



FOR IMMEDIATE RELEASE

23 October 2020

OVOLO'S TIFFINS BRIGHTEN UP AL DESKO LUNCHES

Everyone's Go-To Tiffin Wallah



The widely popular Indian-English term 'tiffin' refers to a plentiful lunch or bento box, expertly packed with nourishing and easy-to-consume meals for people on the go.

However, when it's done the Ovolo way, the tiffin is revamped to provide uniquely-crafted, comforting yet classy meals to be enjoyed at home – introducing Tiffin Wallah. With Tiffin Wallah, customers get a variety of world-class dishes in the form of a full on three-course meal, all plated in individual sections or all rolled into one neatly packed takeaway box. The biodegradable bamboo-pulp takeaway box is also completely sustainable, making it good for the tum and good for the planet.

Ovolo's tiffins can be eaten at or picked up from conveniently located venues around town. Kömune, VEDA, and Te Quiero Mucho (TQM) are now all offering this lunchbox movement all day long to satisfy early morning, lunchtime, and dinner cravings.

"At Ovolo, we don't like to do anything by halves. So it's no surprise that we've elevated the humble tiffin, creating tantalising meal combos that reflect our restaurants' unique culinary styles. Whether customers are vegetarian or not, with a variety of tiffins at all three Ovolo restaurants in Hong Kong, they are guaranteed a great, hearty meal at work or at home. This takeaway initiative is a great way to celebrate Year of the Veg and will certainly leave you feeling more than satisfied!" says Ovolo Group Founder and Hong Kong's pioneer of Tiffin Wallah, Girish Jhunjnuwala.

At Central's VEDA, the completely vegetarian menu is a celebration of food, created with gourmet, heartwarming and homemade flavours in mind. Comforting dishes to start with include the **Himalayan-inspired Silk Route Momos**, which are Nepalese dumplings filled with spinach and ricotta



with a dip of roasted tomatoes and Himalayan spices. More indulgent options such as the **Truffle Polenta** with a parmesan cheese shower are sure to hit the spot, or stay healthy with the **Whipped Avocado** or **Charred Cherry Tomatoes**. For the main event, choose between VEDA's classic **Aloo Gobi**, the **Puy Lentils** with sweet onion ragout, miso yogurt, spinach and toasted buckwheat, the **Corn Khichdi and Wild Mushroom Curry** served with pappadum. Every VEDA Tiffin includes a soba noodle salad, pani puri, and cheesecake for dessert.

Amongst the hustle and bustle of Sheung Wan, the TQM kitchen is where innovation and tradition collide, producing well-sourced, authentic, and modern Mexican dishes. For playful food that packs a punch, TQM's tiffin kicks off with guac and chips. Next up, choose between the **Taco Trio** (just ask the staff for the daily selection!), a **Chicken, Vegetarian, Pork or Beef Burrito**, the **Arroz a la Tumbada**, a traditional Mexican rice and sautéed vegetable dish with black aioli and a fried egg, or the **Chicken Breast with Mole Poblano**. To finish is a traditional **Arroz Con Leche**, Mexico's famed rice pudding.

The culture vultures of Southside will enjoy a sampling of Kömune's 100% plant-based, contemporary yet accessible tastes of the world. The international tiffin starts with a **Kale Salad with Pomegranate, Wasabi, and Yuzu dressing**. For mains, customers can choose between **Chickpea and Mushroom Curry with Coconut Noodles**, **Spiced Purple Cauliflower with Confit Piquillo Peppers and Smoked Eggplant Puree**, or **Grilled Veggies with Dill and Aioli**. A hearty side of **French Fries**, **Sauteed Broccolini**, or **Sweet Potato Hummus** can also be chosen. To top it all off, the set finishes with a delicious, vegan peanut butter cake – healthy yet sure to satisfy any sweet tooth.

Ovolo's pioneering Tiffins are now available daily at HK\$138 each when dining in, and only HK\$98 for takeaway - with options to add on takeaway non-alcoholic or alcoholic drinks.

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Press Images:

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MENUS:

Kömune Tiffin:

- STARTER
 - Kale Salad with Pomegranate, Wasabi, and Yuzu dressing



- MAIN – Choice of:
 - Chickpea and Mushroom Curry with Coconut Noodles
 - Spiced Purple Cauliflower with Confit Piquillo Peppers and Smoked Eggplant Puree
 - Grilled Veggies with Dill and Aioli
- SIDE – Choice of:
 - French Fries
 - Sauteed Broccolini
 - Sweet Potato Hummus
- DESSERT
 - Peanut Butter Cake with Chia Seeds, Coconut Milk, and Raspberry Coulis

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

VEDA Tiffin:

Each set includes a soba noodle salad, pani puri and cheesecake for dessert.

- STARTER – Choice of:
 - HIMALAYAN MOMO
Spinach, ricotta dumplings with a dip of roasted tomatoes and Himalayan spices
 - TRUFFLE POLENTA
Polenta balls, black truffle, parmesan, mayo
 - WHIPPED AVOCADO
Seasonal veggies, Avo whip, toasted pumpkin seeds
 - HUMMUS
Everchanging hummus, served with a side of warm Naan bread
- MAIN – Choice of:
 - ALOO GOBI
Baked cauliflower, crispy cumin seeds, roasted potatoes, crunchy nuts
 - CORN KHICHDI/WILD MUSHROOM CURRY
Corn porridge, mushroom curry spiced with turmeric & garam masala, pappadum
 - PUY LENTILS
Sweet onion ragout, miso yogurt, spinach and toasted buckwheat

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 Tiffin:

Each set includes guacamole and chips.

- MAIN – Choice of:
 - Taco Trio
Ask us for the daily selection!
 - CHICKEN BREAST W/MOLE POBLANO
Secret recipe de la Abuela
 - ARROZ A LA TUMBADA
Sautéed veggies, black aioli, fried egg
 - BURRITO VEG/CHICK/BEEF/PORK
Whatever is fresh, plus your choice of Chicken, Beef, Pork or Veggie

- DESSERT
 - ARROZ CON LECHE
Mexican rice pudding

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

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 and Mamaka Kuta Beach Bali Indonesia launching late 2020.

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