

## IMMEDIATE RELEASE

### All-day drinks and dining venue Komune to shake up the Wong Chuk Hang neighbourhood - opens 22 December

Komune @ Southside

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

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**19<sup>th</sup> Dec 2017, Hong Kong – Komune**, a new, fresh, fun drinks and dining venue officially **opens its doors on Friday, 22 December**. By teaming up with food, cocktail and entertainment experts, the stylish duplex all day dining restaurant is shaking things up in Hong Kong’s hottest up-and-coming neighbourhood - Wong Chuk Hang.

Located within the first remodeled warehouse turned chic boutique hotel Ovolo Southside, Komune provides a playful, hip environment with a large garden terrace that can also be rented out as a venue space. Colourful design elements including a shipping container bar add to the vibrant yet relaxed atmosphere. Guests can look forward to drinks mixed by Cocktail Professor, all the way from Amsterdam; innovative sharing plates by star chef El Palanca; as well as specialist wines, beers, teas and coffees sourced from all over the world, all served daily to the tunes of Experience Curator DJ Arun R. Partnerships with MAC and Grana complete the restaurant’s “Komunity”.

#### The Drinks

At Komune, drinks come first – it’s more B&F than F&B. Marking their debut in Hong Kong, Komune have partnered with international cocktail consultancy Cocktail Professor to concoct a bespoke menu for guests. The one-of-a-kind cocktails include *Chinese Ink*, a flamboyant representation of Hong Kong southside’s art scene, brought to life through colourful flavours of local lychee, tangerine & lemongrass combined with a rustic rye whisky; the *Ma Hang*, inspired by lush Ma Hang Park, a relatively healthy, green and refreshing cocktail that uses local herbs and fruit alongside a clean vodka; and *When It Rains Look For Rainbows*, a 24-hour infused pomelo gin combined with a homemade tequila and champagne syrup, and finished with bitters and salted ice – a drink that will appeal to those who enjoy more intense flavours.

“We’re very excited to partner with the Komune team to design a unique and daring product for the Hong Kong market”, explains Jarl de Vries, founder of Cocktail Professor. “Our inspiration was drawn from the venue and local neighbourhood. We sought to create a contrast between the raw and industrial, and the artsy and imaginary. The concept ‘From Warehouse to Wanderlust’ comes to life in an exciting way through visually stunning drinks with surprising flavor combinations.”

As a destination beverage hotspot, wine is vital to Komune. The extensive wine list has fun categories including “What’s a Sommelier?”, “I’ve Heard of a Sommelier”, “I Can Pronounce ‘Sommelier’” and “I Am a Sommelier”. The selection is centered around only new world wines, featuring delicious drops from renowned vineyards in New Zealand, Australia, Chile, South Africa and the United States.

And the drinks don’t stop there. Craft beers from New Zealand, Belgium (featuring the Komune exclusive “The Artist Beer”), the U.S, Australia, Italy and local experts Young Master have also found their way onto the drinks

list. These sit alongside a massive selection of draught and bottled beer, cider, homemade aperitifs / digestifs, gin, vodka, whisky, tequila, rum, cordials and brandy.

The Komune team also take coffee and tea *very* seriously. Exceptional boutique roasters from down under deliver the *Porter St Roast* from *Pablo & Rusty's*, a company dedicated to exploring sustainability and responsible business practices, while Pukka teas will fill the restaurant's extensive "Tea Library" with their 100% organic blends rich in natural oils and ethically sourced from over 50 countries from across the world.

## The Food

The only all-day dining venue in burgeoning Wong Chuk Hang, Komune has teamed up with award-winning and Michelin-experienced chef El Palanca (Alvaro Ramos), who has curated a selection of dishes that celebrate South American cuisine, Asian infused flavours and mouthwatering, sharing-style food.

"Komune's menu is heavily influenced by my life and travel passions", says El Palanca, who is originally from Madrid but has most recently lived in Shanghai and Hong Kong. "I love the variety and flavours of Pan Asian cooking. I was naturally inspired by the colours and combinations of cuisines from my travels and I have applied a creative Hong Kong twist on Mediterranean and South American sharing-style food at Komune."

El Palanca's menu includes an à la carte breakfast (including *Broken Eggs with Pancetta* and a *Hipster Toast*), a European inspired continental breakfast buffet, tapas, sharing plates and sweets. Items include the *Asian Pork Jowl Bao with Smoked Eel and Pickled Cucumber*, *Thai-style crispy Suckling Pig*, *Lobster Chips and Clams*, *Chorizo and Sake*.

Over 30% of the menu at Komune is vegetarian, vegan or gluten-free. The *Hipster Toast*, for example, comes in a vegetarian option featuring baba ghanoush and sautéed shitake mushrooms. On the 'smalls' menu guests will find dishes such as *Kale with Brussel Sprouts*, *Almond Praliné and Crispy Quinoa*; the tapas section offers *Rainbow Tacos* and the signature *Komune Flatbreads* (with red peppers, onion, garlic and goats cheese, or with pesto); while a sharing plate of *Confit and Grilled Local Vegetables from the Fresh Market* will be sure to keep everyone happy.

Even the dessert menu is an illustration of El Palanca's creativity in the kitchen, with items like *Liquid Cheesecake* and *Bread and Chili with Sweet and Spicy Chocolate* satisfying sweet tooth cravings. The star of the sweet show is Komune's surprising twist on a *HK-style Eggette*, or egg waffle.

The team behind Komune have also partnered with global brands to enhance the customer experience: Grana is styling the staff and MAC products including perfume can be found in the outlet's 'powder rooms'.

Expanding across two floors with a sweeping garden terrace which can accommodate over 60 guests, Komune is a friendly, open space with stunning views and eye-catching, innovative design elements, such as the stand-out bar. The venue is vibrant, modern and alive with natural light and greenery. With a capacity of over 150, Komune can also be rented as an events space for gatherings, parties, conferences or other occasions. Entertainment is another focus area for the team behind Komune, and they have brought on board Experience Curator DJ Arun R to create an entertainment program ensuring a lively atmosphere at all times – as well as providing the best tunes in town.

The restaurant will officially open to the public on Friday, 22 December, and everyone is invited to be part of the "Komunity".

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This announcement is distributed by CRED Communications Ltd. on behalf of Komune, Hong Kong. For more information, interview requests, media tastings and any additional requests please contact:

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**For the Editor:**

**About Komune**

Komune brings 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 with his wife Rosie and son Phoenix. 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

#### Contact:

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#### Opening Times:

Breakfast from 6:30am, open all day

#### Reservations:

Group reservations available for tables of 6 or more

Reservations can be made through the website, phone or via WhatsApp