

APPETIZER

1. Deep Fried Mix Seafood \$88
with Wasabi Lime Sauce
炸雜海鮮配日式芥末青檸汁
2. Fried Meat Ball \$98
with Honey Mustard Sauce
香炸意式肉丸配蜜糖芥末汁
3. Uni On Toast 海膽多士 \$88
4. Potato Foam 黑色幽默 \$98
and Mix Seafood with Ink
5. Deep-Fried Chicken Wing \$52
with Cajun Seasoning and Honey Mayo
香辣雞翼配蜜糖蛋黃醬
6. Pan-Fried Crab Cake \$98
with Dijon-Dill Sauce
香煎蟹餅配刁草芥末醬
7. Greek Kale Salad \$78
with Lemon Olive Oil Dressing
希臘羽衣甘藍沙律配檸檬橄欖油汁
8. Grilled Caesar Salad \$82
特式香烤凱撒沙律
+ Add Smoke Salmon 加配煙三文魚 \$18
9. Homemade Beetroot Cured Salmon \$88
with Pickled Cucumber
自家製-紅菜頭醃製三文魚配酸青瓜

SOUP

10. Soup of The Day 是日餐湯 \$42
11. Wild Mushroom Cappuccino \$58
野菌忌廉湯
12. Lobster Bisque \$62
龍蝦濃湯
13. Seafood Soup in Stone Bowl \$98
意式海鮮濃湯(石頭鍋上)

SIDE DISH

14. Mix Vegetables with Garlic \$38
蒜蓉炒雜菜
15. Soy Glazed Green French Bean \$38
醬油青豆
16. Sautéed Mix Mushroom with Truffle \$38
黑松露雜菌
17. French Fried with Rosemary \$38
露絲瑪莉薯條

SLOW-COOK

18. Slow-Cook Beef Cheeks \$218
with Mashed Potato
慢煮牛臉頰配薯蓉
19. Slow-Cook Salmon Fillet 8oz \$188
with Fresh Fennel Salad
慢煮三文魚配新鮮茴香沙律

PASTA AND RISOTTO

20. Spaghetti with Smoked Eel \$198
on White Wine Lemon Sauce
煙熏鰻魚意大利粉配白酒檸檬汁
21. Fusilli with Grilled Chicken Meat \$88
Tomato, Onion and Tomato Cream Sauce
燒雞肉螺絲粉配番茄忌廉汁
22. Spaghetti with Chorizo, Olive in Tomato Sauce \$88
西班牙辣肉腸意粉配橄欖蕃茄汁
23. Uni Linguine with Coconut Milk and Bouillabaisse \$128
海膽扁意粉配椰香海鮮濃汁
24. Spanish Seafood Paella 西班牙海鮮飯 \$142
King Prawn, Calamari, Clam, Fish and Chorizo Sausage
25. Butter Baked Lobster Risotto 龍蝦意大利飯 \$178
with Seafood Broth
26. Creamy Pumpkin Risotto 香濃南瓜意大利飯 \$72

STEAK LOVER SELECTION

Served with Steak Fries, Green Salad
(Red Wine Sauce / Green Peppercorns Sauce / Onion Sauce)
配薯條, 雜菜沙律(紅酒汁/青胡椒汁/洋蔥汁)

27. Grilled U.S. Beef Prime Rib Steak 30oz \$498
(For Two Persons)
炭燒美國極佳牛扒(二人份量) 30 安士
28. Grilled 1855 Prime Ribeye Steak 10oz \$288
香煎1855肉眼扒 10 安士

PIZZA 12"

+ Add Parma Ham 加配巴馬火腿 \$20
+ Add Smoke Salmon 加配煙三文魚 \$18

29. Black's Forest Pizza 黑森林薄餅 \$98
with Mix Mushroom, Mozzarella, Baby Spinach and Parmesan
30. Meat Lover Pizza 食肉獸薄餅 \$128
Pepperoni, Bacon and Italian Sausage
31. Margarita Pizza 瑪格麗特薄餅 \$88
Tomato Sauce, Basil and Cheese

OLIVE'S SPECIALTY

32. Grilled Lamb Rack with Herb-Crusted \$208
酥脆香草焗羊架
33. Pan-Fried Iberico Pork Rack \$228
香煎西班牙黑毛豬鞍
34. Roasted Chef'S Seasoning Spring Chicken \$158
大廚特製-香烤春雞
35. Veggie Burger 意式芝士大啡菇扒漢堡配薯條 \$88
with Grilled Portobello, Mozzarella and Fries

RISOTTO ON STONE BOWL

(Available After 6:00pm) 六點後供應

Served with 1pcs Slow Cook Japanese Egg

36. Lobster Risotto(Half Lobster) 伴龍蝦石鍋飯 \$228
37. Mix Seafood Risotto 海鮮雜燴石鍋飯 \$188
38. Teriyaki Beef Rib Eye Risotto 醬油肉眼扒石鍋飯 \$228