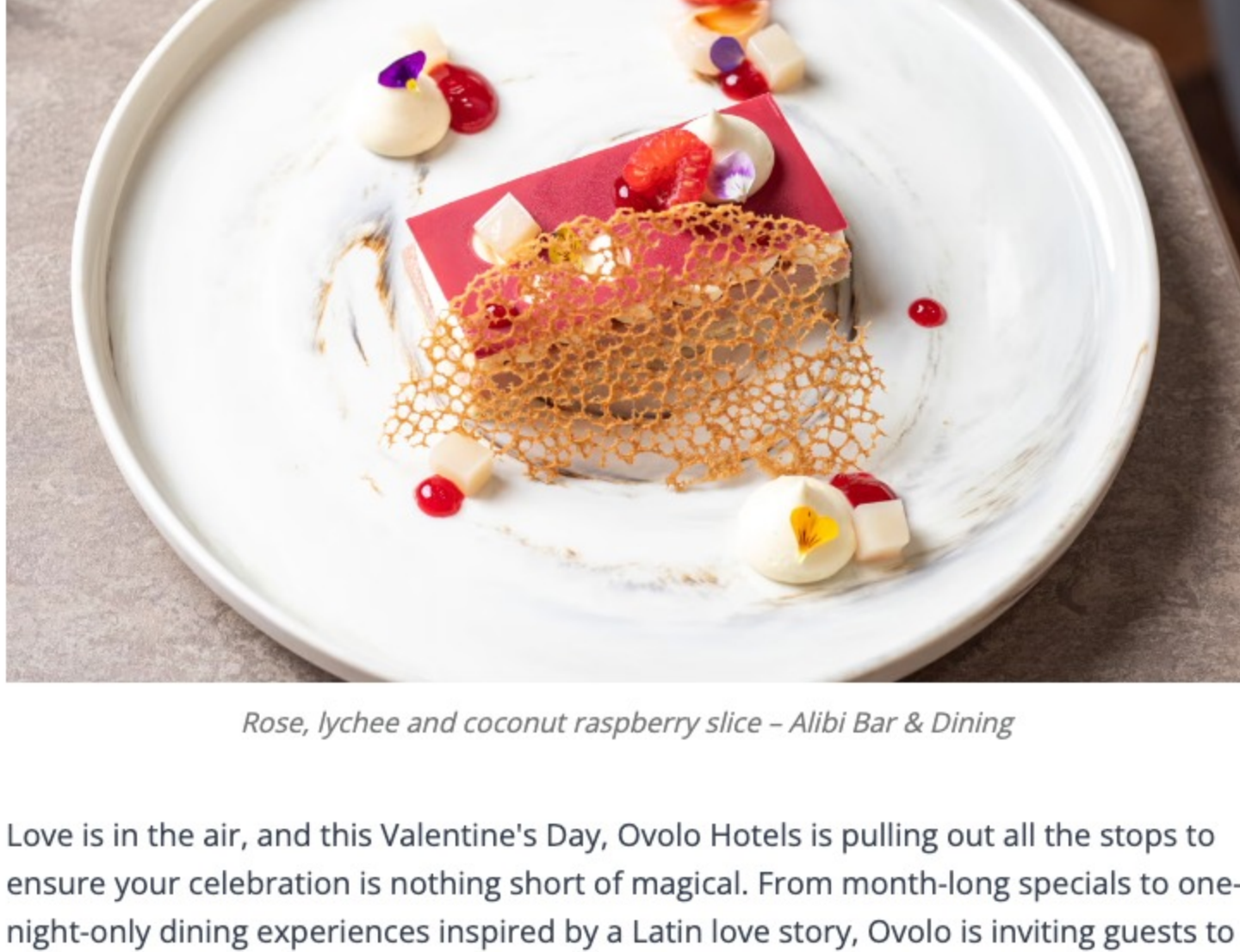


# 'Love Me Do' At Ovolo Hotels

Celebrate Valentine's Day All Month Long With Special Offers From The Award-Winning Hotel Group

23 January 2024



Rose, lychee and coconut raspberry slice – Alibi Bar & Dining

Love is in the air, and this Valentine's Day, Ovolo Hotels is pulling out all the stops to ensure your celebration is nothing short of magical. From month-long specials to one-night-only dining experiences inspired by a Latin love story, Ovolo is inviting guests to indulge in a romantic escape with your special someone.

## [San Valentin, A Latin Love Story At Alibi Bar & Dining](#)

[6 Cowper Wharf Roadway, Woolloomooloo NSW 2011](#)

This Valentine's Day, immerse yourself in a Latin-influenced dining experience created by chef, Erik Contreras at plant-led restaurant, *Alibi Bar & Dining*.

Drawing on Latin culture, where drama and passion intertwine, the five-course menu is full of bold flavours to evoke romance.

Expect a glass of sparkling on arrival followed by an indulgent feast including slow-cooked kohlrabi carpaccio, grilled king trumpet mushrooms with baby zucchini, pistachio sauce and roasted petals of shallot, a charred fig salad, beetroot ravioli filled with creamy vegan feta cheese and truffle paste and for dessert, a choice between Rose, lychee and coconut raspberry slice or yogurt & blackberries compote.

Erik Contreras shares, "The ravioli we'll be preparing is a special recipe learnt from a renowned Peruvian chef which has been passed down in his family for generations. He claims it was the dish that captured his wife's heart, which is why it remains on his menu to this day.

"Our salad, inspired by Sydney's summer gardens in full bloom, will also share a burst of colour on the plate, with seasonal leaves and squash dressed in a blood orange, hibiscus rosella and pomegranate dressing," he concludes.

**Date:** Wednesday, 14 February

**Time:** From 6:30 PM

**RRP:** \$99 per person and includes a glass of sparkling

**Bookings:** [Open Table](#)



Burrata and Sourdough – Mister Percy

## [Mister Percy](#)

[139 Murray Street, Pyrmont, NSW](#)

This Valentine's Day, neighbourhood wine bar, *Mister Percy* is celebrating love with live music and a romantic seven-course, set menu created by head chef Carmela Cordero.

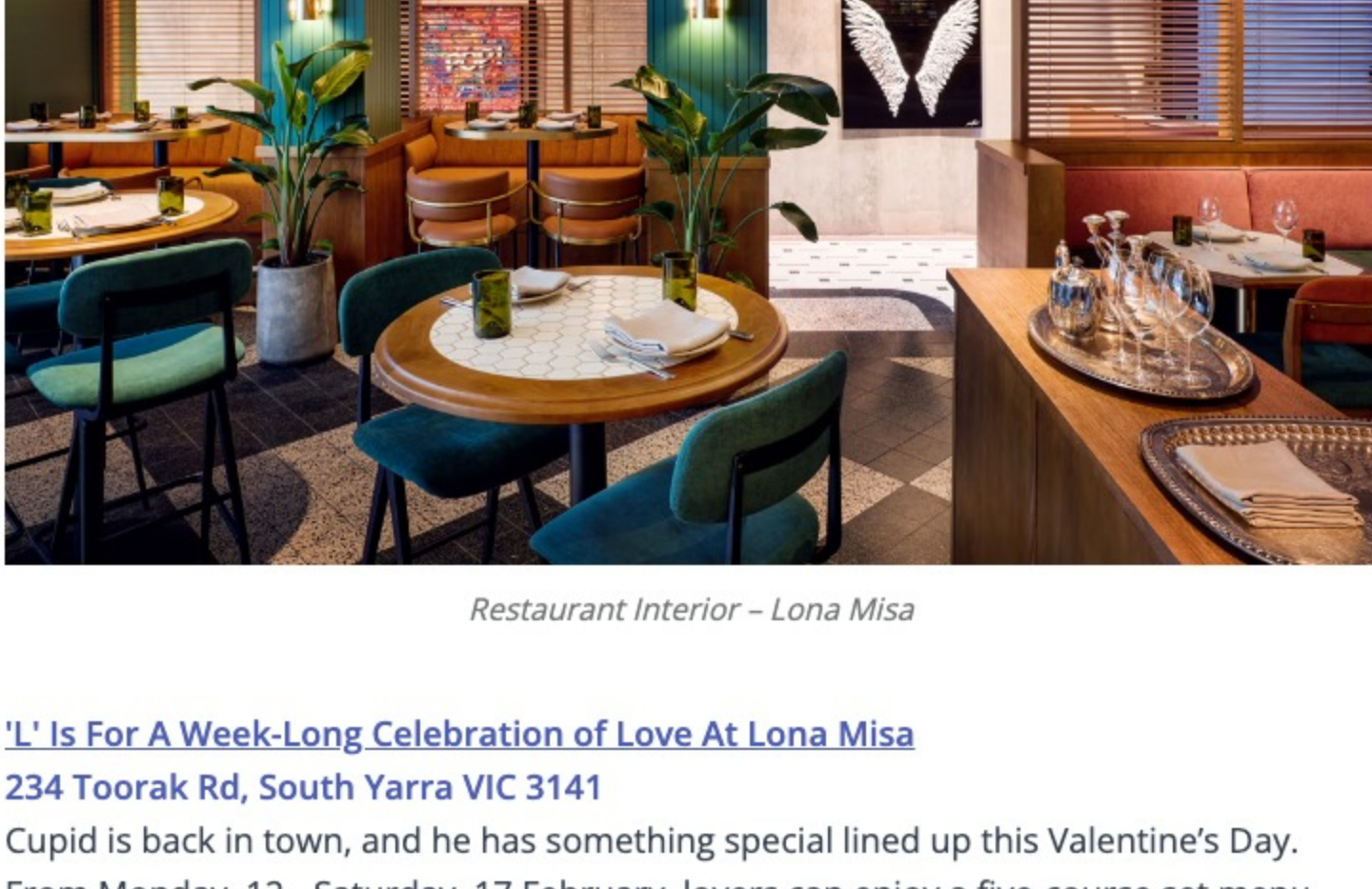
Guests can enjoy a selection of dishes including, burrata with pistachio furikake and sourdough crouton, calamari with romesco sauce and Jack's Creek Black Angus flank steak with whiskey butter and roasted kipfler potatoes. To finish indulge in a deconstructed cheesecake with matcha crumble and lemon granita.

Bookings include a glass of Taittinger Champagne on arrival (\$99pp), or for those feeling decadent, optional beverage add-ons include a bottle of Taittinger Champagne (\$130pp) or hand-curated matched wines (\$144pp).

**Time:** From 6:30 PM

**RRP:** from \$99 per person

**Bookings:** [Here](#)



Restaurant Interior – Lona Misa

## ['L' Is For A Week-Long Celebration of Love At Lona Misa](#)

[234 Toorak Rd, South Yarra VIC 3141](#)

Cupid is back in town, and he has something special lined up this Valentine's Day. From Monday, 12 - Saturday, 17 February, lovers can enjoy a five-course set menu that heroes stone fruits created by Head Chef, Pamela Tomio along with a complimentary glass of Taittinger Rose Champagne on arrival.

To start, expect corn and chilli rissoles with plum crema bandera skewers with dried apricots, 'stracciatella' with grilled peach and a side of grilled focaccia. For the main course, savour the flavours of a lionsmane 'steak', with nectarine tango chimichurri paired with a grilled radicchio salad with fermented macerated cherries vinaigrette.

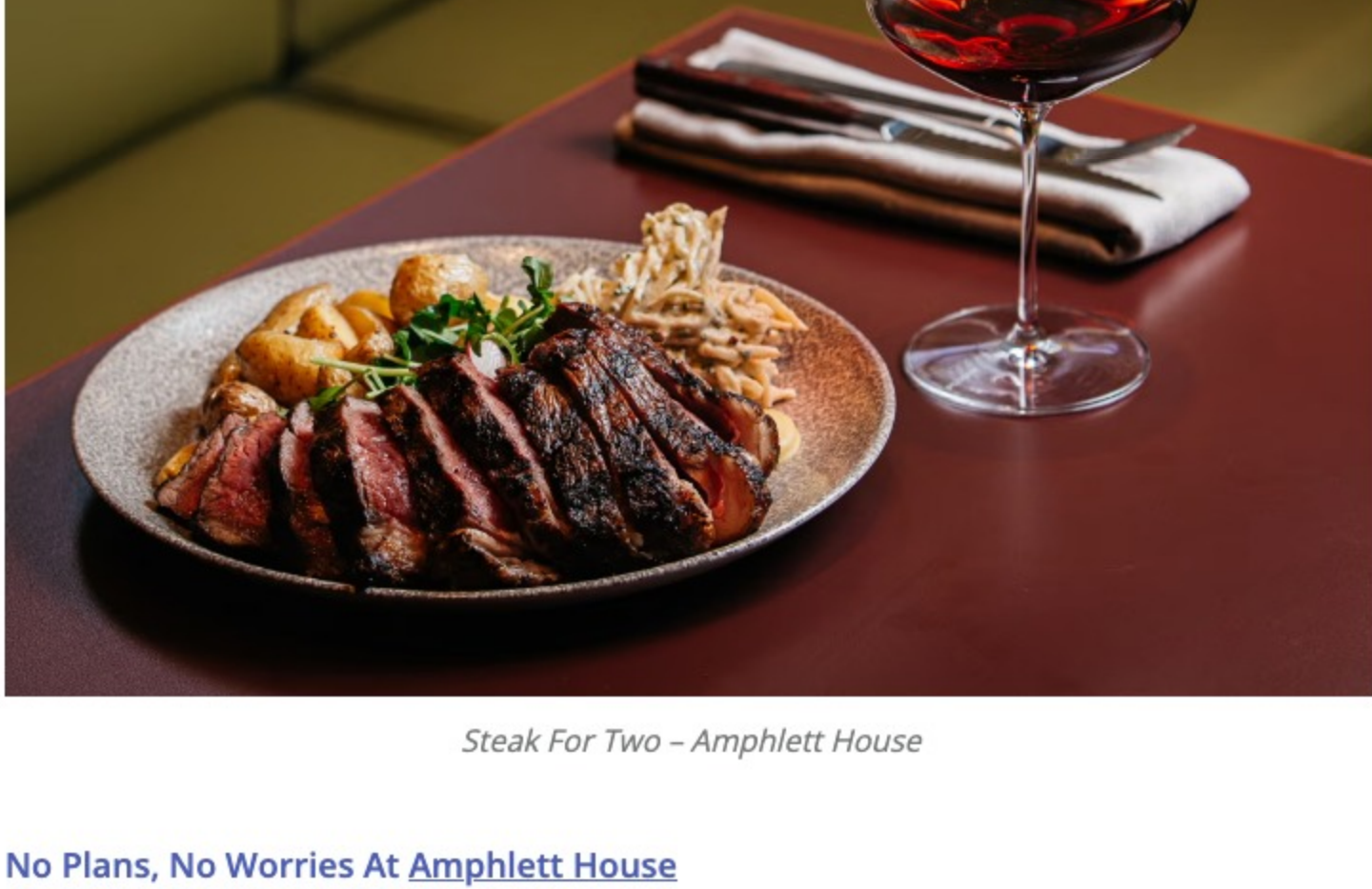
As an extra dose of indulgence, tuck into a second main of smoked calabaza served over lentil and apricot stew.

To finish, enjoy a decadent, yet refreshing camomile chocolate mousse with red plum meringue, beets apricot and nut crumble and lemongrass yoghurt ice cream.

**Dates:** Monday, 12 - Saturday, 17 February

**RRP:** \$120 pp

**Bookings:** [Here](#)



Steak For Two – Amphetlett House

## [No Plans, No Worries At Amphetlett House](#)

[19-25 Little Bourke St, Melbourne VIC 3000](#)

There are no strings attached at Amphetlett House this Valentine's Day. Embrace simplicity and enjoy your lover's company with a \$79 steak for two and a complimentary glass of house sparkling.

**Time:** From 6:30 PM

**RRP:** \$79 pp

**Bookings:** [Here](#)



Restaurant Interior – Monster Kitchen and Bar

## [Be Monster's Valentine At Monster Kitchen and Bar](#)

[25 Edinburgh Ave Canberra, ACT 2601](#)

Spoil your Valentine at Monster Kitchen and Bar with an all-inclusive, six-course set menu, highlighting the vibrant flavours of in-season summer vegetables.

Upon arrival, expect a glass of Taittinger Rose Champagne and a gazpacho shot paired with crispy sourdough. The plant-based continue with a mixed mushroom platter with whipped Persian feta, watermelon tiradito with puffed quinoa and a beetroot risotto accompanied by spiced yoghurt braised cabbage.

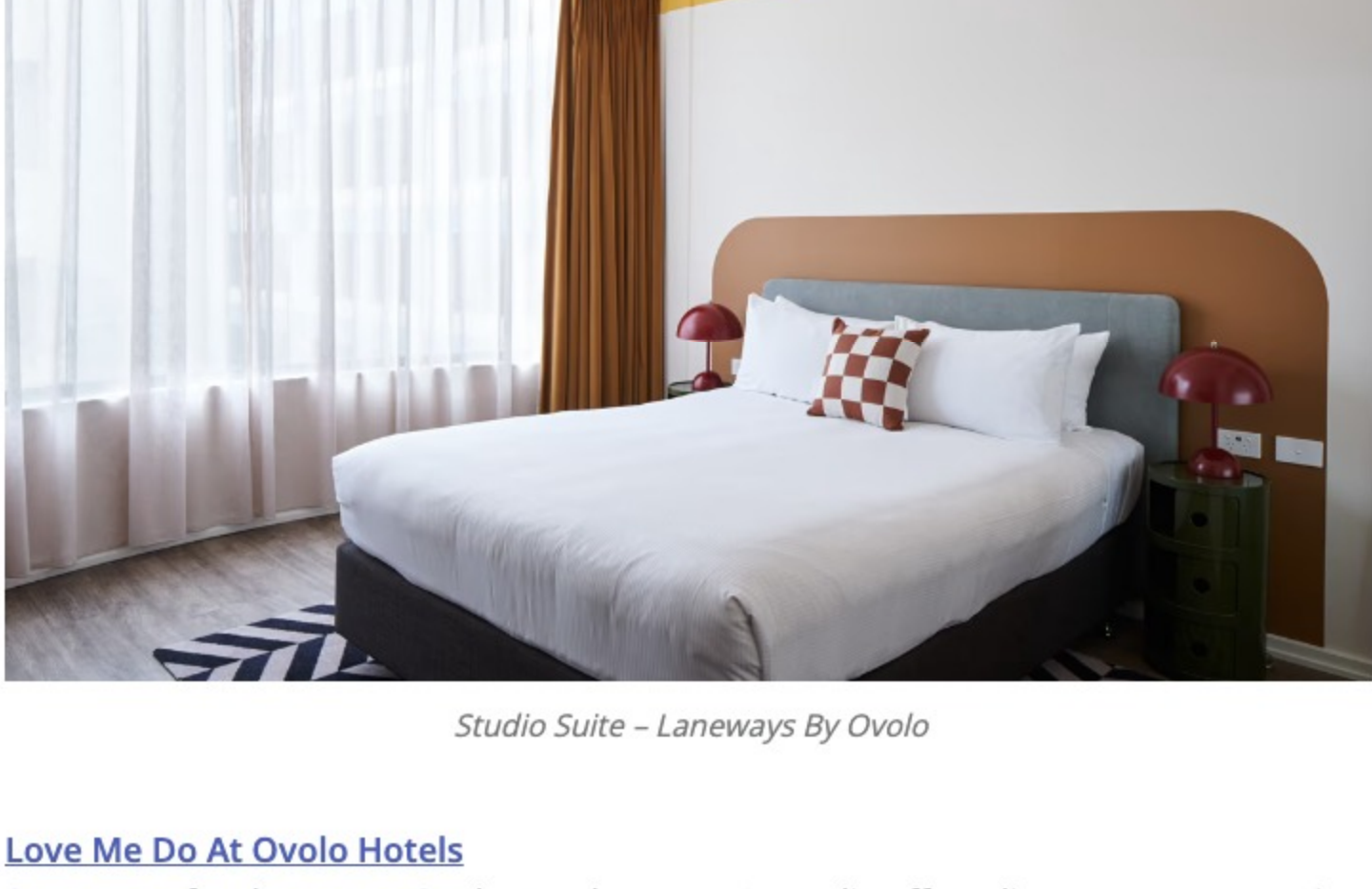
A pre-dessert 'lemon explosion' palette cleanser offers a burst of freshness before leading to the grand finale – a house-made tiramisu served tableside, complemented by the decadent addition of a special 'Monsters love potion' cocktail.

For those looking for beverage pairings, there's the option to enhance the experience with either the 'zero proof' non-alcoholic pairing or the 'perfect pairs' matched beverages.

**Time:** 6:00 pm or 8:00 pm

**RRP:** \$149 per person

**Bookings** [here](#)



Studio Suite – Laneways By Ovolo

## [Love Me Do At Ovolo Hotels](#)

Save room for dessert as Ovolo Hotels across Australia offers diners a sweet surprise. For the entire month of February, the award-winning group is giving guests the option to book a room for the night if they order dessert for a sumptuous price.

Room types and pricing are below:

- Superoo Room at Ovolo Woolloomooloo (NSW) – \$399
- King Room at Woolstore 1888 (NSW) – \$269
- Studio Suites at Laneways By Ovolo (VIC) – \$299
- Boogie Room at Ovolo South Yarra (VIC) – \$239
- Original Sun Room at Ovolo Nishi (ACT) – \$249

\*Note, this offer is subject to availability and can only be booked at one of the listed venues: Alibi Bar & Dining, Mister Percy, Amphetlett House, Lona Misa and Monster Kitchen and Bar when ordering dessert

-Ends-

**Notes to editors:**

**Media image gallery:** [here](#)

**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. 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.

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.

**For media enquiries please contact:**

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