



OLIVE

CUISINE DE SAISON

STARTERS

Fine-crust tomato tart with French basil and pesto	\$ 5.50
Blue cheese soufflé served with a small salad of apple, watermelon and orange	\$ 7.50
Baked goat cheese on toasted bread with honey and thyme served with salad	\$ 7.50
Sea bass Carpaccio with avocado, celery, virgin olive oil and deep fried capers	\$ 7.50
Salmon and pomelo tartare: raw diced salmon with grapefruit pomelo and wasabi aioli	\$ 7.50
Crab meat and mango salad with salmon roe and beetroot dressing	\$ 8.50
Beef carpaccio: thin raw slices of US prime beef with arugula leaves, dressed with virgin olive oil	\$ 8.50
Seared jumbo scallops wrapped with Serrano and fresh rosemary served on truffle oil risotto with Parmesan foam	\$ 8.50
Pistachio crusted foie gras ballotine served with diced mango, caramelized apple and fig chutney	\$ 18.50
Pan seared foie gras served with Port wine reduction, caramelized apple and fig chutney	\$ 18.50

SOUPS

Creamy cauliflower soup	\$ 4.50
Asparagus soup topped with crispy Serrano ham.....	\$ 6.50
French onion soup topped with grilled Emmental cheese	\$ 6.50
Shrimp and Cognac bisque soup served with garlic Crostini	\$ 7.50

SALADS

Burrata cheese and Serrano ham salad with beetroot carpaccio, fresh basil and lemon dressing.....	\$ 6.50
Crispy Brie cheese salad with green apple, orange supreme and honey thyme dressing	\$ 7.50
Duck breast salad with celery, mango, orange supreme and apple cider dressing	\$ 7.50
Turkey Caesar salad with anchovies, bacon, shaved Parmesan and Caesar dressing	\$ 7.50
Oven-baked herb prawns salad with avocado and lime dressing	\$ 8.50

PASTA

Pasta with grilled vegetables, abalone mushroom, fresh mozzarella cheese and pesto pine-nut sauce	\$ 7.50
Blue cheese ravioli stuffed with green peas, spinach and served with creamy blue cheese sauce	\$ 7.50
Homemade beef lasagna served with green salad	\$ 8.50
Seafood pasta with shrimp bisque sauce, fresh spinach and cherry tomatoes	\$ 12.50

FISH MAIN COURSES

Mussels "Marinière" with cream, served with French fries (<i>moules marinière à la crème</i>)	\$ 12.50
Roasted tiger prawns wrapped in bacon with holy basil served with shrimp bisque sauce and pumpkin risotto	\$ 12.50
Baked sea bass served with Port wine foam and pumpkin risotto	\$ 12.50
Baked grouper (<i>mérou</i>) with chorizo ratatouille and crispy arancini	\$ 13.50
Glazed salmon steak with honey, grain mustard and Teriyaki foam, served with mashed pumpkin and grilled asparagus .	\$ 17.50
Baked snow fish (<i>cabillaud</i>) served with Edamame bean ragout, artichoke heart, bacon, sweet corn and black olives	\$ 19.50

OTHER MAIN COURSES

Seared pork loin served with creamy grain-mustard sauce, potato gratin and buttered green peas	\$ 9.50
Steak Tartar: minced raw prime Australian beef mixed with seasoning, served with french fries and salad	\$ 14.50
Roasted Cornish game hen (<i>small chicken from the US</i>) served with tarragon sauce and grilled young vegetables	\$ 15.50
Slowly braised lamb shank with chorizo ratatouille and rosemary juice	\$ 15.50
Pan-fried French duck breast served with red date sauce, wasabi mashed green peas and mushrooms	\$ 18.50
Beef wellington Choron sauce: baked beef tenderloin wrapped in puff pastry served with green beans and spinach	\$ 18.50
Roasted lamb rack with rosemary juice, potato gratin and grilled young vegetables	\$ 22.00
Grilled US rib eye (<i>entrecôte</i>) served with Kampot red pepper sauce and French fries	\$ 23.00
Seared veal tenderloin with morel mushroom sauce, grilled asparagus and mashed potatoes	\$ 24.00
Grilled Australian beef tenderloin topped with seared foie gras, served with foie gras sauce and grilled vegetables	\$ 26.00

CHEESE PLATTER

French cheese selection: brie, bleu d'Auvergne, emmental and goat cheese	\$ 8.00
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SWEET FINISH

Crème brûlée with Banteay Srey vanilla	\$ 4.50
"Ile flottante": baked egg whites with caramelized sugar served on vanilla custard	\$ 4.50
Paris Brest: french pastry made from choux pastry stuffed with hazelnut, praline and almond cream	\$ 5.00
Chilled rhubarb soup with vanilla panna cotta and strawberry sorbet	\$ 5.00
Strawberry and rhubarb sabayon with vanilla ice cream	\$ 5.50
Crêpes Suzette: crêpes flambéed with Grand Marnier, served with orange sauce and vanilla ice cream	\$ 6.50
Warm moist chocolate cake with vanilla ice cream and passion fruit coulis	\$ 6.50
Ice cream: chocolate, vanilla, coffee, passion fruit, strawberry or coconut	<i>per scoop</i> \$ 1.50