THE LUXE MANOR
Established 2006

FOR IMMEDIATE RELEASE

FINDS x SOVOS Present "Symphony of Senses" Afternoon Tea

A Sensory Feast Interweaving Fine Nordic Cuisine & Festive Holiday Scents

Enjoy a Bespoke Perfume-making Experience & Customise a Unique Christmas Gift



(HONG KONG, 3 November 2026) Experience a multi-sensory journey at **FINDS** with the *Symphony of Senses Afternoon Tea*, created in collaboration with **SOVOS**. Inspired by the harmonious fusion of seasonal Nordic festive ingredients, traditional Christmas flavours, and captivating aromas, centered around the ultimate symbol of Christmas since the 19th century, the Norway spruce, this experience invites guests on an immersive, fragrant journey of discovery.

<u>Immerse in Nordic Winter Charm: Interactive Tableside Ritual</u>

Upon entering FINDS, guests are greeted by the crisp, woody scent of Norway spruce, transporting them straight to a Nordic winter wonderland and enveloping them in romantic seasonal charm.



Bringing a sense of theatrical video-perfect opportunity to the table, staff perform a special tableside ritual by spraying a fine aromatic mist over the top tier of the afternoon tea set. Targeting the whimsical Christmas tree creations - the Lobster & Crab Salad Christmas Tree and Gingerbread Christmas Tree - guests are immersed in a captivating multi-sensory experience before their first bite.

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Savouries

- **Lobster & Crab Salad Christmas Tree**
  Designed as a whimsical miniature centrepiece, this savoury creation features sweet lobster and tender crab meat piled high, wrapped gracefully in a fresh cucumber ribbon to define the festive tree silhouette. Crowned with brilliant orange crab roe, it offers a picture-perfect tribute to Nordic coastal flavours.

- **Duck Confit with Gold Flake in Mini Sesame Cone**
  Slow-cooked duck confit, celebrated for its rich flavour and melt-in-the-mouth tenderness, is cradled in a crisp mini sesame cone and topped with delicate gold flakes. Combining savoury depth with festive elegance, this luxurious bite delivers a delightful contrast of textures and a refined touch of holiday indulgence.



- **Roasted Venison with Beetroot Salad**
  Carefully selected by the Chef as a classic Nordic winter ingredient, rich and succulent roasted venison is thoughtfully paired with a vibrant, crisp beetroot salad and finished with a delicate fig crisp. The natural sweetness of fig and beetroot beautifully balances the rich, savoury character of the venison, creating a refined and flavourful seasonal bite.

- **Hokkaido Pumpkin & Manchego Tart**
  A delicate buttery tartlet filled with silky Hokkaido pumpkin and aged Manchego cheese, garnished with candied walnuts and aromatic truffle honey. Balancing sweet, savoury and earthy flavours with contrasting textures, this refined creation offers a sophisticated expression of seasonal indulgence.

- **Signature Salmon Pastrami**
  House-cured salmon pastrami is paired with creamy avocado and smoked trout caviar. Presented within the dome, the lid is lifted tableside to release a gentle cloud of fragrant haze. The interplay of rich, smoky and delicately briny flavours creates a captivating multi-sensory experience, showcasing Nordic culinary craftsmanship with a touch of festive theatre.

Sweets

- **Gingerbread Christmas Tree**
  Echoing the opening theme of the "Christmas Tree", this playful pastry variation brings a touch of whimsical nostalgia to the table. Standing proudly on a base of rich white chocolate, the intricately shaped gingerbread is coated in caramel cinnamon sauce and playfully dotted with candies resembling festive baubles. When delicately sprayed tableside with an aromatic mist, it instantly evokes fond childhood memories of decorating a festive Christmas tree, offering a heartwarming blend of artistic flair and seasonal cheer.

- **Apple Espuma with Almond Crunch**
  Inspired by the folklore that red apples were the earliest historic Christmas tree ornaments, the Chef crafts this charming red apple-shaped confection. A light and airy apple espuma captures the bright, crisp essence of fresh apples, ringed with crunchy almond crumble for an elegant contrast of textures. Delicate and refreshing, it adds a touch of storybook tradition and festive colour to the afternoon tea experience.

- **Winter Berries Panna Cotta**
  Silky panna cotta is artfully layered with rich winter berries jam, crowned with a light vanilla cream foam and a fresh raspberry. Balancing bright acidity with velvety sweetness, its beautiful jewel-like layers add a radiant festive flair to the afternoon tea experience.

- **Dark Chocolate Tart with Candied Orange Peel & Popping Candy**
  A crisp buttery tart filled with luscious dark chocolate ganache, garnished with popping candy and candied orange peel. The vibrant citrus brightness cuts through the decadent chocolate, while the subtle crackle of popping candy brings a festive touch of surprise to every bite.

- **Lingonberry Mousse**
  As a soul ingredient of traditional Nordic Christmas feasts, lingonberry's distinctive sweet-tart flavour is artfully transformed by the Chef into a velvety, smooth mousse. Light on the palate yet rich in complexity, it offers a harmonious balance of flavours while paying homage to one of Northern Europe's most iconic berries.

- **Freshly Baked Cranberry Scones**
  Fresh from the oven, these golden-baked buttery cranberry scones are served with rich clotted cream and the Queen’s jam, crafted from ripe raspberries and blueberries. Delicate yet comforting, they offer a timeless combination of warmth, sweetness and indulgence, making for an irresistibly satisfying treat.



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



Signature Salmon Pastrami



Apple Espuma with Almond Crunch (left), Dark Chocolate Tart with Candied Orange Peel & Popping Candy (middle) and Lingonberry Mousse (right)



Winter Berries Panna Cotta (front) and Duck Confit with Gold Flake in Mini Sesame Cone (back)

The afternoon tea is served with a choice of freshly brewed gourmet coffee or contemporary blended tea from Finland's Nordqvist. To elevate the sensory experience and bring scent vividly to life, FINDS presents two theatrical festive cocktails, each served with delicate aromatic smoke.

Crystal Snowball (Cocktail: HK$128; Mocktail: HK$98)
A celebration of Christmas magic, Crystal Snowball arrives crowned with a delicate bubble of aromatic mist, evoking the enchantment of a shimmering snow globe beneath festive lights. As the bubble bursts, it releases a soft scent of milk chocolate, adding a rich, indulgent note to the experience. Gin and crisp white wine are balanced by cranberry juice and luscious strawberry purée, creating a refreshing blend of bright berry notes and elegant botanicals. Playful, enchanting and beautifully presented, it captures the wonder of the season in every sip.

Golden Ember Night (Cocktail: HK$128)
Inspired by the comforting glow of a winter fireplace, Golden Ember Night combines smooth bourbon with crisp apple juice, warming ginger syrup and fresh lemon juice. As the cover is raised, fragrant beechwood smoke unfurls in a captivating reveal, evoking the warmth of a cosy festive evening. Adorned with fragrant rosemary, the cocktail reveals layers of orchard fruit, gentle spice and bright citrus, evoking the warmth and tranquillity of a cosy festive evening.

Enhance the festive experience with a scented keepsake from **SOVOS Aromatherapy**. Guests who order any festive beverage will receive a complimentary *Festive Aroma Candle (Pinecone or Christmas Tree-shaped)* or a Vintage *Perfume Atomiser & Gift Box Set*. Inspired by the warmth and magic of the season, these thoughtfully crafted gifts capture the comforting fragrances of the holidays, extending the sensory journey beyond the final sip.



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



Guests Ordering Any Festive Cocktails Will Receive A Complimentary Gift: A Festive Aroma Candle or Vintage Perfume Atomiser & Gift Box Set

<u>Take Home a Bespoke Festive Scent, Crafting a One-of-a-Kind Christmas Gift</u>

Extending beyond the table, each guest is invited to create a bespoke fragrance at the SOVOS perfume bar at FINDS.

Select one of three festive base notes ("Norway Spruce", "Comfort Fireplace", or "Velvet Cherry"), then blend in the preferred essential oil top notes (Bergamot, Clary Sage, Geranium, or Cedarwood) to create a personalised fragrance (15ml). Whether created as a thoughtful gift for a loved one or a personal festive indulgence, this unique keepsake serves as a lasting reminder of the season's indulgence and enchantment.

Festive Scents

- **Norway Spruce**
  Cherished since the 19th century, Norway spruce is celebrated as the iconic "soul of the Christmas tree". Its evergreen needles release a distinct, fresh aroma of natural pine and resin, evoking the most authentic and nostalgic scent of Christmas across generations.

- **Comfort Fireplace**
  Smoky cedar and glowing santal embers radiate cozy fireside warmth, wrapping winter nights in a comforting, nostalgic festive sanctuary.

- **Velvet Cherry**
  Sweet candied dark cherries dipped in spiced holiday warmth, capturing the playful effervescence and festive indulgence of Christmas.

Top Scents

- **Bergamot**
  Native to Italy, bergamot brings a refreshing boost to mind and body — relieving stress, purifying troubled skin, and easing digestion.

- **Clary Sage**
  Native to France, clary sage brings gentle calm and joyful clarity, soothing anxiety, purifying spaces, and restoring emotional harmony.

- **Geranium**
  Native to South Africa, geranium balances mind and body — relieving stress, promoting lymphatic flow, and harmonizing skin and hormones.

- **Cedarwood**
  Native to Australia, cedarwood grounds the mind and comforts the body — offering deep relaxation, scalp care, and woody tranquility.





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

Exclusive Privileges & Festive Surprises: Extending Cherished Winter Memories

Guests can enjoy an exclusive 20% discount on purchases at the SOVOS Aromatherapy retail stores and online shop with the promotional code. In addition, guests are invited to visit any SOVOS retail store for a complimentary fragrance discovery experience and receive a personalised perfume sample, creating a lasting keepsake of the season.

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

** 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 #SOVOS #perfumebar

THE LUXE MANOR
Established 2006

High-resolution images can be downloaded here:
https://shorturl.at/GR0Ko

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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.

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