



News Release from GR8 Leisure Concept Ltd

For Immediate Release

Celebrates the Festive Season in Style with GR8 Leisure Concept

Hong Kong, 1 December, 2011 – Christmas and New Year are about giving and feasting on special food with friends and family. GR8 Leisure Concept Limited (GR8 Leisure Concept) has it all covered. We offer a range of options, from a la carte to special menus during the festive season that will suit the budget and taste of everyone.

FINDS

Christmas

The Executive Chef of **FINDS** and the only Finnish chef in town, Jaakko Sorsa, prepares a 7-course Christmas dinner, including the Christmas tasting platter and festive Nordic dessert platter that are perfect for social dining. The Christmas tasting platter features salmon pastrami & smoked mousse on black bread, foie gras and duck pate with Waldorf salad, thinly sliced smoked & roast venison fillet with lingonberry Cumberland, and mustard-marinated Danish herring on a dill-potato.

Live Christmas tree and homemade gingerbread house complete the festive atmosphere. Come enjoy this special Christmas menu between 24-27 December for just HK\$788* per person. We recommend wine pairing for an additional HK\$288*. From 24-27 December, for those who want something a little bit different from the Christmas flare, FINDS is also serving the social sharing menu, which we recommend the Nordic seafood platter, prime seafood stew and platter of woodstove oven roast vegetables. FINDS always offers vegetarian options for vegetable lovers, vegetarians and vegans, even during the festive season. Nordic Glogg (mulled wine) is also available throughout December.

As for lunch, starting from 28 November to 23 December, there will be a special Christmas lunch menu with multiple options. This menu will stay for around a month, rather than being updated weekly like the regular lunch menus. FINDS will serve the Sunday roast menu and vegetarian menu from 24-27 December.

New Year's Eve

FINDS is always known for the place for parties, exquisite Nordic food and unique molecular cocktails. So it makes sense for us to put all these elements into the New Year's Eve. The 7-course molecular mixology New Year's Eve menu is served at HK\$988* per person. Some of the highlights include the Nordic New Year canapés and small buckwheat blinis with wild golden Swedish bleak caviar, smoked Lapland reindeer Waldorf and wild Finnish mushroom tartar. Molecular mixology premiers will be there, as part of the menu, when you are ready to make a toast.

On 1 January, FINDS will be open and serve the Sunday roast brunch that offers a la carte items from as low as \$78*, perfect for replenishing your body after the late nights and parties.

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Cafe Roma

Christmas

Cafe Roma is an all-day beachfront dining cafe that serves European cuisine, based on fresh, quality ingredients. Our celebrity chef Jaakko Sorsa designs another exquisite 3-course Christmas menu, attractively priced at HK\$298* per person. For appetizer, customers have a choice of lobster soup or turkey Caesar salad. Main courses selections include poached codfish fillet, grilled US *kurobuta* pork chop and smoked turkey. Homemade profiteroles in three ways – vanilla, espresso and blueberry, complete the Christmas feast.

New Year's Eve

The New Year's Eve menu gives customers another reason to return to Cafe Roma. What better way to celebrate the beginning of a year with a 3-course menu for just \$348*, by the beach? The menu features smooth chestnut soup, asparagus in three ways, fillet of sea bass gratinated with pumpkin seeds, beef tenderloin topped with red pesto and chocolate honey tart. Each course can be ordered separately from just HK\$88* as well. As we said, there are options that suit the budget and taste for everyone.

g.e

Christmas and New Year's Eve

g.e, where progressive dining was born, continues to offer surprise elements in its creative set menus. Executive Chef Bonelli is skilled at creating edible fine art that satisfies taste buds and stimulates all senses with the aim to transport diners to a magical food journey. The 8-course Christmas set menu, available on 24 and 25 December, is priced at \$2,388* with a glass of champagne. There will also be a similar offering on New Year's Eve at \$2,688*. On 24, 25 and 31 December, only festive menus will be served. As usual, Chef Bonelli uses fine ingredients that are in season and will surely knock your socks off again with his creation.

Robata Zawazawa

Christmas

Located at the northern end of D'Aguilar Street, **Robata Zawazawa** is the only *robatayaki* restaurant in Lan Kwai Fong offering quality *robatayaki* and *sake* cocktails. Robata Zawazawa takes into consideration that some customers prefer to have a regular dinner rather than feasting on special menus. The a la carte menus will be available as usual and a specially designed appetizer and fruit *sake* tasting plate and dessert will be served on Christmas Eve. The tasting plate features *foie gras daikon*, cheese tofu, seared wild tuna for appetizers, and *daiginjo*, *yuzu* lemon *sake* and homemade *ume* plum *sake* for *sake* tasting. The minimum charge for dinner per person on Christmas Eve is \$500*.

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New Year's Eve

Similarly, Robata Zawazawa will offer the regular menu on New Year's Eve. There will also be a special dish served on that day. Japanese have a culture of eating noodles during New Year's Eve and New Year in the hope of having a long, healthy life. To carry on this tradition, Chef Nakano Daisuke will be preparing *soba* noodles with grilled Japanese duck. There will be no minimum charge on New Year's Eve.

Robatayaki lunch sets, starting from \$160*, will be served as normal from Monday to Friday. Lunch hours are 12noon to 2:30pm. Last order is at 2pm. Robata Zawazawa is closed on every Sunday, so the restaurant will be closed Christmas Day (25 December) and New Year (1 January).

*10% service charge applies

For reservations and more information about the restaurants, please visit:

FINDS

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g.e

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About GR8 Leisure Concept Limited

GR8 Leisure Concept Limited (GR8) was founded in 2004 with core business in the hospitality sector, including both hotel investment and development. GR8 owns and manages hotels such as **The Luxe Manor**, the first designer boutique hotel in Kowloon and **Hotel Soul**, a chic boutique hotel in Suzhou China. Besides, it has also joined the strategic investment of opening **Skycity Marriott Hotel Hong Kong** located near to the Hong Kong International Airport.

Apart from the hotel business, GR8 also operates a serviced apartment, **Knight on Wyndham** in Central Lan Kwai Fong and opened up a number of unique F&B outlets in Hong Kong such as **g.e (gastronomy extralordinaire)**, a fine dining restaurant on the 2/F of The Luxe Manor; **Robata Zawazawa**, a Japanese Robatayaki in Lan Kwai Fong, Central; **Cafe Roma**, a beach side café located on Park Island, Ma Wan; and **FINDS**, a well-known Nordic restaurant on the 1/F of The Luxe Manor. For more details, please visit www.gr8.com.hk

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