

MEDIA RELEASE
28 January 2021

Ovolo Ready To Sweep Guests Off Their Feet This Valentine's



[January 2021] It's coming close to that time of year again where it is socially acceptable to display affection so publicly; Ovolo is ready to turn that tradition upside down. Ovolo believes everyone deserves to be pampered and loved any time throughout the year, and not just on one dedicated day. That's why starting 11th February, Ovolo will be launching 2 exciting initiatives – Suite Dessert and Forever Valentine – that are here to stay in addition to special menus for Valentine's weekend.

Desserts are always the best part of any meal, that's why it's saved for last. But what if dessert wasn't the last part of a meal? Ovolo's Suite Dessert will be arguably one of Hong Kong's most expensive dessert, but for good reason. The lavish price tag of \$1000+ comes with a hotel room, where you can enjoy your dessert, and a night's stay – there's no better way to end your night. Guests can enjoy their Suite Dessert from Veda (Ashwagandha Tiramisu with Ashwagandha cream, Amaretto sponge, and coffee foam) and Te Quiero Mucho (Flan de los Enamorados made with goat cheese custard and topped with an amaranth tuile and cherry coulis).

Whether it's celebrating Valentine's Day, an anniversary, or simply having a cute date night out, Ovolo has something for guests who prefer a little more oomph and excitement. Available at Ovolo Central, their Forever Valentine package gives you the ultimate date night experience. They've partnered with brands like La Maison du Chocolat, Sweet World, Found, Pernod Ricard, and more to create the ultimate date night box.

From 11-14th February, customers can also enjoy a special Valentine's Day menu at Te Queiro Mucho. TQM will serve up a 3-course menu with an optional (but recommended) free-flow drink package at \$298 for cocktails, red, white, and beer. If a casual but still decadent meal is preferred, customers can visit Veda for the best vegetarian around in Central and top their night off with a Suite Dessert or the Forever Valentine package.



Alternatively, if guests want a dine-out option after 6pm, they can opt for Ovolo's Restaurant in Room offer where dinner will be served in the comfort of their own private room, available at Ovolo Central or The Sheung Wan by Ovolo.

Make a reservation via Te Quiero Mucho's website (<https://ovolohotels.com/the-sheung-wan/te-quiero-mucho/>), Veda's website (<https://ovolohotels.com/ovolo/central/veda/>) or book the Forever Valentine package via the Ovolo website (<https://ovolohotels.com/>).

Ovolo is closely monitoring and following guidelines from the local health departments and HKSAR government, remaining compliant with any regulations. At the moment, all restaurants remain open until 6pm and will be available for delivery thereafter. They encourage all guests to regularly check their website and social media for any further updates as it relates to changes in regulations.

-ENDS-

Press Images: https://hindgroup-my.sharepoint.com/:f/g/personal/ovaus_ovolohotels_com/Eo2Lfw0lifxMogvX3_szxAIBTSrdlz9vuReslpt23BfaMQ?e=gGk3SZ

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Notes to the editor:

Te Queiro Mucho Valentine's Day Menu

Starters – choice of

- Carpaccio de Pulpo
Thinly slices octopus with celery, cucumber, red onion, and cilantro oil.
- Tuna Tataki
Sliced tuna dressed in a jalapeño sauce with pea tendrils, sliced jalapeños, and truffle essence.
- Vuelve a la Vida
Seafood cocktail with shrimps, scallops, oysters, octopus, chopped serrano chile, avocado, and cilantro in a fresh tomato-lime sauce.

Main – choice of

- Chamorro



Pork confit with cilantro serrano chile and caramelised onions.

- Arroz Poblano Con Callos
Seared scallops served over creamy poblano rice and topped with sautéed mushrooms and truffle oil.
- Turbot a la Talla
Catch of the day served with talla sauce.

Desserts – choice of

- Red Velvet Churros (V)
House made churros with chocolate dip.
- Flan de Cajeta
Goat cheese custard served with chocolate sauce and strawberries.

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 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

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.

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 through award-winning interior designs, detail-driven comforts, complimentary value-added services like the mini bar and breakfast, with cutting-edge technology. Ovolo Hotels have been acknowledged for Hotel and Accommodation Excellence, receiving the accolade "Hotel Brand of the Year", at the 2019 and 2020 HM Awards.



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. A new hotel is being developed in Melbourne, Australia, Ovolo 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 Q1 2021.