

Fine Establishment
OLIVIER

EUROPEAN-ASIAN DISHES PREPARED BY CHEF CAMILLE BENEDETTO-FLOSSE

STARTER & SNACK

Mushroom & porcini soup with garlic bread	(70)
Olivier's gado-gado salad	(85)
Burrata caprese with cherry tomato salad ●	(120)
Smoked salmon salad with sesame dressing	(80)
Thai pomelo coconut salad, choice of: shrimps / chicken / pork	(80)
Caesar salad, choice of: chicken / salmon / pork	(85)
Croque monsieur with smoked chicken ham	(80)
Escargot in shell, Burgundy style	(90)
Smoke salmon on creamy spicy crackers	(80)
Fried calamari with dipping sauce	(80)
French fries choice of: truffle oil / chilli parmesan / seaweed cheddar	(80)
Quesadillas with marinated beef, jalapeño	(80)
Tortilla chips, salsa bolognese & cheese	(80)
Chili-garlic chicken wings	(70)
Chicken crackers	(70)
Chicken nuggets, chili ginger soy sauce ●	(70)
Fried tofu bite with salted egg and dried scallop ●	(85)
Fried Golden prawns with salted egg batter ●	(110)

DESSERT

CRÈME CARAMEL PUDDING,
FRESH ORANGE, ALMOND TUILE (65)

MATCHA BRIOCHE, BANANA
NUTELLA-CHEDDAR (70)

APPLE CRUMBLE WITH CRÈME
FRAICHE & ICE CREAM (70)

VALRHONA CHOCO FONDANT,
COGNAC ICE CREAM (75)

CHECK OUR CAKE SELECTIONS
AT THE COUNTER

PLEASE PRE-ORDER
YOUR WHOLE CAKE ONE DAY
IN ADVANCE

LUNCH SPECIAL

- FRESH CHOPPED SALAD WITH BEEF SALAMI, LEMONGRASS DRESSING (90) ●
- SMOKED SALMON CLUB SANDWICH, EGG, CREAM CHEESE, SMOKED SALMON & RILLETTE (95)
- COISSANT NIÇOIS TUNA WITH BELLY, EGG, CAPSICUM, SUN DRIED TOMATO, SALAD (80) ●
- VIETNAMESE PEPPER BEEF SANDWICH, FRESH HERBS & VEGETABLES (105)
- KWETIAU KING PRAWN WITH XO SAUCE (120) ●

MEAT AND POULTRY

Grilled and seared to your liking, served with fries and sautéed mushroom, and sauce of your choice:

PEPPER / BÉARNAISE / MUSHROOM / BARBECUE
- REQUEST OUR SPECIAL PEPPER & COGNAC SAUCE (35) -

220gr Australian sirloin	(290)	Kampung chicken, taliwang style, with nasi bakar	(120)
220gr Australian ribeye	(310)	Roast chicken, ratatouille, mashed potato	(135)
200gr Australian filet mignon	(350)	Hainan-style risotto, roast chicken with ginger-chili sauce	(150)
200gr Wagyu sirloin 5+	(440)		
250gr Pork entrecôte, apple sauce	(190)		

SIDE DISHES Creamed spinach / Broccoli / Ratatouille / sautéed mushroom / french fries / mashed potato / sautéed potato / potato wedges / jasmine rice (30)

MAIN COURSE

- BARRAMUNDI STEAK COOKED IN GULAI SAUCE, STEAM RICE (150) ●
- DORY MILANESE, DABU DABU SALSA, NASI BAKAR (130) ●
- SNAPPER TEPPANYAKI, PILAF RICE, DRIED SCALLOP AND OYSTER SAUCE (175) ●
- SALMON STEAK IN SEAFOOD CHAMPAGNE SAUCE (210)
- DOUBLE CHEESE BURGER, 180 GR DRIED AGED BEEF PATTY, FRENCH FRIES (160)
- 72-HOUR BEEF BRISKET, BBQ SAUCE, POTATO WEDGES & SAUTÉED MUSHROOM (198)
- OXTAIL SOUP, WITH CRACKER, ACAR, SAMBAL HIJAU & RICE (180)
- FRIED RICE WITH SLOW-COOKED BALADO SHORT RIBS (160)
- 400 GR SUCKLING PIG DUO SAUCE - 35 MINUTES TO GET THE CRISPY SKIN (448)

PASTA & RISOTTO

- RISOTTO WITH SAUTÉED SQUID & CRUNCHY PORK SKIN (98)
- SPAGHETTI SAMBAL MATAH WITH TUNA, SALMON OR PORK (110)
- STIR-FRIED SPAGHETTI SAMBAL TERASI AND KING PRAWN (140) ●
- ANGEL HAIR WITH MEAT BALL IN MARINARA SAUCE (98)
- LINGUINI MOON SCALLOP & PORK HAM, WHITE SAUCE (130) ●
- FETTUCCINE SALMON, LIGHT CREAM SAUCE, MUSHROOM, LEEK, TRUFFLE OIL (110) ●