

For Immediate Release

Cafe Roma's Spring Menu Revamp Brings Fresh Flavours to Park Island

Hong Kong, 3 April 2014 – Cafe Roma, GR8 Leisure Concept's beachside restaurant and cafe on Park Island, has prepared a variety of spring-inspired dishes in their latest menu update to take you into the new season. New dishes dressed in bright vibrant colours and light flavours have been added to the à la carte menu along with the revival of spring-summer favourites to showcase the use of the season's freshest produce.

In a carefully crafted spread of seasonal ingredients and fresh flavour combinations, Cafe Roma's latest spring menu features a variety of both classic and innovative dishes that will be perfect for the warmer months to come. Menu highlights include: **Grilled Asparagus & Parma Ham with Pecorino** (HK\$98), a twist on the classic Italian appetiser with a 63-degree egg slow-cooked for 50 minutes; **Baked Camembert Cheese with White Truffle Oil** (HK\$98) served with grilled bruschetta, rosemary, and pine nuts; **Toasted Garlic & Potato Soup** (HK\$68) puréed with Yukon gold potatoes to velvety perfection; the healthy yet refreshing **Lumpy White Crabmeat & Avocado Salad** (HK\$98) with crispy halved butter lettuce drizzled with coriander ranch dressing; and **Passionfruit Posset Pudding** (HK\$68) served with fresh raspberries for a tangy kick.

Executive Chef Jaakko Sorsa has specially created a series of dishes using Springer Mountain Farms' all-natural, free-range chicken which are raised on an antibiotic-free and vegetarian diet. Every order of the new-and-improved **Roasted 100% All-Natural Chicken** (available in HK\$348 for whole portion or HK\$178 for half portion) is made to order with herb-butter rubbed under the skin before roasting for ultimate juiciness, and is served with rosemary-roasted fingerling potatoes from France, grilled zucchini, coleslaw, and gravy. Chef Jaakko also brings a new style of cooking to traditional Buffalo wings with **Spicy All-Natural Buffalo Chicken Wings** (HK\$88), using the slow-cooked method to prepare whole chicken wings which is then served with a homemade variation of the classic Buffalo sauce.

The spring menu revamp even brings back a few local favourites, such as the well-liked **Pumpkin Seed-Crusted Silver Cod Fillet** (HK\$168) with black bean rice and fennel-zucchini salad as well as the **Blackened All-Natural Chicken with Grilled Vegetable & Chickpea Salad** (HK\$108) offering a flavoursome explosion of colours with pumpkin, zucchini, eggplant, baby carrots, tomato confit, marinated chickpeas, and rocket. The ever-popular **Fresh Mango Toffee Pie** (HK\$78) has also been improved, and is now served with fresh whipped cream and homemade chocolate sauce.

Make the most of the spring season with Cafe Roma's idyllic location by Ma Wan Tung Wan Beach, where you can enjoy a fun day out with the family and slow down for the evening with an ambient meal at our restaurant with stunning night views of Tsing Ma Bridge.

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Where to find Cafe Roma:

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About Cafe Roma

Cafe Roma is an all-day beachfront dining cafe that serves European cuisine, based on fresh, quality ingredients with a kitchen team managed by Executive Chef Jaakko Sorsa, who also oversees FINDS, the first and only Nordic restaurant and bar in Hong Kong. Cafe Roma is proud to have the best spot on Park Island, being the only restaurant with the wooden deck and open air by the beach. It offers all-time favourites such as pizza, pasta, burgers, steaks and healthy salads, paired with a good selection of wines, beers, creative cocktails and fresh fruit juices at the bar. Cafe Roma is also kids-friendly, offering a full kids menu with healthy ingredients for families with children. Pets are also always welcome at the restaurant. Cafe Roma is perfect for a quiet meal alone, a romantic date or a gathering for family and friends. The friendly team at the restaurant also easily accommodates private events such as cocktails, birthday parties, kids' parties, wedding receptions and reunions.

About GR8 Leisure Concept Limited

GR8 Leisure Concept is an innovative hospitality group based in Hong Kong that focuses on unique concepts in hotels, serviced apartment, restaurants, and bars. The group owns and manages properties including **The Luxe Manor**, the first designer boutique hotel in Kowloon; **Knight on Wyndham**, a serviced apartment conveniently located in the heart of Central; **Hotel Soul**, a chic boutique hotel in Suzhou, China; and a number of unique F&B outlets in Hong Kong and China including **Robata Zawazawa**, a Japanese robatayaki bar in Lan Kwai Fong and **Cafe Roma**, a beachfront, alfresco café located on Park Island, Ma Wan. Located within The Luxe Manor are two unconventional restaurants and bars: **FINDS**, the first and only Nordic restaurant in Hong Kong, and **Dada Bar + Lounge**, a Dadaism-inspired lounge with live music performances on weekends. Hotel Soul also boasts three distinctive restaurants including **Brasserie 101**, a stylish restaurant serving sublime Continental cuisine; **N.P.S. Congee Hotpot** that introduces a different kind of hotpot experience through rice-based congee soup; and **Ying Fook Heen Chinese Restaurant**, serving dim sum and Cantonese cuisine.

From 15 June 2013, the group acquired six additional brands within 1881 Heritage, including the 10-suite heritage hotel **Hullett House**, each with a spacious balcony and different theme; **The Parlour**, a glamorous and grand chinoiserie lounge for all-day dining and unique cocktails; **Loong Toh Yuen**, a Cantonese restaurant embodying the old Hong Kong teahouse culture; **St. George**, the signature fine dining restaurant serving contemporary French cuisine; **Stables Grill**, a casual yet hip eatery nestled inside the old horse stables of Hullett House; and **Mariners' Rest**, a British pub that still houses the original jail cells from the former Marine Police Headquarters.

For more details, please visit www.gr8lc.com.

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The crowd-pleasing **Baked Camembert Cheese with White Truffle Oil** (HK\$98) is served with grilled bruschetta, rosemary, and pine nuts and makes a great dish for sharing with friends or to enjoy as a drinking snack.



The all-new starter, **Grilled Asparagus & Parma Ham with Pecorino** (HK\$98), offers a twist on the classic Italian appetiser with a 63-degree egg slow-cooked for 50 minutes.



Every order of the new-and-improved **Roasted 100% All-Natural Chicken** (available in HK\$348 for whole portion or HK\$178 for half portion) is made to order with herb-butter rubbed under the skin before roasting for ultimate juiciness, and is served with rosemary-roasted fingerling potatoes from France, grilled zucchini, coleslaw, and gravy.

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The **Blackened All-Natural Chicken with Grilled Vegetable & Chickpea Salad** (HK\$108) makes a return from the tropical-inspired menu in 2013.



The improved version of the ever-popular **Fresh Mango Toffee Pie** (HK\$78) is now served with fresh whipped cream and homemade chocolate sauce.