

Olive Tasting

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.

Tartare de Homard

local rock lobster, cantaloupe melon dice and soup, beluga caviar, blood orange vinaigrette, rice tuile, gold leaf

DROIN CHABLIS PREMIER CRU 'MONTMAINS' 2011



ma Bourride

poached reef grouper, carola potato fondant, saffron aioli velouté, garden basil, bread tuile

HATTENHEIM NUSSBRUNNEN RIESLING SPATLESE BAL RESS 2007



New Paella Negra

bomba rice, black squid ink, Maldivian octopus confit & calamari ring, capsicum two way

MARTIN CODAX ALBARINO 2013



Tonno all Rossini

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

RIDGE ESTATE CHARDONNAY 2012



Nougat Glacé

frozen bitter Valhrona chocolate, sultaa, macadamia nut, honey custard



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

Risotto alla Parmigiana [v]

arborio rice, parmigiano reggiano textures, grated black truffle

16

DOMAINE BITOUZET PULIGNY MONTRACHET PREMIER CRU 2009

20



Soufflé Napoléon [v]

fresh puff dough, broken mozzarella di bufala, vine tomato, mission olive, garden basil

12

ANTINORI TIGNANELLO 2010

39



Gambas al Ajillo

poached local jumbo prawn, black garlic puree, deep-fried spaghetti wrap, lemon yogurt, tarragon salsa, paprika

14

SANCERRE ROSÉ PASCAL JOLIVET 2010

13



Tartare de Homard

local rock lobster, cantaloupe melon dice and soup, beluga caviar, blood orange vinaigrette, rice tuile, gold leaf

18

DROIN CHABLIS PREMIER CRU 'MONTMAINS' 2011

16



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Medio Piatti . Secondo

Aglio 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

23



Gnocchi di Ricotta

grana padano, sage, pancetta crumb, butter

vegetarian option available

20

PIAN DELLE VIGNE BRUNELLO DI MONTALCINO 2006

32



ma Bourride

poached reef grouper, carola potato fondant, saffron aioli velouté, garden basil, bread tuile

29

HATTENHEIM NUSSBRUNNEN RIESLING SPATLESE BAL RESS 2007

19



Pappardelle al Ragù di Vitello

veal osso buco ragù, homemade pappardelle, cerignola olive, sundried tomato, parmigiano reggiano

vegetarian option available

32

ZENATO AMARONE DELLE VALPOLICELLA CLASSICO 2010

23



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Grande Platos . Tercero

New Paella Negra

bomba rice, black squid ink, Maldivian octopus confit & calamari ring, capsicum two way

32

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

20



Reinterpreted Daube Provençale

slow-cooked beef fillet, grenache marination, roasted onion puree dipped carrot, green olive crumb,
rosemary potato spread

56

CHÂTEAU LA NERTHE CHÂTEAUNEUF-DU-PAPE 2010

17



Agnello al Limone

pan-roasted lamb loin, duo lemon: crust & sauce, tomato jam, pesto polenta, almond crumble, gaperon cheese

46

TOLPUDDLE PINOT NOIR 2013

23



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Desserts . Fourth

Crema Catalana

burnt Spanish custard, vanilla & spice, cinnamon sugar,
deep-fried pistachio ice cream cromesqui & sponge soufflé

12



Semifreddo

meringue, genoise biscuit, coffee, cherry amaretto stuffing

16



Nougat Glacé

frozen bitter Valhrona chocolate, sultana, macadamia nut, honey custard

18



Tropical Tarte Tropézienne

fresh brioche, sugar crumble, orange sorbet, passion fruit crème diplomate, tropical fruit salad

14



Olive

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