

# 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



## **Whipped Burrata**

Smoked Aubergine, Datterini Tomato, Basil (v)

MUGA RIOJA BLANCO



## **Lemon & Fennel Pollen Risotto**

Seared Scallop, Aged Acquerello Rice

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

WINE PAIRING 100 ml : 59

# Olive

[v] vegetarian option

All prices in USD, subject to 10% service charge and 16% GST

## *Petits Plats. Premier.*

### **Red Snapper Bouillabaisse**

Prawn, Saffron, Mussel, Crispy Baguette, Rouille

27



### **Whipped Burrata**

Smoked Aubergine, Datterini Tomato, Basil (v)

19



### **Citrus Marinated Scallop**

Avocado, Lemon Zest, Radish, Coriander & Honey Dressing

22



### **Ratatouille**

Pressed Aubergine, Courgette, Tomato Piquillo Relish

20



### **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.

## **Lemon & Fennel Pollen Risotto**

Searched Scallop, Aged Acquerello Rice  
25



## **Warm Octopus Salad**

Tomato, Olive, Potato, Lemon Oil  
21



## **Pumpkin Risotto**

Courgette, Basil, Parmesan Foam, Aged Acqua Rice (v)  
21



## **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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