



THE LUXE MANOR  
*Established 2006*

**For Immediate Release**

## **The Luxe Manor Valentine's Day Specials** Romantic Nordic Dinner and Lovebirds Staycation



***Hong Kong, 25 January 2023*** — The Luxe Manor, the stylish boutique hotel located in the heart of the bustling district of Tsimshatsui, presents an array of romantic bespoke dining and staycation packages especially crafted for the occasion. This celebration of love is the perfect way to create heart-warming memories with your loved one.

### **Nordic Restaurant FINDS Offers Lunar New Year's Innovative Gourmet**

FINDS, the renowned Nordic restaurant of the hotel, invites couples for a romantic Nordic dinner between 12-18 February. The culinary team, with their meticulous cooking skills, create a range of classic Nordic dishes, incorporating edible flowers like Borage, Pentas, Marigold, and Rose petals, sourced from local farms. These flowers add a vibrant, romantic touch to the Valentine's Day dining experience.



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Gratinated Oysters (left); 慢煮野生八爪魚 (右)

The menu starts with a passionately concocted welcome drink **La Vie En Rose**, to awaken the palate for the meal ahead. Following this is the appetiser, **Gjiamratinated Oysters**, where the flavourful, zinc-rich oyster intertwines with the soothing baby spinach and blue mussel sauce, creating an indulgent combination. Adorned with Borage flowers, this course offers a dual feast for sight and taste. The dreamy blue-violet Borage stands as a symbol of 'courage', fostering a great moment for guests to express their heartfelt affections to their beloved.

The journey of romance continues with Slow-cooked Wild Octopus, paired with smoked tomatoes and complemented with a luscious avocado cream. The octopus, rendered juicy and plump due to the slow-cooking method, is further enhanced with the addition of the elegant Pentas flowers. The Pentas flowers, with their star-shaped petals, symbolise 'wishes', inspiring guests to wish upon a star in the hope that every couple sees their dreams come true.

Lunar New Year is the best time to gather family and friends for a reunion dinner. A festive atmosphere prevails in the Nordic restaurant of the hotel as well. During the festive season, FINDS re-enacted the traditional Poon Choi as the concept and innovatively created the **Nordic Seafood Feast Prosperous Casserole** with exquisite ingredients. Share the essence of Chinese tradition with all our guests.

Poon Choi symbolises family reunions and auspicious celebrations. The culinary team at FINDS continues the tradition by filling the "pot" with the finest delicacies from around the world, including **fresh abalone, fresh crayfish, Canadian jade whelks, Austrian pork belly, grilled French spring chicken** and more, offering sincere blessings to guests to signify the potful of wealth and all businesses are prosperous.

FINDS selected 6 premium seafood from all over the world, such as **Fresh Abalone, Seared Hokkaido Scallops, Fresh Crayfish, Canadian Jade Whelks, Cooked Australian Mussels** and **Smoked Trout Roe**, wishing the coming year everything will go smoothly.

The chef skillfully included the traditional Nordic crayfish party into the casserole, capturing the spirit of the Dragon year to create a unique East meets West flavour. **Fresh Crayfish** is prepared with dill and fennel seeds, then marinated in dill water for 12 hours to enhance its flavour and achieve a tender, succulent texture.

Using Austrian pork for a softer and tenderer texture, **Roasted Crispy Pork Belly** is marinated with the chef's secret recipe for more than 12 hours and roasted twice at different temperatures for a crispy skin while the meat is delicious and not greasy at all.



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Fresh chicken that symbolises auspiciousness and is essential in the Lunar New Year. The chef specially selects natural, hormone-free, free-range spring chicken from France and uses butter, rosemary, pepper, and other spices to cook the chicken, **Grilled French Spring Chicken** is so mellow to melt in the mouth.

In addition to a range of delicacies, the soup used for the festive casserole is FINDS' signature soup – **Nordic Lobster Bisque**. After the lobster head has been sautéed with fennel, parsnips and carrots until fragrant, the fish broth is added and simmered for 2 hours, bringing the seafood essence into the soup for a rich and distinctive flavour. Whether paired with different meat, seafood, or fresh vegetables, it can enrich their aroma and umami to the next level.

At last, the festive casserole is served with 4 types of fresh vegetables, implying that serendipity will come from all four directions. **Roasted Rosemary Fingerling Potatoes** is highly recommended. Wait until the lobster bisque is absorbed, and it offers an incomparable taste that lasts a long time. The joyous moment is especially suitable to enjoy with beer and gourmet. Guests can enjoy a free flow of selected beers and wines or Prosecco from HK\$158.

### **Nordic Seafood Feast Prosperous Casserole**

Date: 1 to 18 February 2024

Time: 6pm to 10pm

Price: HK\$1,388 (for 3 - 4 persons)

**#Book for the Nordic Seafood Feast Prosperous Casserole before 29 January to enjoy a 15% early bird discount.**

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](mailto:reservations@finds.com.hk)

Website: [www.theluxemanor.com](http://www.theluxemanor.com)

KKDay Pre-order offer: [www.kkday.com/en-hk/product/159750](http://www.kkday.com/en-hk/product/159750)

### **Sippin' Love Stories with Cocktails and Snacks**

In celebration of the coinciding Chinese New Year and Valentine's Day this year, Dada Bar + Lounge presents Sippin' Love Stories menu with creative cocktails and snacks from 12 January to 29 February 2024.



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### **Creative Cocktails** (HKD \$128/glass)

**Qipao:** This elegant drink features a base of Malibu coconut rum mixed with sweet white wine, ginger juice, and cranberry juice, presented in an elegant tea cup with a touch of traditional Chinese style. With a spicy kick and a delightful aroma, it resembles the taste of the traditional sweet dumplings, which is often enjoyed during the Lantern Festival.

**Cupid Kiss:** This vodka-based cocktail is crafted with sweet peach liqueur, strawberry purée, pineapple juice, and cranberry juice. It embodies the essence of romance with its fragrant and sweet flavours. It is garnished with a rose-shaped ice made from cranberry juice, making it an ideal choice for gentlemen to express their love during Valentine's Day.

### **Romantic Snacks** (HKD \$138/set)

**Cold-water Shrimp & Avocado Crostini with Smoked Trout Caviar:** Juicy and succulent Arctic sweet shrimp meet the elegance of avocado on crispy toast, complemented by the smoky flavour of trout roe. This intriguing combination adds a touch of excitement to your Valentine's Day celebration.

**Madagascar Vanilla & Raspberry Panna Cotta with Rose:** Indulge in the sweet and creamy flavours of vanilla panna cotta and the tanginess of raspberry panna cotta. These two contrasting flavours harmonise perfectly, just like a perfect match who just met on Lantern Festival.

**Cupid Combo Set:** Cupid appears at Dada Bar + Lounge, playing matchmaker by offering a set that includes one creative cocktail and one romantic snack at a special price of HK\$218. Enjoy a heartwarming gathering and celebrate the Lunar New Year with your beloved one in style.

For reservations or enquiries:

#### **Dada Bar + Lounge**

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

Telephone: (852) 3763 8778

WhatsApp: (852) 9376 0332

Email: [info@dadalounge.com.hk](mailto:info@dadalounge.com.hk)

Website: [www.theluxemanor.com](http://www.theluxemanor.com)

### **“Wealth & Fortune” Chinese New Year Staycation**

Celebrate the Year of the Dragon at The Luxe Manor with our **“Wealth & Fortune” Chinese**



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**New Year Staycation.** Starting from HK\$2,690 per night, enjoy a complimentary upgrade to two Studio Rooms with breakfast for four. Indulge in a Nordic Seafood Feast Prosperous Casserole for four at Nordic restaurant, FINDS. **“Wealth & Fortune” Chinese New Year Staycation** is available from 1 to 18 February 2024.



#### **“Wealth & Fortune” Chinese New Year Staycation Privileges**

- One-night accommodation with complimentary upgrade to 2 Studio Rooms for maximum 4 persons
- Nordic Seafood Feast Prosperous Casserole for maximum 4 guests at FINDS (original price HK\$1,388)
- Complimentary Buffet Breakfast for maximum 4 guests at FINDS

#### **“Be a Dreamer” Staycation Lunar New Year Edition Filled with Festive Cheers**

Festive celebrations have always been the special treats for children, and **The Luxe Manor** has dedicated a Lunar New Year Edition for the signature "Be a Dreamer" staycation.

The highly rated scavenger hunt "Surreal Hunt" allows kids to develop their sense of art appreciation through a deeper understanding of surrealism and famous surrealist artists of the time and their masterpieces. Festive exclusive workshops such as "Little Pastry Chef" to make Chinese New Year's desserts; "Little Artist " to make creative Fai Chun; "Little Bartender Workshop" to make special Lunar New Year drinks; "Little Scientist" with STEM elements to create a colourful rainbow effect. Children and parents are embraced in a festive atmosphere during their staycation with us.



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### **“Be a Dreamer” Staycation Lunar New Year Edition Privileges**

- One-night accommodation for up to two adults and two children
- HK\$500 dining credit per room for consumption at the hotel’s outlets FINDS and Dada Bar + Lounge during the stay (Excluding Room Services)
- Complimentary breakfast platter for two adults and two children at FINDS
- Four complimentary workshop sessions plus one session of Surreal Hunt (a maximum of two children per room)
- In-room kids tent set-up with slideshow
- Welcome gifts for children
- Complimentary picture books and board games lending service at the Concierge

\* Check-in at 2pm and check-out at 12pm on the departure day

#### \* “Be A Dreamer Workshop” Festive Edition Activity Schedule

Check in 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

“Be a Dreamer” Lunar New Year Edition staycation is available from 1 to 18 February 2024, priced from HK\$1,450 per night.

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

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

Telephone: (852) 3763 8888

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#TheLuxeManorHK #FINDSHongKong #BigBowlFeast #PoonChoi #ChineseNewYear  
#LunarNewYear #SpringFestival

**High-resolution images can be downloaded here:** <https://bit.ly/48h8dXw>

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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 as The Best of The Best MasterChef Recommendation Restaurant by the Asia Art of Cuisine Society in 2019, 2021-2023. 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.

### **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



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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](http://www.theluxemanor.com).

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