



CAREFULLY AND THOUGHTFULLY
PREPARED SURPRISING MENU
FIT FOR A PROPER DINING
WITH VARIOUS FLAVOURS
PRESENTING YOUR PALATE
AND YOUR MIND
A WONDERFUL EXPERIENCE

THE O'LIVES RESTAURANT

3-COURSE SET LUNCH From RM 35.00

12noon to 2.30pm (Daily)

1st Course

Fresh Made Soup

Soup Made From Fresh Ingredients

Or

Our Mesclun Salad

Mix Leaves, Nuts, Dried Fruits, Our Home Made Dressing

Or

Salmon Carpaccio

Passion Fruit Vinaigrette, Tarragon Oil, Garlic Butter Crouton

(Supplement RM 5)

2nd Course

O'lives Aglio-Olio

Dehydrated Black Olives, Parmmaggiano, Parsley, Smoked Pork Bacon, White Wine

Add On Scallops **RM 12**

Add On Chicken Thigh **RM 5**

Or

Spaghetti Carbonara

Smoked Pork Bacon, Mushrooms, Rich White Sauce, Parmmaggiano, Parsley, Cepes Dust

Or

Salmon Fillet

Pommes Puree, Asparagus, Dill Cream, Tarragon Oil

Or

Seared Chicken Thigh

Sautéed Corn, Pinot Noir Glaze, Crumbled Cheese

Or

German Pork Belly

Pommes Puree, Vegetables, Port Jus

(Supplement RM 10)

Or

Fillet of Chilean Sea Bass

Sweet Soy Vinaigrette, Sautéed Greens, Scallions

(Supplement RM 35)

Or

Australian Cube Roll Steak

Pommes Puree, Vegetables, Perigueux Sauce

(Supplement RM 65)

Or

Rack of Lamb

Pommes Puree, Vegetables, Lamb Jus

(Supplement RM 65)

3rd Course

Dessert of the Day/Coffee / Tea

Prices are subject to 10% service charge.

THE O'LIVES RESTAURANT

4-COURSE DINNER From RM 88.00

5-COURSE DINNER From RM 108.00

6.30pm to 10pm (Daily)

Our **2nd Course** also known as our **Supplement Course**,
it is our optional course from our exciting 4-Course Dinner.

1st Course

The O'lives Caesar Salad

Crunchy Romaine, Toasted Croutons, Dehydrated Olives, Capers, Parmmaggiano, Home Made Balsamic Anchovy Dressing

Or

Salmon Carpaccio

Passion Fruit Vinaigrette, Tarragon Oil, Garlic Butter Crouton

2nd Course

Supplement Course

Thigh of Chicken

Pinot Noir Glaze, Sautéed Corn, Crumbled Cheese

Or

Hokkaido Scallop

Ponzu Sauce, Micro Cilantro, Fish Roe

3rd Course

Home Made Mushroom Soup

Cepes Dust, Scallions, Truffle Oil, Crushed Pepper

Or

Duck Foie Gras

Rice Crackers, Sweet Soy Vinaigrette, Green Scallion

(Supplement RM 38)

4th Course

German Pork Belly

Pommes Puree, Vegetables, Port Jus

Or

Duck Pasta

Braised Duck Leg, Spaghetti, Parsley, Parmmaggiano

Or

Duck Breast

Asparagus, Marinated Orange Segments, Whole Grain Dijon Mayo

Or

Fillet of Chilean Seabass

Sweet Soy Vinaigrette, Sauteed Greens, Fish Roe

(Supplement RM 30)

Or

Australian Cuberoll Steak

Pommes Puree, Baby Vegetables, Perigueux Sauce

(Supplement RM 55)

Or

Rack of Lamb

Pommes Puree, Vegetables, Lamb Jus

(Supplement RM 55)

5th Course

Dessert of the Day

&

Coffee / Tea

*Please enquire with your server for our
House Pouring Red /White Wine for additional of RM18/Glass*

Prices are subject to 10% service charge.

THE O'LIVES RESTAURANT

ALA CARTE MENU

SALAD/SOUP

Our Mesclun Salad RM 12
Mix Leaves, Nuts, Dried Fruits, Our Home Made Dressing

The O'lives Caesar Salad RM 15
Crunchy Romaine, Toasted Croutons, Dehydrated Olives, Capers, Parmmaggiano, Home Made Balsamic Anchovy Dressing

Fresh Made Soup RM 15
Soup Made From Fresh Ingredients

Home-Made Mushroom Soup RM 18
Cepes Dust, Scallions, Truffle Oil, Crushed Pepper

Salmon Carpaccio RM 18
Passion Fruit Vinaigrette, Tarragon Oil, Garlic Butter Crouton

WARM/HOT

Our Warm Seafood Salad RM 48
Salmon, Scallop, Squid, Warm Tossed Salad

Seared Duck Foie Gras RM 58
Rice Crackers, Sweet Soy Vinaigrette, Green Scallion

Double Duck Foie Gras RM 98
Rice Crackers, Sweet Soy Vinaigrette, Green Scallion

Seared Hokkaido Scallops RM 42
Ponzu Sauce, Micro Cilantro, Fish Roe

Seared Duck Breast RM 48
Asparagus, Marinated Orange Segments, Whole Grain Dijon Mayo

MAIN COURSE

Salmon Fillet RM 42
Pommes Puree, Asparagus, Dill Cream

Fillet of Chilean Sea Bass RM 78
Sweet Soy Vinaigrette, Sautéed Greens, Scallions

Thigh of Chicken RM 35
Sautéed Corn, Pinot Noir Glaze, Crumbled Cheese

German Pork Belly RM 48
Pommes Puree, Vegetables, Port Jus

Australian Cube Roll Steak RM 105
Pommes Puree, Vegetables, Perigueux Sauce

Rack of Lamb RM 118
Pommes Puree, Vegetables, Lamb Jus

PASTA (SPAGHETTI)

Our Aglio-Olio RM 32
Garlic, Dehydrated Olives, Parmmaggiano, Parsley, Smoked Pork Bacon, White wine

Carbonara RM 38
Smoked Pork Bacon, Mushrooms, Rich White Sauce, Parmmaggiano, Parsley, Mushroom Dust

Seafood & Herbs (Non Spicy) RM 55
Garlic, Smoked Pork Bacon, Cherry Tomato, Parsley, Seafood

Duck Leg RM 42
Braised Duck Leg, Parmmaggiano, Parsley

THE O'LIVES RESTAURANT BEVERAGES MENU

SPECIALTY BEVERAGES

Alcohol

Non-Alcohol

Shandy Gaff Gingle Ale/Wine	RM 22	O'lives Sunrise Orange/Lemon/Gingle Ale	RM 18
Strawberry Shandy Strawberry/Wine/Lemonade	RM 22	Honeymoon Strawberry/Honey/Orange/ Apple	RM 18
Red Sangria Plum/Orange/Cinnamon/Red Wine (Carafe, Serve 2)	RM 35	Lime Cooler Lemon/Coke	RM 18
White Sangria Apple/orange/Lemon/White Wine (Carafe, Serve 2)	RM 35	Lemonade Fizz Lemon/Soda	RM 18

FRESH SQUEEZE JUICES

Green Apple	RM 12	Lemon	RM 12
Orange	RM 12	Green Apple + Lemon	RM 15
Watermelon	RM 12	Orange + Green Apple	RM 15

SOFT DRINKS

Coke	RM 8	7-UP	RM 8
Light Coke	RM 8	Ginger Ale	RM 8

COFFEE

Espresso	RM 8	Hot/Iced Latte	RM 12
Double Espresso	RM 10	Hot/Iced Cappuccino	RM 12
Freshly Brew Coffee	RM 10		

Prices are subject to 10% service charge.

THE O'LIVES RESTAURANT BEVERAGES MENU

TEA

Earl Grey	RM 10	Hot/Iced Lemon Tea	RM 12
Pure Chamomile	RM 10	Hot/Iced Honey Lemon	RM 12
Japanese Green Tea	RM 10		

MINERAL WATER

Perrier Sparkling Water	RM 18
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BEER

Hoegaarden	RM 24	Corona	RM 24
Sapporo	RM 22	Asahi	RM 22

WINE LIST

HOUSE POURING RED

	Glass	Bottle
Saltram Maker's Table Cabernet Sauvignon	RM 20	RM 90
Luis Felipe Edwards Gran Reserve Shiraz	RM 28	RM 110

HOUSE POURING WHITE

	Glass	Bottle
Saltram Maker's Table Sauvignon Blanc	RM 20	RM 90
Luis Felipe Edwards Gran Reserve Chardonnay	RM 28	RM 110

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