

# OLIVER

TASTE THE LIFE OF SPICE

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## STARTERS

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**Roasted Butternut Squash Soup**  
*truffle drizzle*

**Tuna Tian**

*tuna tartare, sesame soy vinaigrette, wasabi and pickled ginger cream, tempura seaweed*

**Gnocchi Quattro Formaggi**

*hand-made potato gnocchi, four cheese sauce, touch of marinara*

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## MAINS

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**Pork Milanese**

*breaded pork chops, lemon-caper brown butter, saffron risotto, arugula tomato salad*

**Slow Braised Lamb Shank**

*parmesan mash, roasted vegetables, gremolata, lamb au jus*

**Pan-Seared Couvalli**

*madras curry with zucchini, cauliflower, tomato chutney*

**Eggplant Caprese**

*breaded and fried eggplant topped with ricotta cheese, roasted tomatoes and artichoke hearts, balsamic glaze*

**Penne Alfredo**

*sautéed mushrooms and spinach, creamy homemade parmesan alfredo sauce*

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## DESSERTS

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Chocolate Rum Pudding  
*citrus cream, passionfruit coulis*

Orange Semifreddo  
*toasted almonds*

Selection of Homemade Ice-Creams and Sorbet

Tropical Fruit Plate

Cheese and Crackers

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## HOT BEVERAGES

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Cappuccino, Espresso, Coffee, Tea

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*US\$140.00 Per Person, Plus 10% Service Charge and 15% V.A.T*

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Executive Chef  
Rodrick Beazer

Head Chef  
Brenda Joseph