

For Immediate Release

## **Mother's Day Brunch at FINDS**

Spoil our supermums with delectable and nutritious feasts and treats

Hong Kong, 29 April 2022

As a tribute to all supermums this Mother's Day, FINDS offers an alluring and mouth-watering five-course brunch featuring a bountiful array of nutritive favourites.

Starting with the classic **Spanish Tomato Gazpacho**, made from fresh tomatoes and vegetables, this refreshing soup is rich in vitamin C, which can neutralize harmful free radicals and improve our skin and health. Followed by two appetizers – the **Signature Platter** featuring Dill Gravad Lax Cured Norwegian Salmon, thinly sliced and marinated with dill and olive oil for 24 hours to bring out the umami of the salmon and provide a more intense flavour with the unique fragrance of dill. Salmon is one of the superfoods containing astaxanthin which is known for its antioxidant and anti-aging effects. Smoked Norwegian Mackerel Fillet is smoked in-house and is rich in EPA and DHA, which prevents blood clotting, reduces bad cholesterol and increases good cholesterol. This combination is a healthy contribution that every mother deserves. **Avocado Greek Yogurt Bowl** is another toothsome combination of superfoods and healthy products: avocado is full of antioxidants and monounsaturated fatty acids, perfect for all ladies; Greek yogurt contributes to daily calcium intake, facilitates muscle building and improves immunity, and its probiotics marks a delish booster for gastrointestinal health and lowering cholesterol. The bowl is served with fresh fruits, muesli and walnuts for an impeccable blend of flavour and nutrients.

Our culinary team specially crafts a selection of main courses including **Parma Ham & Egg Toast**; **Slow-cooked Beef Cheeks with Red Wine Sauce** - Beef Cheeks are braised in red wine sauce until meltingly tender, paired with black truffle mashed potatoes for a great contrast of taste and aroma; **Pan-fried Nordic Pike-perch Fillet** - Pike-perch from Nordic is tenderer than other regions and is high in proteins, seared skilfully to keep the scent and nutrient under the crispy skin; and **Celeriac Beetroot Risotto**.

Complete the exquisite brunch with the artistically concocted **Cherry Blossom Panna Cotta** by the pastry chef. The delicate and stunning pink cherry blossoms create beautiful photo opportunity, together with the refreshing taste and appearance of lychee jelly.

**Price:** HK\$388. Wine lovers can enjoy the free-flow of selected wines and beers for an additional HK\$150.

**Date:** 30 April, 1-2 May, 7-9 May, 14-15 May, 21-22 May 2022

Make a reservation and dine with your beloved mother on this special day.

### **Mother's Day Special - Rose Lychee Mousse Cake**

FINDS' pastry chef has created an exclusive rose lychee mousse cake for Mother's Day, priced at HK\$328. The soft sponge cake and sweet lychee mousse are moderately sweet and delicious. Advance orders are required two days in advance for both dine-in and takeaway.

High-resolution images can be downloaded here: <https://bit.ly/3xSoMtv>

### **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 voted as The Best European Restaurant in 2015 Summer Restaurant Week. 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 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).

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[ SuperMum's Brunch ]



SuperMum's Brunch - **SIGNATURE PLATTER**



SuperMum's Brunch - **AVOCADO GREEK YOGURT BOWL**



SuperMum's Brunch – Main Course - **SLOW-COOKED BEEF CHEEKS WITH RED WINE SAUCE**



SuperMum's Brunch - Dessert - **CHERRY BLOSSOM PANNA COTTA**



Mother's Day Special – **Rose Lychee Mousse Cake (HK\$328)**

## SUPERMUM'S BRUNCH 母親節限定早午餐

BREAD BASKET (SOUR DOUGH) 精選酸種麵包  
TOMATO GAZPACHO 西班牙番茄凍湯

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### SIGNATURE PLATTER 招牌拼盤

*Dill Gravad Lax Cured Salmon | Smoked Mackerel Fillet  
Sliced Avocado | Tomato & Cucumber  
刁草漬三文魚 | 煙燻鯖魚柳  
牛油果片 | 番茄及青瓜*

### AVOCADO GREEK YOGURT BOWL 牛油果希臘乳酪

*Fresh Fruits, Muesli & Walnuts  
新鮮水果、麥片及核桃*

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### MAIN COURSE 主菜

#### PARMA HAM & EGG TOAST 巴馬火腿及雞蛋烤吐司

*Crispy Kale, Figs, Guacamole & Sourdough Bread  
羽衣甘藍、無花果、牛油果醬及酸種麵包*

Or 或

#### SLOW-COOKED BEEF CHEEKS WITH RED WINE SAUCE 紅酒慢煮牛頰肉

*Seasonal Vegetables & Black Truffle Mashed Potatoes  
時令蔬菜及黑松露薯蓉*

Or 或

#### PAN-FRIED NORDIC PIKE-PERCH FILLET 香煎北歐梭鱸魚柳

*Seasonal Vegetables, Golden Mashed Potatoes & Red Wine Sauce  
時令蔬菜、黃金薯蓉及紅酒汁*

Or 或

#### CELERIAC BEETROOT RISOTTO 芹菜甜菜根意大利燴飯

*Celeriac, Parsnip & Feta Cheese  
芹菜、白甘筍及菲達芝士*

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### DESSERT 甜品

#### CHERRY BLOSSOM PANNA COTTA

櫻花奶凍

### DRINKS 飲品

#### COFFEE OR TEA 咖啡或茶

#### HK\$388 | PER PERSON 每位

+HK\$150 for 2 hours free flow of selected wine and beer  
另加港幣\$150 可享 2 小時無限暢飲精選葡萄酒及啤酒