

NEWS RELEASE

10 May 2019

**FLORAL DREAM AFTERNOON TEA SET
AND AUTHENTIC JAPANESE CRAFT WORKSHOP
PRESENTED BY THE LOUNGE IN COLLABORATION WITH K11 KULTURE ACADEMY**

By popular demand since their April debut, “arteastic” afternoons featuring hands-on craft workshops, followed by an elaborate floral-themed tea set, will be presented once again at The Lounge at New World Millennium Hong Kong Hotel on 26 and 31 May and 9 June 2019. Offered in collaboration with **K11 Kulture Academy**, the upcoming workshops will feature *tsumami zaiku*, a traditional Japanese handicraft with origins in the Edo period. The idea echoes K11 Art Matsuri art exhibition (aka Japanese festival) in June.

In *tsumami zaiku*, small, square-cut pieces of *chirimen* (Japanese fabric) are pinched and folded with tweezers into hair accessories. Under the guidance of Kay Koo, a certified teacher from the Japan Tsumami Zaiku Association, guests will learn about the origin and the technique of this classic skill, and make their own hair accessory with no needles or thread required.

Details of the Tsumami Zaiku Floral Hair Accessories Workshops are as follows:

	Date and Time	Class Theme	Price
Class 1	26 May (Sunday), 2 to 5 p.m.	Sakura hairband for babies or headband for any age	HKD638 nett per person
Class 2	31 May (Friday), 2 to 5 p.m.	Floral barrette clips	HKD568 nett per person
Class 3	9 June (Sunday), 2 to 5 p.m.	Floral hairband for babies or headband for any age	HKD638 nett per person

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The session also features the Floral Dream Afternoon Tea featuring an artistic array of savouries and pastries inspired by a wide range of blossoms, bringing the beauty of the season to diners' plates. Pastry Chef Daniel Law has created a selection of delicate French pastries infused with floral elements, including Lychee and Rose Mousse Cake, Jasmine Tea Chocolate Tart, Osmanthus Jelly and Camomile Mousse, Roselle Filling and Vanilla Mousse, Raindrop Sakura Cake and homemade scones with fruit jams and clotted cream.

The tea set also features savoury treats created by Executive Chef Frank Pollak. Highlights include Foie Gras Mousse on Brioche with Fig Jam; Stilton, San Daniele Ham, Celery and Pecan Crunch; Smoked Salmon, Crème Fraîche and Ikura; Baked Abalone and Chicken Pastry, and more. The Sunday Floral Dream Afternoon Teas are extra special with additional premium items on the menu, including Lobster Vol Au Vent, Wagyu Burger and Alaskan Crab Filo.

The afternoon tea set comes with a choice of coffee, tea or herbal infusion. A selection of fruit and floral tea, only available during this promotional period, is recommended to enhance the experience and includes Whole Rose Bud, Flowering Osmanthus, Blackcurrant and Hibiscus, Raspberry and Rose, and Pineapple and Osmanthus.

To participate, please visit <https://kka.k11.com/en/> for registration and enrolment. Full prepayment is required and five-day advance booking is required.

All enrolled members will be upgraded to Artist KLUB Paid Members by which they can enjoy discounted Art Infinity Workshop listed on Kulture Academy Website in the future.

For details or enquiries, please contact K11 Kulture Academy at +852 3118 8070 or email k11artinfinity@K11.com.

About the Artist - Kay Koo

A certified teacher of the Japan TsumamiZaiku Association, Kay has established her own brand of ornamental accessories, "ChocoBerry," which matches Japanese elegance with modern designs, bringing the traditional craft into daily life to nature's beauty.

About K11 Kulture Academy

K11 Kulture Academy is an open platform that provides continuous courses and workshops to promote art, design, wellness, and art food. It provides a unique learning space for all ages, fosters exchanges between local artists and the public, helps incubate talent and promote arts, and echoes the three essential elements of K11: Art, People, Nature.

About The Lounge

The Lounge is a natural light-filled contemporary yet cosy "living room" environment conveying residential warmth for light meals and beverages. Guests can indulge in the signature afternoon tea set featuring homemade sweets and savoury delights, as well as a bespoke tea selection with over 20 distinctive varieties.

Available from 2:30 to 5:30 p.m., the regular weekday afternoon tea set is priced at HKD218 per person and HKD416 per two persons, while the weekend afternoon tea set is priced at HKD298 per person and HKD538 per two persons. Prices exclude 10% service charge.

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