

Olive Tasting Menu

We've pulled together some of Olive's dish highlights and present them to you in this 5-course degustation dinner.

Our focus was geared towards what is local and the freshest we can get; an all-seafood experience straight out of our waters to your table.

Red Snapper Bouillabaisse

Prawn, Saffron, Mussel, Crispy Baguette, Rouille

MARTIN CODAX ALBARINO



Burrata Salad

Heirloom Tomato, Peach, Balsamic, Basil Leaves •V•

MUGA RIOJA BLANCO



Truffle Mushroom Risotto

Mushroom, Fresh Truffle, Grana Padano, Aged Arborio Rice •V•

SANCERRE ROSÉ PASCAL JOLIVET



Fillet Mignon

Black Angus, Crushed Potato, Asparagus, Truffle Jus

CHÂTEAU ÉGLISE D'ARMENS SAINT ÉMILLION GRAND CRU



Tiramisu

Mascarpone Cheese, Coffee Sponge, Kahlua, Dark Rum



Ultimate Inclusions and A La Carte Meal Plans: included

Bed & Breakfast Meal Plan: 145 USD

* WINE PAIRING 100 ml : 59 USD

Olive

All prices in USD, subject to 10% service charge and 16% GST
Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase
Your Risk of Food-Borne Illness, Especially If You Have Certain Medical Conditions. Kindly
Notify One of Our Team Members If You Have Any Allergies or Intolerances

•V•Vegetarian *additional charge applicable to
À La Carte and Ultimate Inclusions packages

Petits Plats. Premier.

Red Snapper Bouillabaisse

Prawn, Saffron, Mussel, Crispy Baguette, Rouille

27



Burrata Salad

Heirloom Tomato, Peach, Balsamic, Basil Leaves •V•

21



Citrus Marinated Scallop

Avocado, Lemon Zest, Radish, Coriander & Honey Dressing

22



Mediterranean White Bean Soup

Cannellini White Bean, Carrot, Tomato, White Onion

19



Bell Pepper Gazpacho

Sourdough Crouton, Basil Sorbet, Chive •V•

18



Antipasto (to Share)

Cured Italian Meats, Artichoke, Olive, Crispy Bread

49



Beef Tartare

Truffled Quail Egg Yolk, Chive, Onion

25



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Piatti Medi. Secondo.

Kandolhu Chicken Moussaka

Chicken Thigh, Eggplant, Goat Cheese, Tomato Sauce

25



Warm Octopus Salad

Tomato, Olive, Potato, Lemon Oil

21



Truffle Mushroom Risotto

Mushroom, Fresh Truffle, Grana Padano, Aged Arborio Rice •V•

24



Tortellini Aglio e' Olio

Spinach Ricotta, Butter Chili Garlic, Grana Padano, Garlic Foam •V•

30



Gnocchi Alla Verde

Creamy Truffle, Hazelnut, Patatina •V•

30



Tagliatelle

Nantua Sauce, Sicilian Frutti Di Mare

32



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Grande Platos. Tercero.

Calabaza Asada

Thoddoo Pumpkin, Bleu De Gex, Arugula,
Honey Emulsion And Crush Nuts •V•

32



Pan Roasted Sea Bass

Datterini Tomato, Pesto Purée, Caviar, Coriander Cream

45



Poulet

Glazed Onion, Petit Pois À La Française, Red Wine Jus

45



Pancetta Wrapped Monkfish

Saffron, White Bean and Fennel Blanquette, White Wine Cream

45



Lamb Loin

Salt Baked Baby Carrot, Nocellara Olive Purée, Red Pepper Jus

53



Tuna Rossini

Baby Spinach, Foie Gras, Truffle Jus

53



Fillet Mignon

Black Angus, Crushed Potato, Asparagus, Truffle Jus

48



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Desserts. Fourth.

Tiramisu

Mascarpone Cheese, Coffee Sponge, Kahlua, Dark Rum

15



White Chocolate Panna Cotta

Stewed Strawberry, Strawberry Puree, Balsamic

15



Lemon Tart

Sable Cookies, Lemon Curd, Meringue

12



Cannoli

Fried Cannoli Shell, Ricotta Cheese Frosting, Vanilla Ice Cream

14



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