

VEDA

VEDA Presents the ART.FULL. Dinner Degustation

Chef Raul Tronco and Riya Chandiramani collaborate in an elaborate 9-course art-dining experience.



[HONG KONG, 7 March 2023] In celebration of art month, VEDA, Hong Kong's cutting-edge contemporary Indian restaurant, has launched **ART.FULL dinner with VEDA**. From the **13th-26th of March**, Chef Raul Tronco and Hong Kong-born Indian artist Riya Chandiramani will join forces to create an exclusive 9-course art-dining experience priced at **HKD\$ 1688**. As part of the experience, Riya has created **50 limited-edition works of art** signed by herself and Chef Raul for every guest to take home.

Chandiramani is an Indian artist whose body of work explores bold ideas with intricacy and wit. Most known for her vibrant cereal box series, her work reflects the myriad cultural influences and experiences that have shaped her identity, such as East meets West, traditional meets modern, and spiritual meets material. Chef Raul has curated a menu inspired by Riya's journey and artistic style, both of which draw a strong connection to Indian cuisine.

The menu is designed in steps that will take guests on a step-by-step culinary journey starting with a vibrant nectar called **Kanji**, the perfect potion to prime the digestive system for the flavour journey ahead. 'Step 1' is **Marinated Beetroot, Baby Spinach, and Pickles**, a masterpiece of vibrant ingredients and textures, reflecting the vivid pallet in Riya's work. The **Avo Dahi Puri** in step 2 symbolises Mother Earth's bounty, a creamy blend of avocado, smashed beans masala and

sweet yoghurt explosion unifying all the flavours in one bite. The **Tofu Chilla Cannelloni** was created, based on Riya's favourite flavours, including a scrambled tofu filling and turmeric bechamel foam, resembling the brightly shining sun in Riya's creations, Step 4 on the journey is the **Jackfruit Tikka Masala Taco**, bursting with bold spices and wrapped in a blue corn tortilla, followed by morish **Grilled Marinated Paneer, Maitake, Sweet Mahkahi Gravy** and creamy **Morel Mushroom Risotto**. Closing out the menu is the **Game Changer**, a refreshing lemon and lycee sorbet designed to cleanse the palette before the **Sweet Ending - which has to be found**. The creatively presented dessert will keep guests guessing, but worth the wait!

Executive Chef Raul says, *"To me, this collaboration is exactly what VEDA is about - a modern, innovative take on Indian cuisine. After I met Riya, I was inspired to create a menu which resonates with her childhood memories and deep connection to Indian food and vegetarian food. The menu will take guests on a balanced culinary journey across vibrant flavours and presentations inspired by Riya's lively artwork."*

Chandiramani says "Without revealing too much, this artwork is a rare self-portrait where I reveal myself as a mother goddess channelling the abundance and energy that Earth provides, taking inspiration from ingredients and dishes on the menu. We are both artists in our own field, and think guests will really see both our passion for our work shine in this menu."

The first 10 bookings to the ART.FULL dinner menus will receive a VIP art experience as part of Art month celebrations.

Chandiramani will be showcasing her collection at Art Central with Vain Projects, a new venture by Young Soy Gallery.

- ENDS -

Download High-resolution imagery [here](#)

For reservations, please visit [here](#)

VEDA

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About VEDA

Veda is a celebration of the Earth and all that comes with it. Crafted by our chefs, vibrant vegetables champion our menu with dishes that are minimally processed, rich in flavour, yet

simplistic by nature. From the familiar to the original, our plant-forward menu evolves seasonally and encourages exploration into the complex yet natural world of vegetables.

Veda is committed to giving back to the Earth by minimising waste in our kitchen, and using sustainable materials and practices wherever possible.

About Ovolo:

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 Group quickly became one of Hong Kong and Australia's leading independent hospitality brands 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, and 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 2019, 2020 and 2022 HM Awards.

Ovolo Group is currently operating 13 hotels and 14 restaurants & bars under two brands, Ovolo Hotels and By Ovolo Collective, across Hong Kong, Australia in Sydney, Melbourne, Canberra, Brisbane, and Bali.

Whilst Ovolo Hotels remains the core of Ovolo Group's ethos, providing a uniquely rich experience full of eye-catching art and vibrant interiors alongside its signature Perks, it also operates By Ovolo Collective a distinctive collection of hotels - each one unique, each one special, the more guests explore, the more they'll find.

At Ovolo, it all starts with our own people – whose care, creativity and passion for hospitality create a 'feel-good' factor that keeps guests coming back time and time again. Whose effervescence and bright minds help make every day, and every stay – an experience filled with wonder.

Ovolo also recognises the activities of our hotels and restaurants have the potential for negative impacts on the environment and community if not properly managed. Ovolo is committed to achieving best-practice environmental and social sustainability. When people do good, they feel good. So, we aim to be a force for good. On every level – from its individuals to its communities and our planet – it's clear for all to see. We care.

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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