

**MEDIA RELEASE**

10 SEPTEMBER 2020

**UP IN SMOKE**  
**Celebrate Negroni Week – The Ovolo Way**



At Ovolo, it is believed the trinity of Campari, gin, and vermouth is best celebrated smoky. From Monday 14 September until Sunday 20 September, worlds and cultures will collide in celebration of Negroni Week as Ovolo Hotels goes 'Up in Smoke'. With travel currently limited, let your taste buds satiate your wanderlust wishes with the global flavours of Ovolo's unique restaurants 'Up in Smoke' Negroni menu. Cheers to that!

Serving up a menu of six specialty smoked Negronis from championed Ovolo bars across Australia and Hong Kong, each spirited rendition of the much-loved Italian cocktail will be available for guests to sip and savour for HK\$120 for one person and HK\$200 for two, whether in Sydney, Canberra, Brisbane or Hong Kong.

**'Up in Smoke' Menu**

**Smoked Hemp Negroni at Alibi Bar & Kitchen at Ovolo Woolloomooloo, Sydney**

Maple smoked blend of hemp infused gin, Campari, Cinzano 1757 Rosso, Dehydrated orange, Hemp seeds

**Smoked Persimmon Negroni by ZA ZA TA Bar & Kitchen at Ovolo The Valley, Brisbane**

Cherrywood smoked blend of persimmon infused gin, Campari, Lemon thyme infused Cinzano 1757 Rosso, Dehydrated persimmon

**Smoked Umeshu Negroni by Monster Kitchen & Bar at Ovolo Nishi, Canberra**

Mesquite smoked blend of yuzu infused gin, Umeshu, Campari, Candied yuzu

**Smoked Herbs Negroni by Veda Bar at Ovolo Central, Hong Kong**

Hickory smoked blend of rosemary infused gin, Campari, Lemon thyme infused Cinzano 1757 Rosso, Dehydrated orange, Burnt rosemary sprig



**Smoked Citron Negroni by Komune Bar at Ovolo Southside, Hong Kong**

Applewood smoked blend of citrus trio infused gin, Campari, Cinzano 1757 Rosso, Orange bitters, Dehydrated lemon

**Smoked Mole Negroni by Te Quiero Mucho Bar at The Sheung Wan, Hong Kong**

Pecan smoked blend of chili, Chocolate infused mezcal, Campari with a dash of Bittermans mole bitters, Cinzano 1757 Rosso, Dehydrated orange

No matter the Negroni, visit any Ovolo venue for a taste of global flavours with a unique kick. The smoked Negronis will be available at Alibi Bar & Kitchen in Ovolo Woolloomooloo, ZA ZA TA Bar & Kitchen at Ovolo The Valley, Monster Kitchen & Bar at Ovolo Nishi, VEDA Bar at Ovolo Central, Kömune Bar at Ovolo Southside and Te Quiero Mucho Bar at The Sheung Wan.

See what's on the menu at [ovolohotels.com](https://www.ovolohotels.com).

**-ENDS-**

**Up in Smoke – Negroni Week with Ovolo Hotels**

**Available:** 14<sup>th</sup> – 20<sup>th</sup> September 2020

**Venues:** [Alibi Bar & Kitchen](#) (Sydney), [Monster Kitchen & Bar](#) (Canberra), [ZA ZA TA Bar & Kitchen](#) (Brisbane), VEDA (Hong Kong), [Komune](#) (Hong Kong), [Te Quiero Mucho](#) (Hong Kong)

**Menu:** <https://ovolohotels.com/ovolo/offers/negroni-week-with-ovolo-hotels/>

**Press imagery of Negroni Week Cocktails:** [https://hindgroup-my.sharepoint.com/:f:/g/personal/ovaus\\_ovolohotels\\_com/EpBcF\\_Qt7UxMhnszflPyckBM6nG9buaPYSoF0b5zpDrZA?e=YI38Ym](https://hindgroup-my.sharepoint.com/:f:/g/personal/ovaus_ovolohotels_com/EpBcF_Qt7UxMhnszflPyckBM6nG9buaPYSoF0b5zpDrZA?e=YI38Ym)

**Press imagery of Ovolo Hotel Venues:** [https://hindgroup-my.sharepoint.com/:f:/g/personal/ovaus\\_ovolohotels\\_com/EuiPupQtiKNLg5AH9RvtI5ABvUTQbfYz9gcF1DEcs00aiA?e=NCl1ul](https://hindgroup-my.sharepoint.com/:f:/g/personal/ovaus_ovolohotels_com/EuiPupQtiKNLg5AH9RvtI5ABvUTQbfYz9gcF1DEcs00aiA?e=NCl1ul)

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**About Negroni Week:**

Negroni Week is an annual celebration of the iconic Negroni, presented by Imbibe Magazine and Campari, to raise money for charitable causes around the world.



Since its inception in 2013, participating Negroni Week venues have collectively raised nearly \$3 million. In the wake of the global COVID-19 pandemic, bars and bartenders have been affected particularly hard, and after years of helping others, now they are the ones that need support.

**About Ovolo Group:**

The Ovolo Group was founded by entrepreneur Girish Jhunjhnuwala and first entered the real estate market in 2002; then further 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.

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 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 Melbourne, Australia (South Yarra).

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.