

MEDIA ALERT

October 2023

'Get Plant'd' At Ovolo Hotels For World Vegetarian Month

Celebrating a Series of Plant-based Dining Events and Offers

[Melbourne, Tuesday, 3 October, 2023] This October, award-winning designer hotel group, *Ovolo*, celebrates the third year of its meat-free commitment with extraordinary food and drink experiences, including the Greatest Hits menu, *Lona Misa's* new menu launch, Plant'd Dinner Series and two *Za Za Ta x VEDA* Four-Hands dinner events.

[Greatest Hits Menu](#)

Ovolo is honouring World Vegetarian month by showcasing the group's Greatest Hits Menu for \$85pp available across all Australian plant-based restaurants, including *Lona Misa* (VIC), *Alibi Bar & Dining* (NSW), *Monster Kitchen & Bar* (ACT) and *Za Za Ta* (BNE) expect to see dishes such as:

- Crusted parsnip served on a bed of vibrant otoñal mole topped with mojo rojo, smoked tarragon and fermented kohlrabi finished with fresh herbs – a star dish from the popular South Yarra Latin restaurant, *Lona Misa*;
- Beetroot kibbeh nayyeh, served with smoked yoghurt, farm pickles, and a delightfully crispy golden wattle seed cracker bread from Brisbane's Middle Eastern hotspot *Za Za Ta*;
- A light and refreshing Watermelon sashimi with Japanese seaweed and pickled ginger from Canberra's refined vegetarian restaurant, *Monster Kitchen & Bar*;
- BBQ cauliflower shawarma, topped with labneh mornay, kohlrabi and curry leaf, another hit from *Za Za Ta*;
- VEDA's signature Smoked paprika escabeche, marinated paneer with grilled Maitake florets on makhani curry;
- And to finish, *Za Za Ta's* decadent Pistachio baklava ice cream sandwich and sumac jam with citrus notes.

[Fiesta de Primavera with Shannon Martinez at Lona Misa](#)

On Wednesday, 11 October, renowned plant-based chef and culinary director, Shannon Martinez returns to the kitchen alongside head chef Pamela Tomio to welcome the new spring-summer menu at *Lona Misa* – celebrating the best of in-season produce and Latin-style cooking. For one night only, hear from both chefs whilst feasting on four courses for \$99pp that celebrate the very best of Latin flavours and plant-based dining. Expect wood-fired bread, coconut oyster mushroom ceviche, Jospier-roasted sugar loaf cabbage with mojo rojo and green sea dressing, plus more from 6:30pm.

[ZA ZA TA x VEDA Four-Hands Dinner Events](#)

Indulge in a soulful blend of contemporary Indian and Middle Eastern cuisine. Michael Jackson, Executive Chef of Queensland's top vegetarian restaurant, ZA ZA TA and Raul Tronco, Executive Chef of VEDA combine forces to deliver a five-course feast over two evenings. Join them on Wednesday, 25 and Thursday, 26 October, for \$79pp.

[Let's get Intimate with Shannon Martinez at Alibi Bar & Dining Event](#)

A plant-based offering like no other, celebrate World Vegetarian Month on Monday, 18 October, with an official Plant'd Dinner hosted by Shannon Martinez. Throw in some talks with the renowned plant-based chef as you feast on a vegetarian playground at \$89 per person.

This initiative encourages all guests, be they normally-not-veggie-but-sometimes-flexitarians and vegans, to help create a better world via their meals this October. Last year, Ovolo doubled down on its 'Veg Pledge' – a commitment to serving up bold, locally sourced, and utterly irresistible, exclusively plant-based menus at all Ovolo Hotel restaurants and bars.

For more information about Ovolo's Vege Pledge and offers, visit:

<https://ovolohotels.com/plantd-by-ovolo/>

- Ends -

Hi-res imagery: [via Dropbox](#)

About Ovolo's 'Plant'd'

2023 marks the third year since Ovolo introduced Plant'd, becoming the world's first hotel collection with entirely plant-based menus. Ovolo Hotels' menus burst with rich aromas, vibrant colours, and irresistible flavours, all part of the 'Veg Pledge'.

Whether you're a veggie enthusiast or considering a meatless meal or two this month, the menus at Ovolo Hotels will ignite culinary curiosity. Ovolo Hotels is passionate about vegetarian and plant-based cuisine that's not only good for you but also good for the planet.

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.