





Date Night Must Go On With Restaurant in Room

- Following the success in Australia, Restaurant in Room arrives in Hong Kong

Travelling is not an option, dining out is off the table, and post dinner drinks are out the window, but Ovolo is here and ready to give guests some quality R 'n' R. Introducing Restaurant in Room (R in R), where the very best of private dining can be enjoyed in the comfort of a hotel room.

R in R was first launched in April 2020 at Ovolo Nishi's Monster Kitchen & Bar then again in May at Ovolo Woolloomooloo's Alibi. Staycation offers are a dime a dozen, but by bringing R in R to Hong Kong, Ovolo is offering guests a truly unique way to experience a change in scenery.

Guests can make it an intimate dinner for 2, invite a third wheel, or even make it a double date for 4, but Ovolo is here to make it all about them. Indulge in a 3-course menu, featuring hearty fare from Ovolo Southside's Komune, elevated vegetarian at Ovolo Central's Veda, and authentic Mexican from The Sheung Wan by Ovolo's Te Quiero Mucho. Feeling a spark or just slipping into a food coma after? Upgrade to stay the night and Ovolo will tack on a bottle of champagne and breakfast in bed the next day.

There's no need to worry about being confined to the house. Guests can still enjoy a great night out and live life, all while practising safe social distancing. Ovolo has also always liked a bit of good clean fun and now after going full OC/DC — Obsessive Commitment to Deep Cleaning - there's even less to worry about when dining or staying there. Having implemented 10 squeaky clean rules and regulations, guests can relax easily knowing they will be in good (thoroughly washed) hands.

Be quick because R in R is only open for limited bookings each day:

- Komune & Veda: 3-course dinner for HK\$350
 - Add champagne and a night's stay at Ovolo Southside for +HK\$500 Family & Friends room / + HK\$1000 suite
 - Add champagne and a night's stay at Ovolo Central for +HK\$700
 - o An overnight stay is inclusive of Ovolo perks (free WiFi, free minibar, and breakfast)
- Te Quiero Mucho: 3-course dinner for HK\$390

"The Hong Kong dining scene has seen many ups and downs over 2020, but we are about continually providing our diners with unique experiences across our venues; R in R offers just that," said Juan Gimenez, Food & Beverage Manager - Hong Kong. "R in R will allow Hong Kongers to still enjoy a dinner with friends, corporate meetings or date nights, all in the safety of a hotel room."

Now is the time to make the best out of any situation - so why settle for anything less? Come and enjoy a night's rest with your very own R in R private dining sanctuary.

Guests can view the menus and book through the Ovolo Hong Kong <u>offers page</u>. If guests already know they want to stay the night they can also email <u>reservations@ovologroup.com</u>.

- ENDS -

For further information and imagery requests, please contact:

Victoria Ko Senior Communications Executive, Ovolo Hotels HK t:+852 2165 1032 m (HK): +852 9855 9438

e: victoria.ko@ovologroup.com

Stephen Howard Group Director of Marketing, Ovolo Group t: +61 2 9331 9068 m (AUS): +61 435 106 187

e: stephen.howard@ovologroup.com

About the Komune family: Komune and Above by Komune

Kömune 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.

Address: 64 Wong Chuk Hang Road, Wong Chuk Hang

Phone Number: +852 3460 8157 Instagram: @komunehongkong

About Veda

VEDA comes from the Sanskrit word "vid", meaning "to know". VEDA is "knowledge" or "wisdom". Here, we celebrate Eastern and Western cultures and ingredients, bringing them together into a menu that is meant to be shared. We serve comfort vegetarian food with the philosophy of always using noble products and treating them with passion and care.

Address: 2 Arbuthnot Road, Central

Tel: +852 3755 3067 Instagarm: @vedahk

About Te Quiero Mucho

TQM is a buzzing two-storey eatery that serves up mouth-wateringly good Mexican cuisine, TQM is set to become a must-visit for dynamic travellers and city-dwellers alike.

Address: 286 Queen's Road Central, Central

Phone: +852 3423 3290 Instagram: @TQMHK

About Ovolo Group

Ovolo Group was founded by entrepreneur Girish Jhunjhnuwala in 2010 and has quickly become one of Hong Kong's largest and most dynamic independent owner and operator of hospitality firms. The Group provides both business and leisure guests with the best in effortless living across numerous hotels and F&B outlets internationally.

A collection of contemporary hotels that keep you connected to the little luxuries you love, all effortlessly included. The company prides itself on being in touch with the modern traveller through award-winning interior designs, detail-driven comforts, complimentary value-added services like the mini bar, breakfast, Wi-Fi, and more, and cutting-edge technology - all done in signature Ovolo style. At the 2019 HM Awards, Ovolo Hotels were acknowledged for Hotel and Accommodation Excellence, receiving the accolade "Hotel Brand of the Year".

A proud Hong Kong brand, Ovolo Group remains a family-owned and privately-operated business operating four two and four restaurants in Hong Kong, and six hotels and five restaurants across Australia in Sydney, Melbourne, Canberra and Brisbane. Ovolo is also developing two new hotels in Melbourne, Australia (South Yarra and South Melbourne).

Ovolo also has the By Ovolo Collective within its portfolio of hotels, a distinctive collection of four hotels each one unique, each one special, the more guests explore, the more they'll find. These include Nishi Apartments in Canberra Australia, Mojo Nomad Aberdeen Harbour in Hong Kong, The Sheung Wan Hong Kong launching April 2020 and Mamaka Kuta Beach Bali Indonesia launching late 2020.