



THE LUXE MANOR
Established 2006

For Immediate Release

The Luxe Manor & FINDS Present Spring Special New Spring-inspired Lunch, Dinner, and Weekend Brunch & “Be a Dreamer X Marcus & Marcus” Easter Edition

Hong Kong, 22 March 2023 – As winter fades away and spring arrives, bringing new life and vitality to everything around us, FINDS, the Nordic restaurant at The Luxe Manor in Tsim Sha Tsui, is launching its spring menus, including **lunch set**, **dinner set**, and a new format of **Nordic weekend brunch** in March 2023. As Easter is approaching, the "**Be a Dreamer X Marcus & Marcus**" family staycation at The Luxe Manor will also offer a special Easter edition, offering endless whimsy and fun to the staycation experience.

Indulge in Weekend Brunch at the Nordic Forest Park

The design of FINDS is full of strong Nordic forest elements, such as silhouettes of tree trunks and wooden deer heads, etc. As spring arrives with blooming flowers and lush greenery, the chef team has created a series of spring-limited dishes, available in lunch and dinner set menus as well as weekend brunch. Taking the inspiration from Nordic spring forest parks with towering trees, sprouting green plants, and vibrant blooming flowers, creating a lively atmosphere.

The new brunch is served on green plates symbolising a grassy field, with over 20 Nordic delicacies like blooming flowers. Guests can freely choose and combine four to six of their favourite dishes from a variety of appetisers, vegetarian dishes, seafood, meat, and desserts. Create a brunch according to your own taste for a personalised brunch that will satisfy every taste bud.

Every guest can enjoy the soup of the day, along with unlimited servings of Finn fries, sourdough, and apricot oatmeal bread, before their favourite brunch dishes. Seafood lovers should not miss the **Blue Mussels with Nordic Dill Cream Sauce** and **Grilled Atlantic Lobster**. The blue mussels are fresh from Australia, and are cooked in unique Nordic Dill Cream Sauce that gives them a tender texture with sweetness from the sea. In addition, grilled Atlantic lobster with herb and cheese sauce, creating a delicious and texture that is sure to satisfy.

In addition to seafood, there are also plenty of meat options, such as **Home-made Finnish Meatballs**, **Roasted Pork Belly**, **Slow-cooked Beef Ribs**, and **Grilled US Prime Ribeye Steak**, all of which are generously portioned and sure to satisfy carnivorous diners.



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There are also many choices of appetisers and vegetarian dishes. FINDS' signature ***Nordic Gravad Duo*** is a must try, featuring dill gravad lax salmon and Baltic herring. Both appetisers are made using the traditional Nordic pickling methods, giving them a unique flavor.

Assorted Nordic Cheese with Acacia Honey and Truffle is a common delicacy in Nordic families. The platter includes Norwegian TINE® Brunost™ caramel cheese, smoked Swedish cheese, and smoked British cheddar cheese, paired with homemade acacia honey and truffles sauce. The rich and fragrant cheese is complemented by the special sweetness and aroma of the honey and truffle sauce, creating a delicious and unforgettable taste.

Enjoy two hours of unlimited refills of selected wines and Prosecco for an addition of HK\$200, allowing guests to extend the holiday leisure vibes.

Weekend Leisure Brunch (a minimum of 2 persons)

Date : Saturdays, Sundays and Public Holidays

Time : 12nn-2:30pm

Price : HK\$358 / 4 choices

HK\$388 / 5 choices

HK\$408 / 6 choices



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Nordic Gravad Duo
(Baltic Herring (Front) &
Dill Gravad Lax Salmon(Back))



Slow-Cooked US Beef Short Ribs (Front)
Roasted Crispy Pork Belly (Back)



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Grilled Atlantic Lobster (Half)



Assorted Nordic Cheese
with Acacia Honey & Truffle

Everyday Nordic Taste - Nordic Spring Set Lunch

Enjoy the taste of Nordic spring cuisine every day. FINDS's latest Nordic spring lunch set includes three courses. For appetiser, you can choose from **Green Asparagus & Morel Soup**, **Chicken Ballotine with Wild Mushroom and Spinach**, or **House-Smoked Salmon Tartare Open-Faced Sandwiches**.

The must-try is the **House-Smoked Salmon Tartare Open-Faced Sandwiches**, a Danish national delicacy. The chef uses soft sourdough bread with homemade smoked Norwegian salmon tartare, cucumber, cherry tomatoes, and other ingredients, creating a colour and spring-like dish.

There are three choices for the main course, **Pan-Fried Icelandic Red Fish Fillet**, **Slow-cooked US Beef Short Ribs** or **Bacon Mushroom Pasta Boscaiola**. Icelandic red fish fillet is carefully selected for its tender and elastic texture, served with Spanish chorizo, cherry tomatoes and herbal cream sauce to enhance the taste complexity.

Dessert is the traditional Nordic dessert, **Norwegian Rhubarb & Almond Cake**. Nordic people often use rhubarb often to make desserts, which has medicinal properties. The chef cooks the rhubarb with sugar to reduce the sourness, and then mixes it into the cake batter to retain its unique aroma and benefits. Enjoying this dessert allows guests to experience the daily Nordic cuisine in a Nordic household.

Nordic Spring Set Lunch

Date : Monday to Friday (Except public holidays)

Time : 12nn-2:30pm

Price : From HK\$188/ person



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House-Smoked Salmon Tartare Open-Faced Sandwiches



Norwegian Rhubarb & Almond Cake



Pan-Fried Icelandic Red Fish Fillet

Sumptuous Nordic 4-Course Set Dinner like blooming flowers

As winter turns to spring and flowers bloom, FINDS' Nordic 4-Course Set Dinner is a feast for the eyes and the taste buds. For appetiser selection includes ***Katkarapu Carpaccio***, ***Roasted Beetroot Tartare & Avocado Salad***, and ***Salmon in Six Ways***. The must-try ***Katkarapu Carpaccio*** are made of thin slices of Spanish katkarapu and served with harenga caviar, pickled vegetables, marinated mustard seeds and chardonnay vinegar pearls, creating a stunning presentation reminiscent of a spring flower garden

We offer 2 choices of soup choices include refreshing ***Foamy Green Pea Soup*** and ***Smooth Roasted Lobster & Salmon Soup***. The main course has 4 options, ***Roasted Ibérico Lamb Tenderloin***, ***Pan-Fried Sliver Cod Fillet***, ***Slow-cooked US Beef Short Ribs*** and ***Asparagus Risotto with Grilled Baby Carrots***.



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Slow-cooked US Beef Short Ribs are made with premium beef ribs from the US, cooked until they are soft and flavourful, then served with black truffle mashed potatoes, prime vegetables and red wine sauce, creating a surprising and delightful experience.

The dessert is **Lingonberry Cream Cheese Mousse Cake**, with the pink mousse cake with a tangy and sweet flavour, providing the perfect ending to the dinner full of spring vibes.

Sumptuous Nordic 4-Course Set Dinner

Date : Available Daily

Time : 6pm - 10pm

Price : From HK\$588 per person



Katkarapu Carpaccio



Smooth Roasted Lobster & Salmon Soup



Slow- Cooked US Beef Short Ribs



Lingonberry Cream Cheese Mousse Cake

For reservations or enquiries:

FINDS

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



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Telephone: (852) 2522 9318

WhatsApp: (852) 9376 0331

Email : reservations@finds.com.hk

Website: www.finds.com.hk

“Be a Dreamer X Marcus & Marcus” Easter Edition - Filled with Festive Cheers

Festive celebrations are always the highly anticipated events for children, and The Luxe Manor is introducing an Easter Edition for the signature "Be a Dreamer" staycation.

The highly regarded scavenger hunt "Surreal Hunt" allows the kids to develop the sense of art appreciation through a deeper understanding of surrealism and famous surrealist artists of the time and their masterpieces. Easter exclusive workshops are also specially designed for children and themed for the holiday season. At "Little Pastry Chef" workshop to make colourful Easter Eggs; "Little Artist " workshop to make a Towel Easter Rabbit; "Little Bartender" workshop to make special Easter drinks; "Little Scientist" workshop with STEM elements to make a glow effect with the kids. Throughout the stay, children and parents are embraced in festive atmosphere with us.

To bring endless fun and creativity to the staycation, guests can choose to stay in Marcus & Marcus theme room, designed by the Canadian award-winning children's tableware brand Marcus & Marcus. These rooms feature bold and vibrant colors and are decorated with Marcus the Lion and his friends (The Little Karoos). The brand has brought a touch of childlike wonder to the hotel's luxury rooms, and special children's projection lamps are available during your stay (depending on availability). Additionally, every child staying in these themed rooms will receive a special Marcus & Marcus welcome gift set, including Marcus & Marcus exclusive tote bag, Marcus & Marcus card holder, children's bath set and slippers, allowing the little guests to immediately immerse themselves in a world of whimsical play.



“Be a Dreamer X Marcus & Marcus” Easter Edition staycation is available from 1 to 30 April 2023, priced from HK\$1,188 per night, Marcus & Marcus themed room



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guests can enjoy HK\$500 dining credit per room to be consumed in hotel outlets FINDS and Dada Bar + Lounge during the stay.

“Be a Dreamer X Marcus & Marcus” Easter Edition Privileges

- One-night accommodation
- HK\$500 dining credit per room to be consumed in hotel outlets FINDS and Dada Bar + Lounge during the stay (Exclude Room Service)
- Complimentary breakfast platter for two adults and two kids at FINDS
- Complimentary four sessions of workshop plus one session of Surreal Hunt (max. two kids per room)
- In-room kids tent set-up with slide show
- Welcome gifts for kids
- Complimentary picture book lending service and board games available from Concierge
- Check-in from 2pm and check-out at 12pm on departure day

* "Be A Dreamer Workshop" Easter Edition Activity Schedule

Arrival date:

- 2:30 pm Little Pastry Chef
- 3:30 pm Little Bartender
- 5:00 pm Surreal Hunt

Check out date:

- 9:30 am Little Artist
- 10:30 am Little Scientist

For enquiries or reservations, please contact Reservation Department at (852) 3763 8880 or email to rsvn@theluxemanor.com for further assistance.

Address : The Luxe Manor, 39 Kimberley Road, Tsim Sha Tsui, Kowloon, Hong Kong

Telephone : (852) 3763 8888

Email : info@theluxemanor.com

Website : www.theluxemanor.com

Facebook : www.facebook.com/theluxemanor

Instagram : www.instagram.com/theluxemanorhk

@theluxemanorhk @marcusnmarcus_hk

#theluxemanorhk #MarcusNMarcus

High-resolution images can be downloaded here: <https://bit.ly/406cJ6D>



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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 on winning "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 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 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.

For media enquiries, please contact:



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Samantha Yiu

Assistant Marketing Communications
Manager

Telephone: (852) 3763 8830

Email: samantha.yiu@theluxemanor.com

GR8 Leisure Concept

Cecilia Ko

Marketing Communications Manager

Telephone: (852) 2526 4864

Email: cecilia.ko@gr8lc.com