

FOR IMMEDIATE RELEASE



## Te Quiero Mucho Is Back! New Look, New Tacos, New Chef!



**(Hong Kong, 9 November 2021)** Hong Kong's best-loved authentic Mexican eatery and bar, Te Quiero Mucho is back with more tacos, stronger margs, and even better times!

The feisty Mexican Sheung Wan Mexican taqueria returns with a new look and an improved, refined menu by Mexico-native Head Chef Alejandro Ramirez Perez. Hand-picked artisanal crockery made in ancient mesquite wood ovens in Tonalá Jalisco Mexico reinforce TQM's next-level authenticity and make for a vibrant 'Gram snap too.

Guests will be sure to love the new three-storey bar and restaurant, with spiral connecting staircase granting easy access to all levels. Boasting not one, but two fully stocked bars, guests

can ensure that they have constant and easy access to their drinks at all times. The three-storey restaurant space naturally allows for flexibility in usage, where events, sit-down dinners, and dance floors can all occur simultaneously, no matter the time of day. Large communal tables and spacious banquets lend themselves to group revelry, whilst exposed brick is true to the casual taquerias of Mexico City and beyond. Those seeking a more intimate experience can wander down to the lower floors and pull up a pew in a quiet nook, while watching the Sheung Wan streets come to life.

Nine mouthwatering takes on the classic Mexican street food are featured on the new TQM menu which is one of the few Hong Kong locales to offer fresh and delicious tacos. The elevated tacos use quality premium ingredients, many of which are straight from Mexico, to ensure guests get an authentic experience. Some highlights include the **Lengua** or beef tongue (HK\$55), the must-try Baja-style **Pescado** or fish tacos (HK\$55), and contemporary vegetarian options like crispy **Zucchini** (HK\$55) with chipotle mayo, pico de gallo and piquant sliced cabbage. The rarely seen **Nopales con Queso** (HK\$44) boasting grilled cactus, cheese, salsa roja and pico de gallo is a unique addition to Hong Kong and reflects the authentic nature of TQM.

Ovolo Hotels' commitment to unbeatable vegetarian options is reflected through TQM's 60% veg-forward menu. The sustainability-focused offering has been carefully curated to minimise food waste, so that guests can feel real good about dining out. Classics like good ol' **Guacamole & Chips** (HK\$125) with a choice of tortillas or crispy veggies, a **Quesadilla Trio** (HK\$90) and moreish **Esquites** (HK\$88) Mexican corn with dry chilli, chipotle mayo and queso ranchero pave the way for an unparalleled taco feast.

A new feature is TQM's chef's signature ceviche special, which will be available every Saturday and Sunday, and be sure to save room for the taqueria's ever-popular **Churros** (HK\$70).

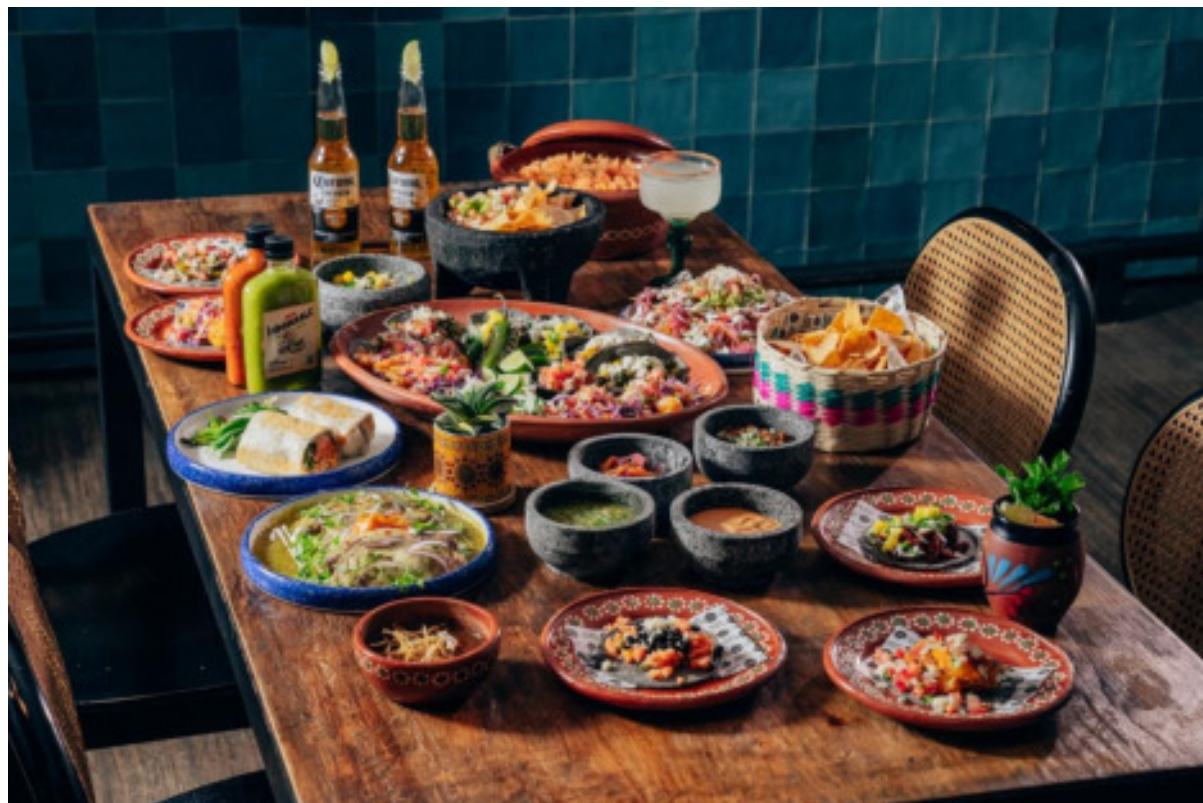
Wash back muchos tacos with **Classic** or **Mango Margaritas** (HK\$90), or be a little extra by opting for the **Mucho Grande** (HK\$200) version – a large format sharing cocktail that is as snap-worthy as it is sip-worthy. Also worth checking out is the delightful spiked **Horchata Borracha** (HK\$90) and the ultimate nightcap —TQM's signature **Otro Negroni** (HK\$100), made with mezcal, of course.

Guests should watch out for fun-filled events which will be hosted regularly at the elevated Mexican eatery. Coming up soon are the [Sounds Familiar Music Quiz](#) on 16 December, whilst the hip-shaking [Latin Party](#) will show up twice this festive season, on 4 and 31 December.

TQM is open from 11:30am until late, seven days a week. For reservations, please call +852 3423 3290 or book through [www.ovolohotels.com/the-sheung-wan/te-quiero-mucho](http://www.ovolohotels.com/the-sheung-wan/te-quiero-mucho).

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**Caption:** Hong Kong's best-loved authentic Mexican eatery and bar, Te Quiero Mucho Sheung Wan is back with more tacos, more margs' and more fun!

### **About Te Quiero Mucho**

A buzzing three-storey Mexican eatery, TQM is a must-visit for dynamic travellers and city-dwellers alike. Helmed by Mexico-native Chef Alejandro, 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 mezcal including boutique pours and beloved classics.

Address: 286 Queen's Road Central, Central

Phone: +852 3423 3290

Instagram: @TQMHK

Facebook: @TQMHK

Website: [www.ovolohotels.com/the-sheung-wan/te-quiero-mucho](http://www.ovolohotels.com/the-sheung-wan/te-quiero-mucho)

Opening Hours: 11:30am – 12am

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## **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 eight hotels and seven restaurants across Australia in Sydney, Melbourne, Canberra and Brisbane.

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, The Sheung Wan by Ovolo and The Aberdeen Harbour in Hong Kong, and Mamaka Kuta Beach in Bali Indonesia.

As of March 2021, Dash Living collaborated with Ovolo Hotels to launch two new generation of serviced rental solutions in Hong Kong. A total of 135 rooms and suites that form part of a new generation of serviced rental solutions for hyper-mobile millennials will be available for booking. The Aberdeen by Dash Living, soon-to-be converted from Mojo Nomad By Ovolo, offers 79 rooms ranging from studios to executive suites. The 56-room The Sheung Wan By Ovolo, only remaining under Ovolo's management for stays under 7 days, will offer units from studio, one bedroom, to family room options.

Ovolo acknowledges the Traditional Owners of the lands on which we are located. We recognise their continuing connection to land, waters and culture, and pay our respects to their Elders past, present and emerging.

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### **Media Contact**

Katherine Amara PR

Katie Forster

[katie@katherineamaraltd.com](mailto:katie@katherineamaraltd.com)

(852) 6778 1803

### **Hotel Media Contact**

Victoria Ko

[Victoria.ko@ovologroup.com](mailto:Victoria.ko@ovologroup.com)

(852) 9855 9438 / (852) 2165 1032