



FOR IMMEDIATE RELEASE

Compulsory quarantine. Made a little...Xtra Spesh.

If you have to stay in. Stay in, in style.



(December 2021, Hong Kong) Ovolo Central have launched their new and improved quarantine package called Xtra Spesh from Quarantine Concierge.

Quarantine Concierge was an initiative put together in mid-2020, much before the HKSAR government announced a designated quarantine hotel scheme. At that time, Ovolo was one of the first in the hospitality industry to actively try and break the taboo that is quarantine by offering something that would make returning residents feel welcomed. When a designated quarantine hotel list was announced, Ovolo knew to stay ahead of the game, they had to continuously innovate and improve.

Ovolo Central is Ovolo Group's Hong Kong flagship and their most premium, luxury property. When this hotel got added to the 5th cycle of designated quarantine hotels, Ovolo were determined to create an experience that was elevated from Quarantine Concierge. They combined their extensive knowledge from the past 18 months together with invaluable guest feedback received through weekly Social Session Zoom calls and ongoing market research to create Xtra Spesh.

Guests can get the golden treatment at Ovolo Central and experience the highest standard of service. This package is all about personalising guests' stay with a list of carefully curated partners, so they can get a taste of Hong Kong while quarantining within their rooms.

People love food. It's an undeniably important part of the quarantine experience. Knowing that pre-ordered or arranged meals may not always fit guests' in the moment cravings, that's why Ovolo Central



partnered with nearby restaurants to provide guests with additional meal options from Monday through Sunday. Each day features a curated menu from a different partner plus a post-quarantine incentive to encourage guests to visit them.

The partnered restaurants are all centrally located near the hotel to ensure guests always receive their delivery fresh and hot. Ovolo wanted to ensure partners align with their values used for their usual quarantine partnerships, so not only do the local grassroots brands chosen do so, but they also offer a variety of cuisines throughout the week, with a range of healthy and indulgent options.

- **Monday** – Amalfitana Central
 - **Post-quarantine incentive:** 10% discount and a complimentary shot of limoncello
- **Tuesday** – Treehouse
 - **Post-quarantine incentive:** 15% discount and a special surprise
- **Wednesday** – Feather & Bone
 - **Post-quarantine incentive:** complimentary dessert or drink
- **Thursday** – Ding Dim 1968
 - **Post-quarantine incentive:** 10% discount
- **Friday** – Te Quiero Mucho
 - **Post-quarantine incentive:** complimentary choice of taco and a margarita
- **Saturday** – Ho Lan Jeng
 - **Post-quarantine incentive:** complimentary pint of local draught beer
- **Sunday** – Baan Thai
 - **Post-quarantine incentive:** one time 50% off, a complimentary bottle of wine, complimentary dessert, and 2 for 1 mains

An anonymous guest staying in Ovolo Central's radio suite says, "Very well-equipped room with microwave, Nespresso machine, kettle, mini bar with drinks, yoga mat, resistance bands, cutlery sets, [and] happy hour every day!" Regarding the Xtra Spesh meal options, the guest adds, "There is an option of getting other food from outside restaurants [at an] addition cost; I tried the dim sum and it's really good."

Visit Ovolo's website for more information at [ovolohotels.com](https://www.ovolohotels.com) or book a room via their reservations team at reservations@ovologroup.com.

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For further information, please contact:

Victoria Ko

Senior Communications Executive, Ovolo Group HK



T: +852 2165 1032

E: victoria.ko@ovologroup.com

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.