



Press Release

For Immediate Release

NEW CULINARY HOT SPOT SPRINGS UP IN HONG KONG'S SOUTHSIDE

Ovolo Southside opens the doors of its modern Mediterranean restaurant CIRQLE and new nightlife destination ABOVE

Hong Kong, 8 August 2014 – [Ovolo Southside](#) the newly opened New York-style warehouse conversion and latest member of [Design Hotels™](#), now welcomes guests to **CIRQLE**, a new restaurant concept presenting exotic takes on Mediterranean delicacies, and **ABOVE**, a showpiece rooftop bar rich in revolutionary street art, wild cocktails and stunning views overlooking the lush green surroundings of Southside.



Photo Caption: CIRQLE

CIRQLE

Set on the fourth floor of Ovolo Southside, CIRQLE is a 'modern alternative bistro' serving up creative and healthy Mediterranean style East-Asian cuisine within relaxed canteen-inspired surroundings. Featuring an open kitchen and expansive outdoor terrace, guests can either enjoy their meals while watching the chefs working at full speed, or relax outside to soak up the sun and artsy vibe of the rising Southside district.

Steered by the passionate and experienced chef Krzysztof Bandel, the CIRQLE menu is packed with fresh and distinctive flavours and a bevy of vegetarian and healthy options bound to impress diners. Using globally sourced ingredients, a generous amount of exotic Arabic spices and Southeast Asian seasonings like sumac, za'atar, lemongrass and Japanese curry oil, Chef Krzysztof has created a different take on classic Mediterranean dishes with subtle twists.



Taking the Ovolo approach that ‘the best things should be free’, CIRQLE serves freshly chilled, fruit-infused water complimentary for every restaurant guest. Never settle for just still or sparkling water again, with a rotation of great flavours on offer including cucumber, mint and lemon, and grape and pineapple.

CIRQLE is an all-day restaurant. The breakfast menu and buffet* are served from 630am – 1030am. Lunch served from 12nn – 3pm features an international ‘tapas’ style menu, perfect not only for hotel guests but also executives in the neighbourhood looking for quality but affordable meals. Dinner starts at 6pm when guests will be served with a la carte delicacies which will become a feast of its own.

Signature dinner dishes include **12oz Grain Feed Cedar River Sirloin** prepared with fume French fries and Sichuan BBQ sauce; **Bucatini with Littleneck clams** seasoned with lemongrass and Japanese curry oil; **Lomi Lomi Salmon Salsa**, a Hawaiian inspired ceviche starter; **Broiled Alaskan Black Cod** with beetroot miso, baby corn and Japanese fava beans; and, **Trofie with Maitaki Mushroom**, which is a stimulating vegetarian pasta dish with bold Asian flavours. Rounding off the menu are creative desserts, including **Pumpkin Panna Cotta** finished with coffee and black pepper and **Passion Fruit Mousse**, which are definitely not to be missed.

“The menu at CIRQLE is like a journal of my cooking and travel experience,” explains Chef Krzysztof. “There is story behind every dish. The names of each may dish appear typical, but I hope to amaze the guests with flavour.” The London trained chef originally specialised in classic French cuisine and has previously worked in innovative restaurants in Hong Kong including Lily & Bloom, The News Room and The Press Room.



Photo Caption: ABOVE



ABOVE

Located at the top of Ovolo Southside, ABOVE is pure eye-candy. The district's first rooftop bar features a breath-taking panorama across Wong Chuk Hang to the leafy Shouson Hill, with the cable cars of Ocean Park and Southside beaches beyond. Featuring exquisite modern cocktails shaken and stirred by professional bartenders, intimate spaces clad in edgy street artwork, and a first class new sound system, ABOVE is well-positioned to be the hottest venue of the summer to escape from the hustle-and-bustle of the city.

Inspired by Hong Kong's revolution from industry to artistry, ABOVE is an edgy, iconoclastic nightlife venue with raw industrial design touches and specially-curated street art throughout, much like the hotel itself. As guests enter past the mazy doors, they are met by a sleek bar space with a striking backdrop painted by celebrated LA-based artist duo Cyrle, custom ceiling graphics above, and open views of the city below. Stepping out onto the open-air terrace reveals the full 180° panoramic view across Wong Chuk Hang and Cyrle's full wall-sized mural - "Rise Above" – depicting a revolutionary Chinese uprising against an imaginary dynasty. Those looking for more privacy can use the intimate and futuristic VIP room 'BEYOND' or head up the stairs, past the neon 'Made in Hong Kong' sign, to the private garden ABOVE ABOVE where colourful quirky chairs and green Astroturf await more nightly entertainment.

From their post 23-stories above the new Ovolo Southside, guests of ABOVE can enjoy an innovative, and naughty, menu of specialty cocktails. Selections from the new menu include the aptly named **Anti Oxidant** – a blend of Grey Goose vodka, Cointreau, mixed berries, basil and lime – along with the **Le-Souk** with Żubrówka, Rosé, Peach Liqueur, Strawberry, Basil and Lemon and the **FB*** with Maker's Mark, Crème de Figs, Egg Whites and Lemon. The menu also includes creative incarnations of classic cocktails such as the **Morning Zest** and **Earl Grey Gintini**.

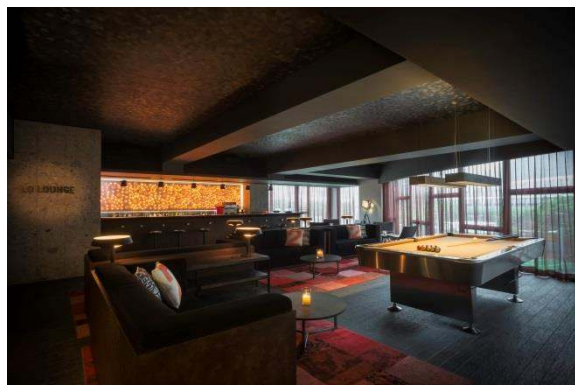


Photo Caption: LO LOUNGE



LO LOUNGE

A signature feature among all Ovolo Hotels, the 24/7 LO LOUNGE is an extension of the check-in counter on the Lobby Floor. Offering free snacks and soft drinks all day* and free Happy Hour (6-8pm daily) drinks* as part of Ovolo's renowned *all-inclusive* service*, LO transforms at night with the pumping sounds of a guest DJ, a snooker table and a wide array of cocktails amid raw and sexy utilitarian surrounds.

CIRQLE – 4/F, Ovolo Southside, opening hours: lunch 12nn – 3pm; dinner 6pm – 11pm

ABOVE – 23/F, Ovolo Southside, opening hours: 5pm – 1am

CIRQLE, ABOVE and LO LOUNGE are the F&B establishments in the newly opened [Ovolo Southside](#), located at No. 64, Wong Chuk Hang Road, Aberdeen, Hong Kong. For more information or to make a reservation, please telephone +852 2165 1000 or visit www.ovolohotels.com.

**all-inclusive* service available to hotel guests only

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About Ovolo Southside

A centrepiece of the Southside region's booming urban regeneration, Ovolo Southside is Hong Kong's first New York-style warehouse conversion hotel and a member of Design Hotels™. Located within a former industrial building, the hotel is an interactive design stage showcasing contemporary art against a backdrop of industrial-inspired interior design. Alongside regularly changing displays of experimental art and high-impact LED wall art, Ovolo has enlisted talented artists from around the world to contribute to this revolutionary art hub. The ultimate destination for a choice cut from the creative industries, the 162-room hotel is located in Wong Chuk Hang, once a centre for heavy industry and now a revitalised artists' quarter, home to studios, galleries, bars and boutiques.

About Ovolo Hotels

Founded by Girish Jhunjhunwala in 2002, Ovolo has become one of Hong Kong's largest independent hotel and serviced apartment owner-operators in little over a decade by providing business and leisure guests with the best in effortless living. The company keeps in touch with the modern traveller through award-winning interior designs, detail-driven comforts, focused all-inclusive services and cutting-edge en-suite technology, all done in a signature style. A proud Hong Kong brand, Ovolo remains a family owned and privately operated business with a charitable core. The company now runs seven hotels and serviced apartment properties in Hong Kong Island and West Kowloon and four hotels in Australia. With the recent projects in Australia and others being considered across Asia, Ovolo is now taking the brand to a larger, international audience and giving more shiny happy people a chance to enjoy their bright rooms and bright ideas.

High res images are also available at the following FTP link:

<ftp://impactasia.sys.hk/>

login: ovolosouthside

password: ovolosouthside

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