

# 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.

## **Tomato Mille-Feuille [v]**

whipped garlic ricotta, garden basil, black lava salt

ANTINORI TIGNANELLO 2010



## **Cannelloni All'aragosta**

local lobster, cucumber, imperial caviar mayo

DROIN CHABLIS PREMIER CRU 'MONTMAINS' 2011



## **ma Soupe de Poisson**

poached Maldivian grouper, tomato fish broth, rouille on toast

HATTENHEIM NUSSBRUNNEN RIESLING SPATLESE BAL RESS 2007



## **Tonno all Rossini**

local yellowfin tuna, pan-fried foie gras, black truffle, parsnip, baby spinach, enoki, red wine jus

RIDGE ESTATE CHARDONNAY 2012



## **Café Liégeois**

café noir, crème chantilly, vanilla bean ice cream, cat's tongue cookie, tonka



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.

### **Lasagne al Funghi [v]**

mushroom tomato ragu, crispy pasta sheet, ricotta béchamel espuma

16

CHÂTEAU ÉGLISE D'ARMENS SAINT ÉMILLION GRAND CRU

20



### **Tomato Mille-Feuille [v]**

whipped garlic ricotta, garden basil, black lava salt

12

ANTINORI TIGNANELLO 2010

40



### **Carpaccio di Tonno**

Maldivian yellowfin tuna, compressed shaved watermelon, feta cream, black olive vinaigrette

14

CAVES D'ESCLANS WHISPERING ANGEL

20



### **Cannelloni All'aragosta**

local lobster, cucumber, imperial caviar mayo

18

DROIN CHABLIS PREMIER CRU 'MONTMAINS' 2011

20



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## Piatti Medi. Secondo.

### **Alio e Olio vs Chèvre [v]**

house spaghetti, garden chili, garlic, extra virgin olive oil, chive, fresh goat curd, parsley

14

TORBRECK 'THE STRUIE' SHIRAZ 2011

25



### **Gnocchi Quattro Formaggi [v]**

gorgonzola, mozzarella, parmesan, robiola

20

LE GINESTRE DI CASTELLARE TOSCANA

15



### **ma Soupe de Poisson**

poached Maldivian grouper, tomato fish broth, rouille on toast

28

HATTENHEIM NUSSBRUNNEN RIESLING SPATLESE BAL RESS 2007

25



### **Risotto Cacio e Pepe [v]**

carnaroli rice, parmesan, black pepper, smoky foam

20

SANCERRE ROSÉ PASCAL JOLIVET

15



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# Grande Platos. Tercero

## **Crispy Paella**

calamari, pulled rabbit confit, capsicum, saffron

28

MARTIN CODAX ALBARINO 2013

10



## **Tonno all Rossini**

local yellowfin tuna, pan-fried foie gras, black truffle, parsnip, baby spinach, enoki,  
red wine jus, eastern flavour

48

RIDGE ESTATE CHARDONNAY 2012

22



## **Beef Potato Amalgam**

black angus beef fillet, potato texture, morel sauce royale

58

CHÂTEAU GISCOURS LA SIRÈNE DE GISCOURS MARGAUX 2009

25



## **Poulet Basquaise**

slow-cooked yellow chicken, capsicum stew, rice tuile

42

NEETHLINGSHOF SAUVIGNON BLANC

15



# Olive

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## Desserts. Fourth.

### **Leche Frita**

deep-fried milk, dulce de leche sauce and ice cream

12



### **Café Liégeois**

café noir, crème chantilly, vanilla bean ice cream, cat's tongue cookie, tonka

16



### **Frozen Turrón**

almond, pistachio, honey, mixed berry coulis

18



### **Tartelette au Citron**

signature lemon meringue tart

14



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