

## IMMEDIATE RELEASE

### Destination Hotspot Komune Celebrates Spring with a New Brunch Menu

Komune @ Southside

Venue: Komune, Ovolo Southside, 64 Wong Chuk Hang Road



**12<sup>th</sup> Mar 2018, Hong Kong** – Newcomer and all-day restaurant **Komune**, whose modern, refreshing look and flavourful menu has kept diners coming back for more since the beginning of the year, is celebrating Spring and warmer weather with a brand-new brunch menu, launching on March 17. Curated by Michelin-experienced chef El Palanca (Alvaro Ramos), the menu will feature fresh additions, as well as some of the restaurant’s best sellers. Known also for its focus on drinks and affectionately referred to as B&F – rather than F&B – it’s no surprise that Komune’s brunch will be served up with two different free-flow drinks options.

Brunch at Komune is all about sharing, and dishes are inspired by chef El Palanca’s travels through Asia and his Spanish heritage. After choosing from a selection of delicacies from the buffet, which features cold cuts, cheeses, breads, as well as salads, seafood, a variety of terrines and – sure to become a firm favourite in no time – tacos, guests can pick two items to share from the starter menu. El Palanca’s *Hipster Toast*, *Ham Croquettes*, *Mama’s Meatballs*, *Spanish Broken Eggs*, *Green Wrap* and *Homemade Guacamole* are all available, with over half the dishes being vegetarian or gluten free. This course is then followed by a selection of mouthwatering mains, where diners can each choose one portion of the all-new *Oxtail Ragout Pappardelle*; *Chorizo and Manchego Burger with Onion Rings*; *Fish and Chips*; *Komune Brunch Flatbread*; *Benedictines or Florentines*; *French Toast with Fried Chicken*; *Salty HK-Style Eggette Filled With Manchego and Tomato*; and *Spanish Donuts with Dulce de Leche*.



As brunches are often boozy affairs, two free-flow options are sure to keep everyone satisfied. The first allows guests a free choice of cava, one red and one white wine, Pilsner Urquell beer, Bellinis, Mimosas and Komune Bloody Marys; the second is a more indulgent offering with the choice of Veuve Cliquot, the full beer menu, select wines, classic cocktails and four of Komune’s signature cocktails – which were developed prior to the opening in December by international cocktail consultancy Cocktail Professor.

The restaurant’s expansive garden terrace, which boasts impressive views of Hong Kong’s quiet, green southside, is the perfect sunshine spot for brunch enthusiasts, with large sun umbrellas supplying respite for those who seek it, while the colourful, stylish interior gives a sneak peek into the sleek open kitchen. The large folding doors and bar, which open up onto the terrace, ensure one area blends seamlessly into another.

“Komune is a place for friends and family to gather and enjoy themselves”, says Tim Alpe, COO of Ovolo. “As the weather gets warmer, the terrace is the ideal place to enjoy great sharing-style food and drinks in fresh air, and what better way is there to relax on the weekend than with a long and lazy brunch?”

The brunch, which launches on Saturday, March 17<sup>th</sup>, will be available from 12pm to 3pm every Saturday and Sunday. Priced at HK\$268\* per person, the free-flow drinks packages come at an additional HK\$240 and HK\$458 respectively and are available for 2 hours each. For those who want to prolong the party, Komune Above, the restaurant’s newly opened terrace bar on the 23<sup>rd</sup> floor of the Ovolo Southside, will be providing live DJ performances by in-house experience curator DJ Arun R, as well as extensions of the free flow drinks deals at reduced prices (HK\$188 and HK\$380 respectively). Guests will be able to enjoy Komune Above’s breathtaking views to cap off the perfect weekend.

To find out more about Komune or to make a reservation, check out their website at [www.komune.hk](http://www.komune.hk) or inquire via whatsapp at +852 6111 7345.

*\*Prices are subject to 10% service charge*

**Ends**

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## **For the Editor:**

### **About the Komune family: Komune and Komune Above**

Komune and Komune Above bring people together. A fresh Hong Kong concept built on key community collaborations, Ovolo Group have partnered with the world’s best for an all-day restaurant that dishes out creative cocktails and generous sharing plates. Drinks are signature blends from the renowned mix-masters at Cocktail Professor, while our menu is inspired by chef El Palanca’s globe-trotting adventures, blending Mediterranean, South American and Pan-Asian flavours.

## **About Chef Alvaro Ramos**

Alvaro Ramos is a Spanish chef and lifestyle blogger based in Hong Kong. Originally from Madrid, Alvaro relocated to Asia in 2012, first moving to Shanghai, China where he lived and worked for 4 years, before hopping over the water to Hong Kong where he is now based. Known under many aliases – Gafaspastas, Alvarito or simply ‘that crazy chef’ – Alvaro now practices under the name *El Palanca*, an affectionate pseudonym anointed him by his friends and customers which is derived from his mother’s maiden name Palancarejo.

First inspired by the food prepared with love by his abuela, El Palanca adopted an early interest in cooking. He started experimenting in his parents’ kitchen preparing food for family and friends, before beginning work at age 14 as a weekend kitchen assistant. His initial interest in food quickly grew into a full-on obsession and after leaving school in 2004 Alvaro enrolled into the *Hotel Escuela Comunidad de Madrid* where he undertook a full-time training program in cooking before moving on to the *Escuela Superior de Hosteleria y Turismo* to specialize in pastry and baking. After embarking on full time employment as a chef, Alvaro ascended through the ranks of the kitchen, feeding his insatiable appetite for cooking, increasing his portfolio of skills and experience whilst all the time continuing to develop his notoriety and unique personality as a chef. So far chef El Palanca has practised in restaurants across Spain and Asia, including but not limited to; Dos Palillos Barcelona (\* Michelin), La Terraza del Casino Madrid (\*\* Michelin), El Willy Shanghai and Tomatito Shanghai. Now residing in Hong Kong, Alvaro continues to satisfy his love for all things foodie by working freelance as a private chef, food consultant and lifestyle blogger.

## **About Cocktail Professor**

Cocktail Professor, an international hospitality bureau from Amsterdam, is acknowledged for their multiple successful & prize-winning projects all around the world for brands like W Hotels Doha, Koh Samui & Bali, Le Meridien Croatia, Park Hyatt Vietnam, Volkshotel in Amsterdam and many more. They are renowned for their creative approach where they try to tickle the five senses with their cocktail concepts and approach cocktail making as fine drinking. Cocktail Professor specialize in creative cocktails with rituals around drinks, visual presentations and unique flavour combinations.

## **About Ovolo COO Tim Alpe**

For over a decade Tim Alpe has had his eye on the prize to disrupt traditional hospitality. As progressive as he is personable, Tim has an international resume that spans New Zealand, Mainland China, the United Kingdom, Macau and Hong Kong. A global citizen who thrives on challenging the status quo in some of the world’s more challenging and often more traditional hotel markets.

Having several pre-opening assignments, an administrative take-over project, outlet rebranding and conceptualisations under his belt for such groups as the InterContinental Hotels Group Crowne Plaza and Holiday Inn Express brands, and Rhombus International Hotels Group, Tim has a detailed understanding of all facets of hospitality from the ground up with both property and regional level roles across food and beverage, sales and revenue, general management and corporate office leadership.

An applied hospitality and tourism degree holder from Pacific International Hotel Management School, Tim is the current Chief Operating Officer of Ovolo Group Hong Kong, leading the charge of reaffirming the much loved Ovolo brand.

## **General Information**

### Social Media:

Facebook – Komune

Instagram – @komunehk

Website – [www.komune.hk](http://www.komune.hk)



Hashtags: #komunehk #komunity #komuneallday

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Opening Times:

Breakfast from 6:30am; open all day, every day

Brunch served from 12pm to 3pm.

Reservations:

Reservations are available for Komune brunch, and can be made through the website, phone or via WhatsApp. For regular meals at Komune (not brunch), reservations are available for groups of 6 or more.