



THE LUXE MANOR
Established 2006

For Immediate Release

FINDS at The Luxe Manor Partners with BeCandle
Presenting "Hygge Haven" Afternoon Tea and Exclusive Privileges
Complimentary Travel Candle, Room & Fabric Spray and Sachet



Hong Kong, 30 July 2024 — As summer transits to autumn, **The Luxe Manor**, the boutique hotel in Tsim Sha Tsui, is joining forces with renowned local fragrance brand **BeCandle** for the first time. Inspired by the Danish lifestyle concept of "Hygge" (pronounced 'hoo-gah'), this collaboration aims to introduce the Danish philosophy of bliss through a series of extraordinary offerings. This collaboration includes the **"Hygge Haven" Afternoon Tea** at Nordic restaurant **FINDS**, complemented by a gift set including **pine needle scented travel candle, room & fabric spray and travel sachet**. Guests will be enveloped in a soothing ambiance that embodies "hygge" - a warm and cosy remedy for the mind, body, and soul.

FINDS, The Luxe Manor's acclaimed Nordic restaurant, boasts a design rich in Nordic forest elements, featuring tree trunk silhouettes and wooden deer heads, transporting guests to the heart of Nordic nature.

FINDS and BeCandle have curated the "Hygge Haven" Afternoon Tea. Upon entering the restaurant, guests will be greeted by a unique pine scent specially crafted by BeCandle to complement the afternoon tea theme. The scent blend contains bergamot, cardamom, ginger, cedar, clove, jasmine, water lily, sandalwood, vanilla pod, patchouli, and dried fig, evoking a stroll through a Nordic forest and presenting a minimalist, comfortable natural essence.

Departing from the traditional three-tiered stand, the chef ingeniously categorises the food items based on Nordic natural landscapes such as **"Forest"** and **"Lakes and Fjords"**.



THE LUXE MANOR
Established 2006

Various containers, plants, and colours are used to represent these scenes, creating a comforting sensation of being surrounded by nature's aromas.

The savoury items linked to the "Forest" are presented on forest-decorated plates, showcasing the beauty of Nordic nature. **Roasted Venison** is paired with honey mustard and cracker, enhancing the meat's flavour while the cracker reduces any greasiness. The **Chanterelle Terrine** features the precious and flavorful chanterelle mushrooms, garnished with black truffle sauce and chervil, offering a rich, multi-layered taste experience.

The "Lakes" and "Fjords" items are served on the blue-white plate, Flame-grilled Trout is seared with flame to achieve slightly charred edges and tender flesh, complemented by sour cream sauce, salmon roe, mustard seeds and olive oil, resulting in an exquisite and refreshing appetiser. Another highlight is the **Roasted Hokkaido Scallop & Golden Beetroots**, where the fresh scallop pairs with sweet and sour golden beetroots, enhanced by olive oil pearls for a subtle flavour contrast.

Unlike Hong Kong, August marks the beginning of early autumn in Nordic. The chef captures this essence through the dessert selection. The wooden plate representing Nordic "Early Autumn" features four desserts: **Äppelsmulpaj – Swedish Apple Crumble**, **Pumpkin Carrot Cake**, **Lingonberry & Dark Chocolate Panna Cotta** and classic **Cheesecake** with apricot jam. Complemented with Freshly-baked scones, served with 'Drottning sylt' - traditional Queen's jam and clotted cream for a blissful ending to the afternoon tea experience.



Chanterelle Terrine (Left), Roasted Venison (Right)



Roasted Hokkaido Scallop & Golden Beetroots (Left), Flame-grilled Trout (Right)



Dessert Platter (Left to Right: Pumpkin Carrot Cake, Lingonberry & Dark Chocolate Panna



THE LUXE MANOR
Established 2006

Cotta, Äppelsmulpaj - Swedish Apple Crumble, & Cheesecake)

Special tranquilising Drinks

The afternoon tea is served with a choice of gourmet coffee or contemporary blended tea selection from Finnish "Nordqvist", FINDS has also created special cocktails inspired by "Hygge" and Nordic natural scent. The cocktail **"Green Fairy"** (HK\$98 per glass, original price HK\$118) leads guests to experience a comfortable and fragrant sense of joyfulness. A non-alcoholic option, **"Lingonberry Blossom"** (HK\$68 per glass, original price HK\$88) is also available.

A selection of Finnish teas from **"Nordqvist"**, specially curated to provide a refreshing tea break from the indulgent feast. The five tea selections include organic black tea, organic green tea, organic ginger & citrus green tea, caffeine-free organic Rooibos & bilberry tea, and WÄINÖ cloudberry herbal tea. Notably, the WÄINÖ herbal tea in the collection is made from pure herbs grown in Finland, combined with Nordic favourites such as cloudberry, soothing nettle, angelica leaf, red clover, and angelica root, creating a truly unique and delightful blend.

"GREEN FAIRY" (Cocktail)

Gin, Aquavit, lime juice, apple juice & cucumber

Aquavit, translated from Latin means "water of life" in Nordic countries, originates from Denmark, Sweden, and Norway. The fruit-based cocktail adds a fresh twist to Nordic tradition, evoking the essence of nature.

"LINGONBERRY BLOSSOM" (Mocktail)

Cranberry juice, elderflower syrup, soda water, mint leaves & lingonberries

Lingonberries, abundant in Finland and Sweden, have been a Nordic staple for centuries. This drink highlights the unique sweet and sour taste of the berries, allowing guests to savour traditional Nordic berries in a comforting aromatic setting.



Finnish teas from "Nordqvist"



Green Fairy(left), Lingonberry Blossom (right)

Exclusive Gift Set & Extraordinary offers

Each guest enjoying the "Hygge Haven" Afternoon Tea will receive a series of BeCandle special gifts with pine needle scents, including a room and fabric spray (100ml), a travel candle (80g) and a sachet (Total value: HK\$520)*. Additionally, guests can enjoy a 10% discount on BeCandle products or workshops at BeCandle stores or on the R BeCandle website.



THE LUXE MANOR
Established 2006

*Gifts are available while stocks last.



BeCandle special gift set with pine needle scents

"Hygge Haven" Afternoon Tea will be available from 1 August to 30 November 2024 between 3pm to 5:30pm daily.

Price

Monday to Friday – HK\$588 for 2 persons / HK\$338 for 1 person

Saturday, Sunday & Public Holidays – HK\$638 for 2 persons / HK\$368 for 1 person

**All prices are subject to a 10% service charge for dine-in*

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

@theluxemanorhk @becandle_saikung

#FINDS #TheLuxeManorHK #AfternoonTea #HyggeHaven #BeCandle

High-resolution images can be downloaded here: <https://bit.ly/4f6PiCy>

- End-



THE LUXE MANOR
Established 2006

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 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 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.

For media enquiries, please contact:

The Luxe Manor

Josie Wong

Senior Marketing Communications Officer

GR8 Leisure Concept

Cecilia Ko

Marketing Communications Manager



THE LUXE MANOR

Established 2006

Telephone: (852) 3763 8783

Email: josie.wong@theluxemanor.com

Telephone: (852) 2526 4864

Email: cecilia.ko@gr8lc.com

The Luxe Manor

Katy Tsang

Marketing Communications Officer

Telephone: (852) 3763 8830

Email: katy.tsang@theluxemanor.com