

OLIVER

TASTE THE LIFE OF SPICE

STARTERS

My Fish Soup

shrimps, mussels, squid, tomato nage, grilled focaccia, rouille

Taboulé

bulgar wheat, tomatoes, cucumber, red onion, cauliflower florets, radish, parsley, mint, toasted pita bread crisps, lemon vinaigrette

Artichoke and Beetroot Carpaccio

thinly sliced artichoke and roasted beetroot base, whipped goat cheese, mixed greens, honey walnut dressing

MAINS

Sunday Roast

roasted prime rib, blushed tomatoes, grain mustard infused mash, crispy onions, yorkshire pudding, beef au jus

Passionfruit BBQ Glazed Rainbow Runner Fillet

wild rice orzotto, roasted leek, stewed tomatoes, coconut-pumpkin broth

Chicken A La Kiev

stuffed chicken breast with garlic parsley butter, creamy garlic mash, zucchini, smokey red pepper emulsion

Pasta Verde

fresh string zucchini, spaghetti, garlic, extra virgin olive oil, red chili flakes

Vegetable Galette

roasted garlic cream sauce, tossed salad

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DESSERTS

Nutmeg Pod Mousse
vanilla short bread, caramel sauce

Lime Curd Tart
mint mascarpone cream, chocolate sherbert

Selection of Homemade Ice-Creams and Sorbet

Tropical Fruit Plate

Cheese and Crackers

HOT BEVERAGES

Cappuccino, Espresso, Coffee, Tea

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

Executive Chef
Rodrick Beazer

Head Chef
Brenda Joseph