minimum for two)

#Order Nordic - French Splendor New Year's Eve 5-course Set Dinner before 21 December to enjoy 50% off on the second diner*.

****The offer is not applicable to beverage options***



Nordic-French Splendor New Year's Eve
5-course Set Dinner - Atlantic Turbot Fillet
Glazed With Porcini Butter



Nordic-French Splendor New Year's Eve
5-course Set Dinner - Rainbow Trout In
Three Ways



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Nordic-French Splendor New Year's Eve
5-course Set Dinner - Lingonberry & Hazelnut
Praline Tart

FINDS Your Icelandic Adventure - Stand A Chance To Win A '10 Days Adventure Trip to Iceland'

This Christmas, besides presenting a variety of Nordic delicacies to guests, The Luxe Manor has also partnered with travel agency IcelandEasy to make a unique giveaway for the first time, as many as 50 lavish gifts with a total value of more than HK\$50,000! The grand prize is a **ten-day adventure trip to Iceland with accommodation** (valued at HK\$36,888). The winner will be island hopping in Iceland, with the opportunity to experience the Northern Lights, natural blue ice caves, and visit many famous and magnificent natural landscapes in Iceland, including the Golden Circle, Rainbow Falls, Black Sand Beach, Skaftafell, and Dettifoss waterfall and Snæfellsnes Peninsula, and even soak in the open-air hot springs at the world's largest hot spring (Blue Lagoon). There are also ten winners entitled to a **northern lights bus tour** (valued at HK\$520 per person) which takes about three and a half hours and provides free round-trip transportation to Reykjavik. Let's explore the most spectacular natural phenomenon in winter.

Giveaway also offers other exciting prizes of Iceland and hotel, such as a **one-night stay in a Nordic-themed suite at The Luxe Manor with breakfast for two** (valued at HK\$6,000).

During 1 December 2024 to 6 January 2025, share your dining experience at FINDS on social media such as Instagram, Facebook or Xiao Hong Shu and tag the official account of The Luxe Manor and IcelandEasy (Instagram and Facebook only), publish in the form of post or story. The most festive photo will have a chance to win a coveted adventure trip to Iceland and more!

For more giveaway details, please refer to the website: <https://bit.ly/40kq0fp>

More creativity means a higher chance of being rewarded! Book your FINDS food journey now and embark on your lucky road to Iceland!



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'Tutu Enchanted' Afternoon Tea at FINDS · Fizzy Dada-vines Sustainable Beauty Journey at Dada Bar + Lounge

The Luxe Manor is collaborating again with the Italian professional haircare brand Davines to present a series of extraordinary privileges, including 'Tutu Enchanted' Afternoon Tea and a limited gift set from the OI Beauty series at Nordic restaurant FINDS, as well as enjoy exclusive Fizzy Dada-vines cocktails at Dada Bar + Lounge to experience the noble and sustainable beauty journey in the theme suites.

Details please refer to the separate press release: <https://bit.ly/48qBbFf>



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'Tutu Enchanted' Afternoon Tea



Fizzy Dada-vines Cocktails & Snacks

Reservations and enquiries:

FINDS

Address: 1/F, The Luxe Manor, 39 Kimberley Road, Tsim Sha Tsui

Tel: (852) 2522 9318

WhatsApp: (852) 9376 0331

Email: reservations@finds.com.hk

Website: www.theluxemanor.com/dining/finds

**Dada Bar + Lounge Tippy Paris - Rouge Carnivale Countdown Party | Welcome 2025
With The Temptation of 'Red' Wine**

2024 is coming to an end, to welcome the new year, Dada Bar + Lounge will continue to host a countdown party! There will be a live band performance and during this 4-hour party, you can enjoy a free flow of selected sparkling wine, wines, beers, cocktails and soft drinks, elevating the New Year's Eve atmosphere to the highest level!

Tippy Paris - Rouge Carnivale Countdown Party will be themed in the style of "Moulin Rouge", creating a party intoxicated with French romanticism for guests. Participants can wear Moulin Rouge-style dancers' costumes, with exquisite elements such as feathers, jewellery, lace and gauze skirts, showing your mysteriousness and gorgeousness. The best costume of the night will win a bottle of sparkling wine, let's celebrate the new year with everyone!

Tippy Paris - Rouge Carnivale Countdown Party

Date: 31 December 2024

Time: 9pm - 1am

Price: HK\$428 per person

#Reserve Tippy Paris - Rouge Carnivale Countdown Party before 28 December to enjoy 25% off.



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For more festive event details, please refer to the website: <https://bit.ly/3AbNglc>

Reservations and enquiries:

Dada Bar + Lounge

Address: 2/F, The Luxe Manor, 39 Kimberley Road, Tsim Sha Tsui

Tel: (852) 3763 8778

WhatsApp: (852) 9376 0332

Email: info@dadalounge.com.hk

Website: www.theluxemanor.com/dining/dada-bar-lounge

@theluxemanorhk

#TheLuxeManorHK #FINDSHongKong #DadaBarAndLoungeHongKong

#ChristmasDinner #ChristmasCelebration #NewYearsEveDinner #IcelandicAdventure

#FestiveSeason #FestiveVibes #CountdownParty

High-resolution images can be downloaded here: <https://bit.ly/3Nvh7rL>

- End -

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, 2021-2024. 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 Dada Bar + Lounge

Dada Bar + Lounge (Dada), inspired by the Dadaism art movement of the early 20th century, is a living example of contrast and imagination. Located on the 2/F of the luxury boutique hotel The Luxe Manor, the bar's design elegantly incorporates the spirit of the Dadaist cultural movement; the space is infused with irony and a visual extravaganza of contrasting patterns, fabrics, and shapes. For those searching for a dose of something bizarrely hip, Dada is a living, breathing ignition of the senses; daring drinks take the reins of taste buds, and inspired jazz melodies offer mesmerising aural flavours.



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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.

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