

For Immediate Release

**Nordic Restaurant FINDS Presents
Reinterpreting Classic Gourmet • Creating a Nordic Summer Trio**

Hong Kong, 14 July 2023 - FINDS, a renowned Nordic restaurant in Hong Kong, always strives to provide authentic nordic cuisine. This summer, FINDS reinterprets a variety of Nordic classic gourmet, and presents new summer inspired brunch, lunch & dinner, bringing the Nordic ambience to Hong Kong. Our new lunch comes with all-you-can-enjoy appetisers, where guests can now indulge in a wide range of Nordic dishes, with up to 11 different types to choose from.



Prelude: Nordic Summer Brunch

FINDS has been committing to promote authentic Nordic cuisine for many years, leading the trend in the Nordic food culture. The culinary team is bringing the Nordic Summer Brunch back to the basics with a variety of traditional Nordic dishes such as **Finnish salmon soup, smoked Norwegian salmon mousse, poached silver cod fillet and grilled pork tenderloin**. The classics are redefined, and creatively prepared to bring the Nordic style to FINDS. Guests who like to experience the unexplored flavour should not miss this homely brunch.

FINOS

Finland • Iceland • Norway • Denmark • Sweden

Unlimited freshly baked sourdough, apricot oatmeal bread and crispy finn fries will be served when the guests are seated alongside with the Finnish Salmon Soup. Browsing the **9 appetisers, 9 main courses and 5 desserts** on our brunch menu, guests can enjoy the incredible flexibility for picking 4 courses (HK\$388), 5 courses (HK\$408) or 6 courses (HK\$438). More or less, absolutely up to their choices.



Finnish Salmon Soup

The silky salmon fillet is boiled with dill and cream for its unique umami to make it a perfect choice to start the meal.



Grilled Iberico Pork Tenderloin

The Iberico pork tenderloin is grilled to perfection for an impeccable balance of tenderness and juiciness. Served in Creamy Grainy Mustard Sauce and the refreshing green asparagus that completely intensify the flavour complexity.



Poached Silver Cod Fillet

Simmered to perfection, the savoriness of smoked trout roe and the poached silver cod fillet leave the guests with no choice but to spoon up. The pickled cucumbers on the side totally freshen up the taste buds after the richy Beurre Blanc.

Apart from the grilled Iberico pork tenderloin and the poached silver cod fillet, main courses like 12-hour sous-vide beef cheek and grilled Atlantic lobster are also included in the menu. Whether you are a meat-craze or seafood-aficionado, the wheel is all yours.

FINOS

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Additional HK\$68 for Special Mocktail - Blue Ocean

Using lychee as the base of Blue Ocean, the gradated blue in the mocktail stylishly resembled the ocean, bringing the summer beach time to our table.



Additional HK\$158 for 2 hours free flow 1664 Brut

To pair with the leisurely brunch, guests can enjoy the free flow of 1664 Brut for 2 hours for an additional of HK\$158.

Price

From HK\$388 per person

(Available on Saturdays, Sundays & public holidays from 12nn to 2:30pm)

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



Nordic Plenteous Lunch

Superfood has always been a popular healthy dining trend, FINDS has also created an array of superfood appetisers using kale, quinoa, golden beetroot as well as our signature salmon. Guests can now enjoy 11 types of appetisers unlimitedly and experience the Nordic simplicity yet with plenteous lunch options.



11 Types Of All You Can Enjoy Appetisers

Apart from all the protein-rich appetisers such as beef pastrami, natural chicken breast and Norwegian salmon mousse, we also offer various superfood oriented dishes using kale, golden beetroot, and more. Ideal for health conscious guests.

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Grilled Iberico Lamb Tenderloin

Grilled Iberico lamb tenderloin is served with celeriac purée and roasted tomatoes, seasoned with rosemary red wine sauce, the mix of flavours immediately filled our palettes during the first bit with a long-lasting meatiness.

Main courses morel mushroom & asparagus risotto, homemade Finnish meatballs and pan-roasted seabass fillet are also available.



Additional HK\$48 for Strawberry Almond Tart

Fluffy cream with crispy almond tart always make a good duo, but the experience will definitely been elevated when they meet the 100% organic Mövenpick Caramel Ice-cream. What can end the plenteous lunch even better?

Price

From HK\$228 per person

(Available Monday - Friday from 12nn to 2:30pm)

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



Nordic Summer 4-course Set Dinner

The last meal of the Nordic summer trio ends with a sumptuous dinner feast. Bringing the extensive seafood selections from Northern Europe, and preparing the dishes in unique Nordic cooking techniques, the chef presents the authentic and one-of-a-kind four-course set dinner, and a splendid opportunity for family and friends to gather together. Be immersed in the intimate night with nordic vibes.



Fire-Roasted North Sea Scallop Carpaccio

The fresh Hokkaido scallops are thinly sliced and fire-roasted slightly, seasoned with king crab oil and garnished with green asparagus and marinated trout roe. Perfect intro to a fine seafood feast.



Slow-Roasted Iberico Pork 'Pluma' Steak

The Iberico pork is especially roasted in sous vide style where it is crusty on the outside yet tender and juicy on the inside, and should not be missed by meat lovers.

Apart from the steak, main courses like summer vegetable risotto and Atlantic turbot fillet poached with tarragon are also available.



Red Beet Jelly & Fresh Madagascar Vanilla Cream

The flavoursome homemade beetroot jelly pairs with aromatic vanilla cream, plated in a moon shape to bring a sweet ending to the night.



Additional HK\$68 for Smooth Roasted Lobster & Salmon Soup

A classic Finnish homey soup by simmering the lobster and other ingredients for a few hours, and is served with gravad lax salmon and fig crisp. The soup has a great balance of seafood aroma and umami with excellent flavour complexity.

Price

From HK\$588 per person
(Available from 6pm to 10pm daily)

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

High-resolution images can be downloaded here: <https://bit.ly/4789wrC>

FINDS

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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 "The Best of The Best MasterChef Recommendation Restaurant 2022" by the Asia Art of Cuisine Society. 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 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 Italian restaurant, **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 the 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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