

# Dessert

1. Tiramisu Cake	230
2. Mixed Berries & Creamy Panna Cotta	180
 3. Molten Chocolate with vanilla bourbon	230
4. Vanilla Crème Brulee	170
5. Homemade Waffle with Banana & Mixed Berries, vanilla bourbon, Maple & Honey Syrup	230
6. Pan cake with Banana & Mixed Berries, vanilla bourbon, Maple & Honey Syrup	230
7. Double Chocolate Ice Cream	130
8. Strawberry Sorbet	110
9. Coconut Ice Cream	110
10. Vanilla Bourbon Ice Cream	110



 Chef's recommendation

[V] = Vegetarian

THE PRICE ARE EXCLUDE 10% SERVICE CHARGE AND 7% GOVERNMENT TAX,  
THESE PHOTOGRAPHS AS PROMOTIONAL MATERIAL ONLY.



# Olivio

ITALIAN MEDITERRANEAN CUISINE  
& TAPAS BAR



## DINNER MENU

5 PM - 10 PM



## Welcome to Olivio Italian Mediterranean Cuisine

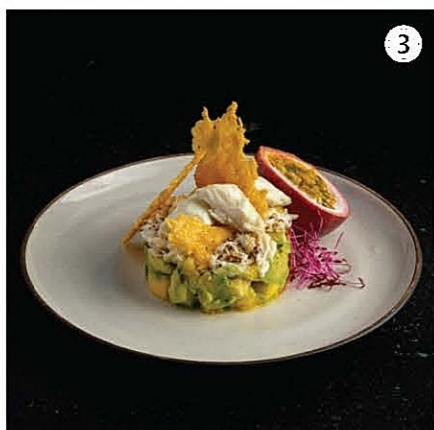
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Sit back and enjoy the very best Italian Food in a relaxing atmosphere. Every dish offered is super tasty, thanks to fresh, top-quality ingredients, know-how and the sheer hard work that goes into making as much as possible in-house- think homemade gnocchi, ravioli, angel hair and fettuccine, sauces from scratch as well as the bases for the pizzas.

We're renowned not just for our great tastes but our beautiful beachside setting too.



# Appetizers



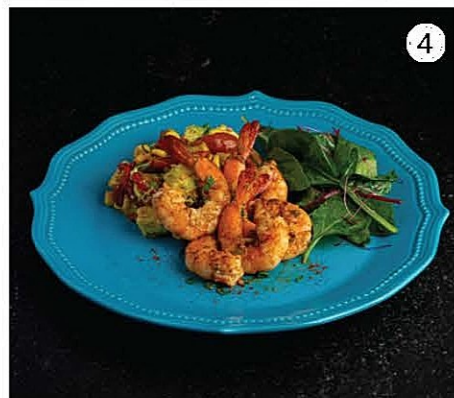
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|---|--|-----|
| 1.  | <b>Crostinis</b><br>: Avocado & Tomatoes Salsa, Crispy Bread   | 220 |
| 2.  | <b>Mixed Cold Cut</b><br>: Mixed Salami & Cooked Ham, Mixed Pickle, Parmesan Cheese  | 490 |
| 3.  | <b>Avocado &amp; Crab Napoleon</b><br>: Avocado & Yellow Mango, Whole Grain Mustard, Passion Fruits, Cream Cheese, Marinated Crab Meat, Parmesan Tuile | 390 |
|  4. | <b>Grilled Octopus</b><br>: Grilled Marinated Octopus, Lemon, Pickle, Roasted Baby Potatoes, Spicy Smoked Pepper                                       | 390 |
| 5.  | <b>Caramelized Onion Bruschetta ( 4 pc )</b><br>: with Melt Mozzarella & Parmesan Cheese, Anchovy  | 190 |
| 6.  | <b>Baked Feta with Olives &amp; Pickle</b><br>: Marinated Olives, Bell Pepper, Sun Dried Tomatoes, Feta & Cream Cheese Brown Bread                     | 350 |
| 7.  | <b>Garlic Bread</b><br>: Garlic, Bread, Butter, Parsley  | 190 |

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# Salads



## 1. Wedge Salad

270

: Iceberg Lettuce, Crispy Bacon, Cherry Tomatoes, Boiled Quail eggs, Feta Cheese Crumbles, Capers & Anchovy Mayo, Lemon Wedge

## 2. Citrus, Celery & Avocado Salad

340

: Slices Citrus Fruit, Celery, Avocado, Mixed Fresh Berries, Passion Fruits Puree, Mint Yogurt, Asian Mixed

## 3. Apple & Buffalo Mozzarella

360

: Marinated Medley Tomatoes, Mint Pesto, Focaccia Croutons, Mixed Berries Vinegar Dressing, Wild Rocket

## 4. Shrimps Salad

390

: Pan-Grilled Marinated Shrimps with Mediterranean Spices, Grilled Corn, Avocado, Bell Pepper, Baby Spinach, Lemon Dressing

## 5. Pan-Seared Sea Scallop Salad


340

: Pumpkin Puree, Rocket Salad, Crispy Capers Mayo, Smoked Herring Roll, Whole Grain Mustard Dressing

## 6. Greek Salad

250

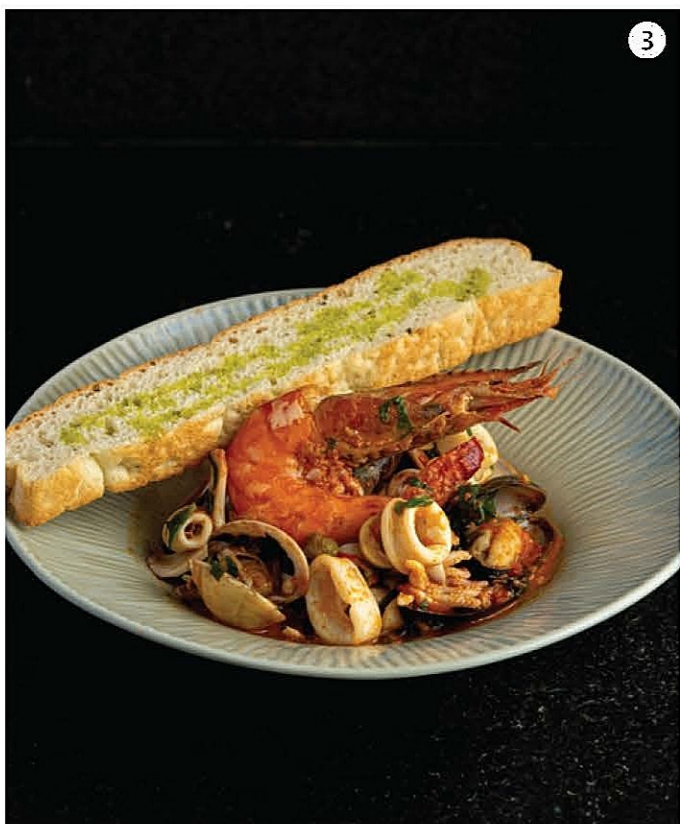
: Mixed Salad, Bell Pepper, Black Olive, Feta Cheese, Cucumber, Cherry Tomatoes, Tomatoes Wedge, Balsamic Vinegar Dressing

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# Soup



**1.Black Truffle Soup (V)** 270

: Focaccia Crouton, Truffle Foam, White Truffle Oil

**2.Crustacean Bisque** 290

: Grilled Rock Lobster & Shrimp, Carrot Foam, Crustacean Oil, Basil Oil, Focaccia Crouton

 **3.Mediterranean Seafood Soup** 390

: Mixed Seafood in Tomatoes Spicy Ragout, Focaccia Crouton

**4.Mediterranean White Bean Soup (V)** 270

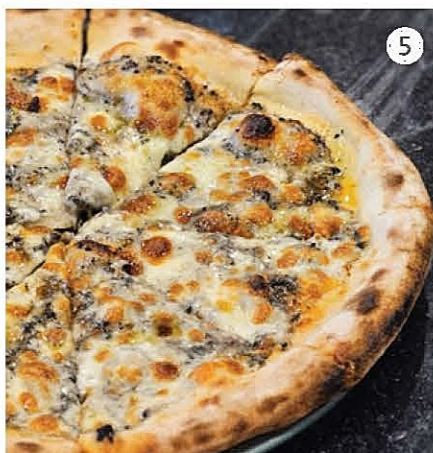
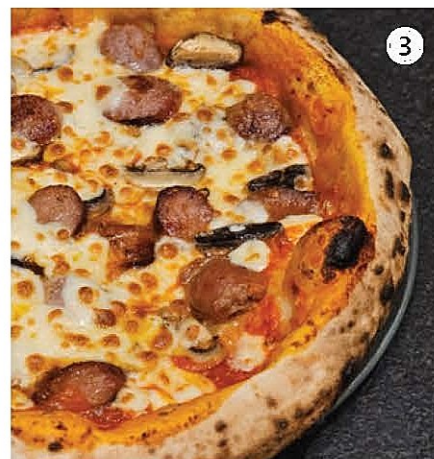
: Cannelloni Bean, Baby Spinach, Carrots, Celery, Garlic, Onion, Oregano, Thyme, Parsley, Extra virgin Olive Oil, Parmesan Grated, Focaccia Crouton


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# Pizza



<b>1. Margherita</b> : Tomato, Mozzarella, Basil	260
<b>2. Hawaiian</b> : Tomato, Ham, Pine Apple	270
 <b>3. Salsiccia Italiano</b> : Tomato, Mozzarella, Italian Sausage	340
<b>4. Diavola</b> : Tomato, Mozzarella, Chorizo, Pepper	340
<b>5. Black Truffle</b> : Mozzarella, Mascarpone Cheese, Black Truffle Puree	380
<b>6. Parma Ham &amp; Rocket</b> : Tomato, Mozzarella, Mascarpone Cheese, Parma Ham, Rocket	450
<b>7. SeaFood</b> : Tomato, Mozzarella, Medley Sea Food	550

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# Risotto, Pasta, Raviolis



**1. Risotto con Pomodoro e Frutti di mare**

: Arborio Rice with Medley Seafood in Tomatoes Sauce

390

 **2. Homemade Tagliolini al Salsiccia Italiano e Funghi**

: Tagliolini pasta with Garlic, Dried Chili, Italian Sausage, Mushroom, Parmesan Grated

390

**3. Homemade Fettuccine Salmon Saffron**

: Homemade Fettuccine Norwegian Salmon, Zucchini, in Saffron Cream Sauce

390

**4. Spaghetti con Pomodoro e Frutti di mare**

: Spaghetti with Medley Seafood in Tomatoes Sauce

390

**5. Penne al pesto (V)**

: Penne Pasta with Zucchini, Baby Spinach, Pesto Sauce, Buffalo Mozzarella, Almond Tossed, Parmesan Grated

390



**6. Homemade Fettuccini Mushroom & Truffle**

: Homemade Fettuccini with Mushroom Truffle Cream, Grated parmesan

360

**7. Ravioli Spinach & Ricotta (V)**

: Ravioli Stuffed with Spinach & Ricotta Cheese in Truffle Cream Sauce

360

**8. Ravioli Crab Meat & Shrimp**

: Ravioli Stuffed with Crab Meat, Shrimps, Cream Cheese, Ricotta Cheese, in Brandy Lobster Sauce

450



**9. Spaghetti A.O.P granchio blu**

: Spaghetti with Crab Meat, Garlic, Dried Chili, Brandy, Pernod, Parsley, Basil

450

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# Main | Fish & Seafood



- |   |                   |
|---|-------------------|
| <p> <b>1. Atlantic Black Cod</b><br/>: Pan-Seared Cod Fillet, Lemon, Chorizo, in Medley Tomatoes Spicy Sauce</p>                                      | <p><b>490</b></p> |
| <p><b>2. Cajun Salmon</b><br/>: Pan-Seared Norwegian Salmon with Lemon - Cajun Spices, Citrus &amp; Avocado Salsa</p>   | <p><b>490</b></p> |
| <p> <b>3. Mixed Grilled Sea Food</b><br/>: Tiger Prawns, Samui Rock Lobster, Sea Scallop, Long Squid, Mixed Grilled Vegetables, Livornese Salsa</p> | <p><b>950</b></p> |

# Side Dish

- |   |            |
|---|------------|
| <b>1. Sauteed Champignon Mushroom with Rosemary &amp; Thyme</b> | <b>170</b> |
| <b>2. Sauteed Home Fried Potatoes with Rosemary &amp; Onion</b> | <b>170</b> |
| <b>3. French Fries</b>  | <b>130</b> |
| <b>4. Cheesy Truffle Fries</b>                                  | <b>250</b> |
| <b>5. Sauteed Spinach</b>                                       | <b>140</b> |
| <b>6. Baked Spinach with Cheese</b>                             | <b>200</b> |

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# Meat, Beef, Lamb



- 1. Chicken Valdostana** 390  
: Pan-Seared Chicken Breast Topped  
Cooked Ham, Mozzarella Buffalo,  
Lemon Capers Sauce

- 2. Grilled Pork Chop** 690  
: Sautéed Potatoes, Mixed Grilled Vegetables,  
Brandy Pepper Corn Sauce

- 3. Grilled Australian Wagyu Beef eye of Rump M.B.S 6-7 ( 200 g )** 950  
: Garlic Confit, Cherry Tomatoes Confit,  
Red wine Sauce, Jaew Dressing

- 4. Grilled Australian Lamb Chops** 1,290  
: Garlic Confit, Cherry Tomatoes Confit,  
Mint Mustard, Yogurt Mint, marsala wine Sauce



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