

Leave Normal Behind With Ovolo's Unique Festive Menus



[November 2020] In a year of many twists and turns, why stick to the norm when it comes to the holidays? Running from December 24th – 31st, Veda in Ovolo Central, Komune in Ovolo Southside, and Te Quiero Mucho in The Sheung Wan by Ovolo will each have their own unique festive menu that leaves normal behind.

A vegetarian staple in Hong Kong, Veda is the ultimate spot for a cosy and intimate setting to celebrate your year-end dinner away from the rowdy crowds typical of that time of year. For \$398 per person, enjoy a 4-course menu featuring both new and classic dishes alike. Most notable is their rendition of the internet famous glazed and roasted watermelon but with Veda's signature flavours. To make the meal extra special, guests can add on a bottle of G.H. Mumm Cordon Rouge champagne for only \$500.

As a newly launched vegetarian concept, Kömune feels a sense of camaraderie with their fellow vegetable dishes that are always the side piece and never the main star of a meal. That's why this year, Kömune continues to celebrate "Year of the Veg" with a menu that makes veggies the star, highlighting the very best of what fresh vegetable produce can do. Colours and flavours will light up guests' palate and fill them with awe on just how satisfying a vegetarian feast can be. Kömune offers a plethora of dishes all designed for sharing at \$498 per person. Better yet, guests can add on \$100 for a 3-course wine pairing.

Don't count out Mexico over Christmas. At Te Quiero Mucho (TQM), guests can enjoy a hearty fare typical of Christmas, with a menu that showcases more than just tacos and burritos. Experience Mexican flavours like you have never seen before (especially in Hong Kong) with this new menu and you'll be sure to leave with full bellies and awesome vibes.

Juan Gimenez, F&B Manager, Ovolo Hotels Hong Kong, states, "It's very exciting to have such a diverse portfolio of restaurants within Ovolo Hotels in Hong Kong. It gives our team and the chefs that



flexibility to make Christmas uniquely theirs, giving ourselves an extra edge. Especially in this year, we just wanted to create something wholesome, inviting, yet still fun for the festive season.”

Check out the menus in full details and make your reservation through their website: <https://ovolohotels.com/ovolo/central/veda/>, <https://ovolohotels.com/the-sheung-wan/te-quiero-mucho/>, <https://komune.com.hk/>.

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Veda Menu:

1st course – choice of

- Soba noodle salad
Crispy buckwheat, shaved carrot, and ginger vinaigrette
- Pumpkin Pani Puri (V)
Roasted pumpkin, chickpeas, and spiced tangy water
- Lentil Salad
Tomato, cucumber, and spiced turmeric-lemon & herb vinaigrette

2nd course – choice of

- Roasted butternut Squash Soup
Pistachio and green cardamom
- Silk Route Momos
A Veda classic! Dumplings from Himalayas filled with spinach and ricotta paired with a tangy tomato chutney

3rd course – choice of

- Aloo Gobi (V, GF)
Baked cauliflower, crispy cumin seeds, roasted potatoes, and crunchy nuts



- Acorn Squash Korma
Stewed vegetables and spiced cashews, served with steamed rice
- Smoked Watermelon Ham (servers two, both guests must choose this)
Seasoned with Nepalese spices and smoked tableside

4th course – choice of

- Coconut and Banana Pie (V)
Macadamia and medjool base, agave, and young coconut
- Pumpkin Cheesecake
Miso caramel sauce

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

Instagram: @vedahk

Te Quiero Mucho Menu:

Starters – choice of

- Caldo de Camaron
Tomato based Mexican shrimp soup with ancho, pasilla peppers, and vegetables
- Apple and Pineapple Salad
Traditional Mexican Christmas salad made with apples, pineapples, nuts, and sour cream
- Tomato salad
Italian tomatoes with burrata and jalapeño pesto

Mains – choice of

- Pork Chop in Salsa Veracruz
Grilled pork chop, cherry tomatoes, capers, and olive tapenade
- Bacalao on Sourdough
Salted codfish with tomatoes, potatoes, and garlic on toasted sourdough
- Ox Tongue in Almendrado Sauce
Sous vide ox tongue with almond mole
- Broccolini
Grilled broccolini with mixed nut sauce

Dessert – choice of

- Churros
- House made churros with chocolate dip
- New York Cheesecake
- House made hearty cheesecake with fresh berries



About Te Quiero Mucho

A buzzing two-storey Mexican eatery, TQM is a must-visit for dynamic travellers and city-dwellers alike. Helmed by Guadalajara-native Chef Pepe, the TQM kitchen serves up well-sourced, modern Mexican fare that combines innovation and authenticity. TQM brings punchy flavours, traditional techniques and unsurpassable dishes to foodies' palates along with an impressive selection of artisanal tequilas and mezcals including boutique pours and beloved classics.

Address: 286 Queen's Road Central, Central

Phone: +852 3423 3290

Instagram: @TQMHK

Kömune Menu (All To Share):

Starters

- Crispy tofu, kale and butter lettuce, pomegranate, wasabi and yuzu dressing
- Carrot soup, coconut and ginger
- Beetroot momos with corn broth

Get Stuffed

- Roasted purple cauliflower, black olives, zucchini, and red pesto
- Butternut squash, mushrooms, and halloumi
- Roasted lentils with zaatar dressing
- Eggplant, tomato sauce, and parmesan cheese

Dessert

- Hazelnut and chocolate textures

About the Kömune family: Kömune and Above by Kömune

Kömune brings people together to enjoy 100% vegetarian, plant-based cuisine by the world's best. A fresh Hong Kong concept built on key community collaborations, Ovolo Group have partnered with quality global suppliers and choice local farmers to put together an all-day restaurant that dishes out creative cocktails and generous farm-to-table sharing plates. The menu comprises exceptional ingredients in unique forms where no two dishes will ever taste the same.

Address: 64 Wong Chuk Hang Road, Wong Chuk Hang

Phone Number: +852 3460 8157

Instagram: @komunehongkong

About Ovolo Group:

The Ovolo Group was founded by entrepreneur Girish Jhunjhnuwala and first entered the real estate market in 2002; it expanded into the hotel industry in 2010. Ovolo Hotels quickly became one of Hong Kong and Australia's most dynamic independent owner-operated hospitality firms by providing guests with the best in effortless living across hotels and food and beverage outlets.

The Ovolo Group is 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 by offering award-winning interior designs, detail-driven comforts, complimentary value-added services like the mini bar, breakfast, and Wi-Fi, along with cutting-edge technology - all done in



signature Ovolo style. At the 2019 HM Awards, Ovolo Hotels was acknowledged for Hotel and Accommodation Excellence, receiving the accolade “Hotel Brand of the Year”.

A proud Hong Kong brand, the Ovolo Group remains a family-owned and privately-operated business operating four hotels and three restaurants in Hong Kong, and seven hotels and five restaurants across Australia in Sydney, Melbourne, Canberra and Brisbane. Ovolo is also developing a new hotel in the South Yarra neighbourhood of Melbourne, Australia.

The Ovolo Group also includes the By Ovolo Collective, a distinctive collection of four hotels, each of which offers guests unique, special experiences. The collection includes Nishi Apartments in Canberra, Australia, Mojo Nomad Aberdeen Harbour in Hong Kong, The Sheung Wan in Hong Kong. A fifth hotel, Mamaka Kuta Beach, Bali, Indonesia, recently launched in November 2020.