

Captions for LinkedIn and Twitter

Note:

LinkedIn captions are numbered 1

Twitter tweets are numbered 2

Golden Berries:

1. One post with a long-form informative caption.

Golden Berries: The Little Golden Globes From Highlands



Encased in a papery husk, golden berries hailing from South America fill your taste buds with a unique sour pack of goodness. Their distinctive tart and tangy taste similar to tropical fruits make these unusually good berries a staple at KOA to garnish dishes and desserts, salads, and smoothies. These brightly colored tiny spheres popping out of their leaves once fully grown and unveiling their regal color to the world inspire our chefs to present their uniqueness amidst the array of colors.

2. Two posts with two short captions.



#Goldenberries from South America encased in a papery husk with its distinctive tart and tangy taste is a staple #atKOA to garnish dishes and desserts, salads, and smoothies.
#DineAtKOA



Did you know that #goldenberries come out of their husks only once fully grown?
#TooCuteToEat

Oyster Mushrooms:

1. One post with a long-form informative caption.

Oyster Mushrooms: The Fanned Out Fungi



With fresh-shucked oyster-shaped caps and fanned-out gills, *Pleurotus ostreatus* takes on a subtle, savory anise flavor. Interestingly, they are found growing on decaying wood and are considered unhealthy if found on healthy trees. When cooked, its spongy texture turns into a uniquely velvety texture with a slightly chewy taste. To add to a variety of cuisines, our chefs saute, stir-fry, braise, roast, fry, or grill the edible fungi and bring out their deliciousness to our guests' taste buds.

2. Two posts with two short captions.



With a slightly chewy taste, oyster mushrooms can be sauteed, stir-fried, braised, roasted, fried, or grilled. How do you like your mushroom cooked? #OysterMushrooms
#DineAtKOA



Did you know that oyster mushrooms are found growing on decaying wood? Yet they are eaten in a variety of cuisines, especially popular in Asian cuisine. #ChefsAtKOA uses these for a subtle, savory flavor. #DineAt KOA

Tobiko: Back To The Ocean

1. Long caption for LinkedIn



The satisfying biting of sushi rolls is all thanks to the red-orange Japanese flying fish roe called Tobiko. When used as topping or garnish, Tobiko gives a mild smoky and salty taste with a slightly sweeter note. Its soft yet crunchy texture compliments the dishes and its uniquely delicious taste makes it so popular in Asian cuisine in particular. #ChefsAtKOA uses this ingredient in sushi rolls, sashimi, and other raw Japanese fish dishes.

2. Twitter



Have you seen sushi rolls garnished with these vibrant pearl-like blobs? These flying fish eggs are called Tobiko and we use the heavenly treat #atKOA in Japanese dishes. Would you like to try them? #DineAtKOA

Smoky and salty yet slightly sweeter, just a dash of Tobiko is enough to bash your fish dish. #DineAtKOA #WeServeTheBestAtKOA

Poll:

Guess the size of Tobiko? Their diameter ranges between:

0.4 to 0.6 mm

0.5 to 0.8 mm (right answer)

0.7 to 0.9 mm

Scheduled captions and hashtags for Twitter

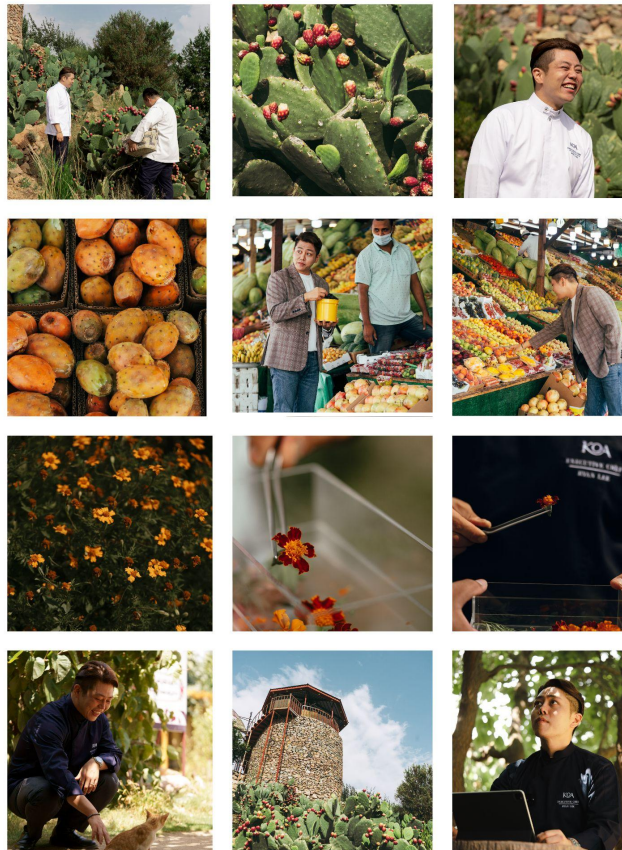
	FORMULA 1 DEBUT		
Dates For Posting	Tweets	Hashtags	
	We kickstart our Winter Collection at KOA with the star of the season: #FORMULA1inSaudi! Share your buzz #togetheratKOA	#Formula1inSaudi	
	It's FORMULA 1 week! Have you made your reservation yet? Because it's time to #refuelatKOA	#dineatkoa	
	KOA is your pitstop during the race. Why not indulge in our energizing, seasonal menu while you are at it?	#DineAtKOA	#RechargeAtKOA
	Motorsport fan or not, everyone gets to connect, celebrate, and keep the enthusiasm alive outside the track at KOA. With whom are you celebrating it?	#F1atKOA	
	Fuel up at KOA today! Our Chef's Special for the event is nothing less than perfection at its peak. Come, be the judge!	#ToDineIsToDare	
	Your chance to connect and celebrate this lively passion still stands! Join and enjoy the experience of a lifetime in our elite space.	#KOALifestyle	
	Reminder: the final race is today but we just started.	#DineAtKOA	
	CHRISTMAS		

	Hear the ringing of Jingle bells yet? It's right around the corner and our chefs are getting ready to make your dishes as magical as the season!	#Christmas atKOA	
20, December, Monday	How about the finest fusion of delicious Christmas classics and newly inspired Chef favorites in one plate? What else would you like to mix?	#ToDineIs ToDare	
22, December, Wednesday	Exciting News! We're mixing sweet and spicy for our special Christmas set lunch and dinner menu. How are you planning to devour this festive spirit?	#DineAtKOA	
23, December, Thursday	Less than a day until a fancy dinner nestled under flickering fireflies at #TheNest. Have you reserved yet? It's the perfect and coziest Winter hideaway you'd enjoy!	#ReserveNow	
24, December, Friday	It's finally the eve to spread joy with family and friends! Expect an appetizing lunch and dinner served with the utmost excellence in a luxurious space. That's KOA for you.	#KOALifestyle	
25, December, Saturday	We might have your favorite holiday scent wafting around. Spoiler Alert: roasting chestnuts, cinnamon, and cardamom, all in the right place in the right amount!	#SeasonSpecials	
	VALENTINE'S DAY		
11, February, Friday	Did someone say cheesy? We have all kinds of cheesiness at KOA. Plan your date night with us and leave with a belly filled with cheesy love. Get reserving!	#Valentines DateAtKOA	#Dine AtKOA

13, February, Saturday	The day is here and we have news! We're wooing our guests by launching our in-house collection of rich chocolates designed to sublimity, and available to pre-order. What are you waiting for?!		
	WOMEN'S DAY		
4, March, Friday	What are your plans for Women's Day? How are you celebrating the women in you or your life? We have plans at KOA, stay tuned!		
6, March, Sunday	Celebrating HER: We are collaborating with a local florist (mention the name) led by women. Women working in any industry are welcome to inspire individuality at our theatrical and impressive space. Join us!	#CelebratingWomenAtKOA	#DineAtKOA
8, March, Tuesday	Happy International Women's Day to every woman out there who is falling and struggling yet thriving in the face of unfair biases. We see you, we hear you, we're proud of you!	#CelebrateYou	
	MOTHER'S DAY		
18, March, Friday	Looking for the perfect spot to treat your mom on Mother's Day? Look no further! KOA has a unique treat for our guests in honor of mothers, motherhood, and maternal bonding.	#StayTuned	
21, March, Monday	Wishing a memorable Mother's Day to all the mothers, who are yearning to be one, and who have lost children. May all the love you gave come back to you a hundredfold today!		
	AFTERNOON TEA		
21,	MAJOR LAUNCH ALERT: Just in time for Mother's Day, we launch our exclusive Afternoon Tea collection served at #TheNest	#Afternoon	

March, Monday	overlooking the greens and golds. Aaand, it is here to stay!! Who's ready?!	TeaAtKOA	
	High above The Jungle and wrapped around the serenity, you get to experience the classic Afternoon Tea in all its splendor. Reserve your spot right now and make your afternoon remarkable at KOA!	#ExperienceTheQuintessential	
	We bring Afternoon Tea alive through the beauty of The Nest and Spring! Expect International specials from sweet to savory treats, seasonal jams accompanied by an array of sandwiches while sipping on flavors of teas.	#FancyFeastAtTheNest	
	Spend your afternoon leisurely at TheNest with layers of our Chef-inspired creamy and crunchy specials alongside the Afternoon Tea constants. What are your choices for Afternoon Tea?	#AfternoonTeaAtKOA	
	Carefully curated Afternoon Tea with a dainty and delicious feast to reconnect with your family, friends, and colleagues. Book, snuggle up, and start conversing!		
	Good conversation and great company. What else would you want for an afternoon party of tranquility? Our Afternoon Tea menu, of course!		

Captions for Chef's Instagram account



1. Hello world, I'm Ryan Lee, KOA's Executive Chef. Here, you'll see who I am in and outside KOA's kitchen. (emojis)

I'm thrilled to share here exciting updates, delicious creations, mouthwatering food shots, culinary travel diaries, exploring natural produce and basically flexing my skills in the kitchen. The best part? I'll be sharing exhilarating chaos behind the doors at KOA, stay tuned!

2. It's the season's prime time to wander!

3. New friends and small talk.

4. A finesse finish.

5. A chef never misses details.

6. Fall in full bloom.

7. The joy and delight of getting my hands on a seasonal treat!

8. Can I pop a few? Purely for testing, of course! (wink)

9. So high in flavor.

10. Did someone say cheese?

11. Pricky on the outside, sweeter on the inside.

12. In pursuit of finding the first and fresh batch. Because the early bird gets the worm, right?