



WHITE ASPARAGUS 'SOUS-VIDE'



BEETROOT RISOTTO



HOUSE-SMOKED SALMON FILLET

## ABOUT CHEF JAAKKO SORSA

Here at The Luxe Manor, all our event menus are created and designed by Finnish celebrity chef Jaakko Sorsa.

Jaakko was plucked from Helsinki, where he was instrumental in building up the success of two-Michelin-star restaurant, Chez Dominique. For ten years, he was in the chef team in the Presidential Palace of Finland and the executive board of Nokia. Jaakko was also invited to cook for Princess Takamado of Japan, Crown Prince and Princess of Denmark, Princess of Sweden and The Royal Family of Saudi-Arabia.

Jaakko is a celebrity chef par excellence – his creativity and innate joy in sharing the best of Nordic lifestyle and contemporary Northern European cuisine are a driving force for our brand.

The Luxe Manor 所有宴會菜單均由芬蘭名廚 Jaakko Sorsa 設計主理。

Jaakko 來自芬蘭赫爾辛基，是米芝蓮二星餐廳 Chez Dominique 的摘星功臣之一。曾擔任芬蘭總統府御廚和當地最大企業諾基亞的董事會私人主廚近十年，亦曾遠赴多個國家獻技，為日本皇室、丹麥皇儲夫婦、瑞典公主及沙地亞拉伯皇室等大人物下廚。

Jaakko擁有的出類拔萃的廚藝，憑藉天賦的創造力和北歐人喜愛分享的生活態度，以他的美食哲學為基礎，創作富樸實北歐風格的佳餚。

## ABOUT NORDIC CUISINE

Inspired by the generous Nordic seasons, majority of our award winning cuisine features seasonal ingredients imported directly from Northern Europe, and complemented with original Nordic cooking techniques such as smoking, curing, pickling and fermenting.

北歐風格的佳餚，既有極具現代簡潔感的精緻菜式，亦有以傳統烹調方法為主的家庭式套餐。菜單以北國四季作為靈感，大部分時令食材和海鮮均從北歐直接入口，配合煙燻、醃漬、發酵等北歐經典烹調手法，呈獻食物最清新、樸實、細緻的味道。



JAAKKO SORSA

Executive Chef, FINDS

Group Executive Chef, GR8 Leisure Concept  
Founder and Honoree President, Disciples Escoffier Hong Kong



SALMON IN SIX WAYS



CHEF JAAKKO'S SALAD