



THE LUXE MANOR  
*Established 2005*

**For Immediate Release**

**FINDS Signature Menu “Taste of The Nordics 6-Course Menu”**

*Embark the taste-seeking journey of five Nordic countries*



**Hong Kong, 22 August 2024** - FINDS, the renowned Nordic restaurant at The Luxe Manor in Tsim Sha Tsui, is introducing an innovative “Taste of The Nordics 6-Course Menu”. This menu showcases distinctive dishes from the five Nordic countries: Denmark, Norway, Iceland, Finland, and Sweden. The FINDS team has carefully selected fresh, seasonal ingredients offering diners a culinary journey through the Nordics.

The journey begins in the fairytale country of Denmark with the traditional **"Open Faced Sandwich"**, originally known as **"Smørrebrøds"**, a national dish with a 200-year history. Features coldwater prawns, paired with dill mayonnaise, lemon, trout caviar and brioche as the base, making it a refreshing appetiser. Before unveiling the dish, sparks are ignited around the plate, creating a photogenic and dreamy effect that's perfect for social media and setting the stage for the Nordic culinary journey.

Guests will then be led to Norway, the world-famous for its salmon cultured in unpolluted seawater. Their salmon has unique freshness and sweetness, matched with a variety of traditional Nordic cooking techniques, including cold-smoked, seared, mousse, pickled, gravad lax and smoked salmon roe presented with smoke effect is crafted into FINDS signature dish **"Salmon in Six Ways"**, resulting in diversified flavour in one.

A land of ice and fire surrounded by sea, Iceland is rich in marine resources, seafood has become an indispensable part of local cuisine and culture. **"Fire-Roasted Scallops &**



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**Langoustine**" is prepared with abundant local specialty lobsters and scallops, served with Humarsúpa sauce, bringing guests the freshness of Iceland.

Finland, with more than 70% of its land covered by forests, has abundant land resources and a treasure trove of precious ingredients including wild mushrooms and wild berries, which are also picked daily by Finns. The porcini mushrooms are the protagonist of the soup, paired with herb sour cream and toasted almonds to create the smooth and rich **"Porcini & Morel Mushroom Soup"** reflecting Finland's natural environment

The final destination is Sweden, the largest country among the five Nordic countries. Sweden's representative dish **"Beef Rydberg"** which uses diced black angus beef tenderloin, topped with potatoes and onions glazed with red wine sauce and served with pickled cucumbers, beetroots and organic egg yolk. It originates from the Hotel Rydberg in Stockholm in 1857 and FINDS is here to give a noble taste rich in history to guests.

The journey concludes with a dessert inspired by Lapland, the northernmost and largest administrative region in Finland, rich in polar blueberries, cloudberry, cranberries, lingonberries, rhubarb and other polar wild berries. Selected cloudberry, toasted almonds and white chocolate to create a parfait with multiple textures, **"Cloudberry Parfait"** was the perfect end to the culinary journey.

Taste of The Nordics 6-Course Menu is priced at HK\$1,188 per person. From now until 30 September 2024, book the menu on KKday to enjoy an exclusive Buy Two Get Two Free offer.



Open Faced Sandwich



Salmon in Six Ways



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Fire-Roasted Scallop & Langoustine



Beef Rydberg



Cloudberry Parfait

### **Taste of The Nordics 6-Course Menu**

Serving Period: Every day from now

Serving Time: 6:00pm - 10:00pm

Price: HK\$1,188 per person

· *Subject to a 10% service charge*

KKday exclusive Buy 2 Get 2 Free offer: <https://bit.ly/4d8Qi7I>

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

Facebook: [www.facebook.com/TheLuxeManor](https://www.facebook.com/TheLuxeManor)

Instagram: [www.instagram.com/theluxemanorhk](https://www.instagram.com/theluxemanorhk)



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**High-resolution images can be downloaded here:**

<https://bit.ly/3WnmZbU>

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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**





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

**For media enquiries, please contact:**

**The Luxe Manor**

Josie Wong

Senior Marketing Communications Officer

Telephone: (852) 3763 8830

Email: [josie.wong@theluxemanor.com](mailto:josie.wong@theluxemanor.com)

**GR8 Leisure Concept**

Cecilia Ko

Marketing Communications Manager

Telephone: (852) 2526 4864

Email: [cecilia.ko@gr8lc.com](mailto:cecilia.ko@gr8lc.com)