

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.

Shellfish Bisque

poached prawn, forest mushroom, savory tartlet

MARTIN CODAX ALBARINO



Hummus

chickpea, pickled crudité, grilled halloumi, quinoa cracker (v)

MUGA RIOJA BLANCO



Tuna Tartare

brown bread sandwich, yellowfin tuna, caviar, avocado puree, mango chili sphere

SANCERRE ROSÉ PASCAL JOLIVET



Fillet Mignon

black angus, herb crushed potato, asparagus, cabernet sauvignon jus

CHÂTEAU ÉGLISE D'ARMENS SAINT ÉMILLION GRAND CRU



Mille Feuille

flaky french pastry, saffron chantilly cream, raspberry dot, berries



Ultimate Inclusions and A La Carte Meal Plans: included

Bed & Breakfast Meal Plan: 115

WINE PAIRING 100 ml : 59

Olive

[v] vegetarian option

All prices in USD, subject to 10% service charge and 12% GST

Petits Plats. Premier.

Shellfish Bisque

poached prawn, forest mushroom, savory tartlet

28



Hummus

chickpea, pickled crudité, grilled halloumi, quinoa cracker (v)

20



Ratatouille

aubergine, courgette, tomato piquillo relish (v)

20



Tuna Tartare

brown bread sandwich, yellowfin tuna, caviar, avocado puree, mango chili sphere

21



Iberico

jamon, sourdough, pickle, crisp mushroom, taleggio, balsamic

24



Gazpacho

watermelon, smoked trio capsicum, crushed nuts, goat cheese sphere (v)

18



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Piatti Medi. Secondo.

Beet Risotto

carnaroli rice, asparagus, roasted beetroot (v)

22



Octo Risotto

octopus, carnaroli rice, mushrooms, e' shallots, crispy pancetta

28



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



Poulet Royal

cornfed chicken, pimento, potato, asparagus, creamy cheese

45



Tonno

yellowfin tuna, caper beurre blanc, duxelle mushroom, crisp angel hair

45



Lamb Loin

herbed loin, tapenades, black pearl, arugula

48



Fillet Mignon

black angus, herb crushed potato, asparagus, cabernet sauvignon jus

48



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Desserts. Fourth.

Tiramisu

kahlua & coffee micro sponge, cream cheese frosting, café late meringue

15



Carrot Cake

carrot sponge, creme chantilly, cinnamon ice cream,
carrot puree and carrot za'atar tuile

14



Oma's Bienenstich

frangelico sweet cake, caramelized almond, hazelnut parfait and hazelnut ice cream

15



Mille Feuille

flaky french pastry, saffron chantilly cream, raspberry dot, berries

16



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