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Plant-forward Hotel Group Tells Hong Kong to 'Get Plant'd' this World Vegetarian Month

Ovolo Celebrates with Vegetarian Greatest Hits Menu and a Four-Hands Dinner with Executive Chef Michael Jackson from ZA ZA TA Brisbane



[HONG KONG, 26 September 2023] This October, the award-winning designer hotel group Ovolo is celebrating its meat-free commitment with an **exclusive menu of Ovolo's Greatest Hits** from across the hospitality group's most notable vegetarian destinations worldwide. Also part of the lineup is a 2-night **four-hands dinner with Executive Chef Michael Jackson of Queensland's Top Vegetarian Restaurant, ZA ZA TA** with **Executive Chef Raul Tronco of VEDA**.

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 their 'Veg Pledge' – a commitment to serving up bold, locally sourced, and utterly irresistible, exclusively plant-based menus at all Ovolo Hotel restaurants and bars.



Plant'd Greatest Hits at VEDA and Kömune - \$498 per person

In 2022, Ovolo Hotels made headlines by becoming the first hotel brand globally to commit to a vegetarian-led offering, Plant'd, across its hotel restaurants. Now, in honour of World Vegetarian Month, the group puts forward a mouth-watering selection of Ovolo's Greatest (vegetarian) Hits Set Menu (HK\$498) across their plant-based restaurants to get guests thinking about the benefits of a vegetarian diet with salivating vegetarian and plant-based dishes from Lona Misa, ZA ZA TA, and more. The curated set menu is available all month long at **VEDA and Kömune** and includes shared entrees, a choice of one main, and a decadent dessert to finish off the experience.

To start, guests will be treated to a **Crusted Parsnip** served on a bed of vibrant otonal 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.

Showcasing the beauty and diversity of green cuisine, entrees include a flavourful favourite, **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, and a light

and refreshing **Watermelon Sashimi** with Japanese seaweed and pickled ginger from Canberra's refined vegetarian restaurant, Monster.

For mains, options include the renowned **BBQ Cauliflower Shawarma**, topped with labneh mornay, kohlrabi and curry leaf, as well as VEDA's signature **Smoked Paprika Escabeche**, marinated paneer with grilled Maitake florets on makhani curry.

For a salivating finish to the dining experience, guests will be treated to an irresistible dessert from Za Za Ta, a decadent **Pistachio Baklava Ice Cream Sandwich and Sumac Jam** with citrus notes that beautifully balances out the richness of the ice cream.



ZA ZA TA X VEDA Four-Hands Dinner with Executive Chef Michael Jackson and Executive Chef Raul Tronco | 18 & 19 October | HK\$458

Indulge in a soulful blend of contemporary Indian and Middle Eastern cuisine for two nights only as Executive Chef Raul Tronco teams up with Executive Chef Michael Jackson from Za Za Ta - Brisbane's popular Tel Avivian vegan and vegetarian restaurant, in an exclusive dinner menu (\$458) on the 18th and 19th of October.

The **5-course set menu** delivers a distinctly modern twist to centuries-old flavours from both Middle Eastern and Indian cuisines whilst celebrating 'veg' through innovative techniques.

To discover the menu and make a reservation, visit <https://ovolohotels.com/plantd-by-ovolo/>

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Caption: The Greatest Hits Menu: 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



Caption: From the **Greatest Hits Menu**, the renowned **BBQ Cauliflower Shawarma**, topped with labneh mornay, kohlrabi and curry leaf and VEDA's signature **Smoked Paprika Escabeche**, marinated paneer with grilled Maitake florets on makhani curry.



Caption: **Greatest Hits Menu** includes the decadent **Pistachio Baklava Ice Cream Sandwich** and **Sumac Jam** with citrus notes that beautifully balances out the richness of the ice cream.



Caption: **ZA ZA TA X VEDA Four-Hands Dinner** includes **Halloumi Donut with chilli jam** and the **Jerusalem spiced mushroom shish, creamed spinach, parsley chermoula** from Za Za Ta



Caption: Off the **ZA ZA TA X VEDA Four-Hands Dinner** menu is the decadent **Chocolate halva pudding, banana and date cremeux, kataifi.**

About VEDA

Veda, which originates from the Sanskrit word "vid" meaning "to know", represents knowledge and wisdom. Veda is a celebration of the earth and all that comes with it. Crafted by Executive Chef Raul Tronco, the vibrant vegetable champions on our menu are dishes that are minimally processed, rich in flavour, yet simplistic by nature – welcome to a world of contemporary vegetarian Indian cuisine. From the familiar to the original, our plant-forward menu evolves seasonally and encourages exploration into the complex yet natural world of vegetables – Indian reimagined. Veda is committed to giving back to the earth by minimising waste in our kitchen, using sustainable materials and practices wherever possible.

Tasting complex, yet natural flavours should be more of a celebration than a sacrifice. Veda's contemporary Indian vegetarian dishes are not centred around the "without"; they are rather focused on the "with" - food with flavour, with texture, with creativity, with thought, with soul. Indian reimagined across breakfast, brunch lunch and dinner, all in the heart of Central Hong Kong.

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.

VEDA at Ovolo Central

2 Arbutnot Rd, Central

Ph: 3755 3000

w: www.ovolohotels.com

w : Veda.com.hk

Kömune Ovolo Southside

64 Wong Chuk Hang Rd

Wong Chuk Hang, Hong Kong

Ph: 3460 8100

w: www.ovolohotels.com

Media Contact

Katie Speakman

katie.s@amaracomms.com

(852) 5743 2110

Katie Forster

katie@amaracomms.com

(852) 6778 1803