

# Olivio

ITALIAN MEDITERRANEAN CUISINE  
& TAPAS BAR



# APPETIZER

|  |        |
|--|--------|
| <b>CHICKEN SATAY WITH PEANUT SAUCE</b>   | 220 .- |
| <i>Grilled chicken thigh served with peanut sauce</i>  |        |
| <b>CHICKEN WINGS</b>   | 220 .- |
| <i>Fried chicken wing served with sweet chili sauce</i>  |        |
| <b>TOMATO BASIL BRUSCHETTA (V)</b>   | 180 .- |
| <i>French bread tomato and pesto sauce</i>            |        |
| <b>AVOCADO PRAWN COCKTAIL</b>  | 420 .- |
| <i>Avocado salad with prawn and cocktail sauce</i>   |        |
| <b>TOMATO MOZZARELLA AND PESTO (V)</b>   | 380 .- |
| <i>Fresh tomato and mozzarella with pesto sauce</i>   |        |
| <b>ROASTED BEEF ROCKET SALAD AND PARMESAN</b>  | 460 .- |
| <i>Roasted beef marinated with herb and rocket salad</i>   |        |
| <b>BEEF TARTAR WITH TRUFFLE BUTTER AND BREAD</b>   | 580 .- |
| <i>Beef tartar with truffle butter and bread</i>   |        |
| <b>OCTOPUS WARM POTATO AND OLIVES</b>  | 400 .- |
| <i>Octopus olive and potato salad</i>  |        |
| <b>MANGO TARTAR SALMON CARPACCIO BEETROOT COCONUT</b>  | 480 .- |
| <i>Salmon carpaccio mango and beetroot coconut dressing</i>  |        |
| <b>VEGETARIAN LASAGNA WITH SMOKED TOMATO DRESSING (V)</b>  | 260 .- |
| <i>Baked mixed vegetables with tomato dressing</i>  |        |
| <b>SMOKED SALMON WITH CAPPER</b>   | 350 .- |
| <i>Salmon with shallot and capper berry</i>  |        |

# SOUP

|  |        |
|--|--------|
| <b>BLACK TRUFFLE SOUP (V)</b><br><i>Champignon and black truffle soup with bread</i>  | 280 .- |
| <b>MEDITERRANEAN SEAFOOD SOUP</b><br><i>Mixed seafood soup with bread</i>  | 420 .- |
| <b>BEANS ROSEMARY SAUSAGE SOUP</b><br><i>White beans and Italian sausage soup with bread</i>   | 320 .- |
| <b>LOBSTER BISQUE</b><br><i>Lobster bisque soup with lobster prawn and bread</i>   | 550 .- |
| <b>"TOM YUM KOONG" SPICY PRAWNS SOUP</b><br><i>Thai herb cherry tomato mushroom onion and prawn</i>  | 300 .- |
| <b>CHICKEN COCONUT SOUP</b><br><i>Thai herb with coconut milk soup and chicken</i>   | 200 .- |
| <b>VEGETABLE MINESTRONE (V)</b><br><i>Mixed vegetable soup with bread</i>             | 200 .- |
| <b>PUMPKIN LEEK SOUP WITH BREAD (V)</b><br><i>Pumpkin leek soup with bread</i>       | 220 .- |
| <b>TOMATO CRAME SOUP (V)</b><br><i>Tomato soup with bread</i>                       | 220 .- |

# SALAD

|   |        |
|---|--------|
| <b>GREEK SALAD (V)</b><br><i>Mixed salad with Feta cheese and dressing</i>             | 390 .- |
| <b>GRILLED CHICKEN SALAD WITH SPICY SAUCE</b><br><i>Grilled chicken salad with thai spicy sauce</i>   | 250 .- |
| <b>THAI PAPAYA SALAD</b><br><i>Green papaya salad and dry shrimp</i>  | 220 .- |
| <b>CAESAR SALAD WITH LEMON CHICKEN</b><br><i>Baby cos lettuce lemon flavour chicken croutons caesar dressing and parmesan</i>   | 420 .- |
| <b>BABY COS LETTUCE PRAWN AND COCKTAIL DRESSING</b><br><i>Baby cos salad with prawn and cocktail dressing</i>   | 320 .- |
| <b>ROCKET TRUFFLE PARMESAN (V)</b><br><i>Rocket salad with parmesan and olive oil</i>  | 420 .- |
| <b>MELON AND SERRANO HAM</b><br><i>Melon and serrano ham top with burrata cheese</i>  | 400 .- |
| <b>RAINBOW SALAD WITH CHICKEN</b><br><i>Mixed colored salad with grilled chicken and honey mustard dressing</i>   | 350 .- |
| <b>CAESAR SALAD WITH PRAWN</b><br><i>Baby cos lettuce with grilled prawn and caesar dressing</i>  | 420 .- |
| <b>SPICY MANGO SALAD WITH CRISPY SEABASS</b><br><i>Green mango salad with fried seabass and Thai spicy sauce</i>  | 220 .- |

# MAIN COURSE

|   |               |
|---|---------------|
| <b>ROASTED DIAVOLA CHICKEN WITH POTATO</b>  | <b>450 .-</b> |
| <i>Roasted chicken potato and red wine sauce</i>  |               |
| <b>GRILLED SEABASS JULIENE OF VEGETABLES AND LEMON SAUCE</b>                                    | <b>450 .-</b> |
| <i>Grilled seabass with vegetable and lemon sauce</i>   |               |
| <b>PAN SEARED COD GRILLED POTATO ASPARAGUS AND LEMON SAUCE</b>                                  | <b>640 .-</b> |
| <i>Grilled cod with potato asparagus and lemon sauce</i>  |               |
| <b>GRILLED SEABASS BABY SPINACH PEANUTS SALAD GARLIC MAYO</b>                                   | <b>620 .-</b> |
| <i>Grilled seabass baby spinach peanuts salad and garlic mayo</i>                               |               |
| <b>GRILLED RIB EYE BABY CARROT CRISPY POTATO</b>  | <b>780 .-</b> |
| <i>Grilled rib eye baby carrot and crispy potato pave</i>                                       |               |
| <b>BEEF STEW GOULASH WITH SPAGHETTI</b>   | <b>420 .-</b> |
| <i>Beef stew goulash with spaghetti</i>   |               |
| <b>GRILLED DUCK BREAST WITH SALAD AND ORANGE SAUCE</b>  | <b>420 .-</b> |
| <i>Duck orange mushroom green peas mashed sweet potato with orange sauce</i>                    |               |
| <b>GRILLED SALMON WITH CHIMICHURI SAUCE</b>   | <b>590 .-</b> |
| <i>Grilled salmon mashed potato baby spinach tomato cherry with chimichuri sauce</i>            |               |
| <b>GRILLED PORK CHOP BOK CHOY PEPPERCORN SAUCE</b>  | <b>570 .-</b> |
| <i>Grilled pork chop bok choy mashed sweet potato and peppercorn cream sauce</i>                |               |
| <b>GRILLED TENDERLOIN WITH RED WINE SAUCE</b>   | <b>890 .-</b> |
| <i>Grilled Australian tenderloin mashed potato beetroot brussels sprouts and red wine sauce</i> |               |

# PASTA

|  |        |
|--|--------|
| <b>SPAGHETTI TOMATO SEAFOOD</b>  | 460 .- |
| <i>Spaghetti with tomato sauce and seafood</i>   |        |
| <b>PENNE TOMATO &amp; MOZZARELLA SAUCE (V)</b>   | 300 .- |
| <i>Penne tomato sauce on top with mozzarella sauce</i>            |        |
| <b>TORTIGLIONI BOLOGNESE SAUCE</b>   | 320 .- |
| <i>Tortiglioni bolognese sauce</i>   |        |
| <b>TAGLIATELLE SALMON PINK PEPPER AND LIME ZEST</b>  | 420 .- |
| <i>Tagliatelle salmon with pink pepper sauce on top lime peel</i>  |        |
| <b>PENNE AL PESTO ( V )</b>  | 360 .- |
| <i>Penne with pesto sauce</i>                                     |        |
| <b>TAGLIOLINI SAUSAGE AND MUSHROOM</b>   | 400 .- |
| <i>Tagliolini Italian sausage garlic dry chili and mushroom</i>  |        |
| <b>TAGLIATELLE SWEET BELL PEPPER SAUCE AND TUNA</b>  | 490 .- |
| <i>Tagliatelle sweet bell pepper sauce on top fresh tuna</i>   |        |
| <b>PACCHERI CARBONARA AND TRUFFLE</b>  | 520 .- |
| <i>Paccheri carbonara truffle cream sauce and Italian guanciale</i>  |        |
| <b>BOLOGNESE LASAGNA</b>   | 480 .- |
| <i>Lasagna bolognese sauce top parmesan cheese</i>   |        |
| <b>SPAGHETTI A.O.P</b>   | 320 .- |
| <i>Spaghetti garlic dry chili persley olive oli and butter</i>  |        |

## RAVIOLIS

|   |        |
|---|--------|
| <b>SPINACH RICOTTA RAVIOLI PARMESAN CREAM<br/>AND ALMOND BUTTER (V)</b>   | 450 .- |
| <i>Ravioli spinach ricotta and butter cream sauce</i>  |        |
| <b>RAVIOLI CRAB MEAT &amp; SHRIMP</b>   | 680 .- |
| <i>Ravioli tomato sauce and shrimp</i>  |        |

## RISOTTO

|  |        |
|--|--------|
| <b>CITRUS RISOTTO AND LOBSTER</b>                                | 520 .- |
| <i>Risotto citrus cream and butter with lobster</i>              |        |
| <b>RISOTTO GREEN PEAS AND ASPARAGUS WITH<br/>GRILLED SEABASS</b> | 460 .- |
| <i>Risotto green peas asparagus on top with seabass</i>          |        |
| <b>RISOTTO SAFFRON WITH KING PRAWN<br/>AND PARMESAN CHEESE</b>   | 460 .- |
| <i>Risotto saffron with King Prawn and Parmesan cheese</i>       |        |

# THAI FOOD

|  |        |
|--|--------|
| <b>CHICKEN CASHEW NUTS</b>   | 260 .- |
| <i>Stir-fried chicken cashew nut bell pepper mushroom onion and carrot</i>   |        |
| <b>HOT BASIL SAUCE - MINCE CHICKEN/MINCE PORK / MINCE BEEF</b>   | 220 .- |
| <i>Stir-fried meat with hot basil sauce</i>  |        |
| <b>VEGETABLES OYSTER SAUCE ( V )</b>   | 180 .- |
| <i>Stir-fried mixed vegetables with oyster sauce</i>  |        |
| <b>PINEAPPLE FRIED RICE WITH PRAWN / PORK / CHICKEN / BEEF</b>   | 350 .- |
| <i>Fried rice with pineapple and curry powder</i>  |        |
| <b>FRIED RICE CHICKEN / PORK / BEEF</b>  | 220 .- |
| <i>Fried rice vegetables and egg</i>   |        |
| <b>FRIED RICE PRAWN</b>  | 280 .- |
| <i>Fried rice vegetables and egg</i>   |        |
| <b>PAD THAI WITH KING PRAWNS</b>   | 320 .- |
| <i>Thai style rice noodle with egg dry shrimp tofu bean sprout and tamarind sauce</i>  |        |
| <b>PAD SIE IEW (CHICKEN,PORK,BEEF)</b>   | 220 .- |
| <i>Stir fried large noodle with kale &amp; egg</i>   |        |
| <b>PAD SIE IEW PRAWN</b>   | 280 .- |
| <i>Stir fried large noodle with kale &amp; egg</i>   |        |
| <b>MASSAMAN CURRY WITH BEEF</b>  | 350 .- |
| <i>Mussaman curry with beef and potato</i>   |        |
| <b>KUAI TIAO KHUA KAI</b>  | 290 .- |
| <i>Stir-fried noodle with lettuce and chicken</i>  |        |
| <b>GREEN CURRY WITH CHICKEN</b>  | 320 .- |
| <i>Green curry coconut milk with chicken and eggplant</i>  |        |
| <b>CHICKEN/PRAWN SWEET &amp; SOUR SAUCE</b>  | 290 .- |
| <i>Stir-fried pineapple carrot onion with sweet &amp; sour sauce</i>   |        |
| <b>GARLIC PRAWNS</b>   | 350 .- |
| <i>Stir-fried king prawn with garlic sauce</i>   |        |
| <b>BEEF OYSTER SAUCE</b>   | 290 .- |
| <i>Stir-fried beef with bell pepper onion carrot and oyster sauce</i>  |        |

# PIZZA

|   |        |
|---|--------|
| <b>MARGHERITA ( V )</b>   | 320 .- |
| <i>Pizza sauce mozzarella basil and parmesan</i>         |        |
| <b>HAWAIIAN</b>   | 380 .- |
| <i>Pizza sauce mozzarella pineapple and ham</i>   |        |
| <b>SALSICCIA ITALIANO</b>   | 420 .- |
| <i>Pizza sauce mozzarella and Italian sausage</i>   |        |
| <b>DIAVOLA</b>  | 420 .- |
| <i>Pizza sauce mozzarella bell pepper and spicy salami</i>  |        |
| <b>BLACK TRUFFLE ( V )</b>  | 490 .- |
| <i>Truffle sauce mozzarella mascarpone and parmesan</i>  |        |
| <b>PARMA &amp; ROCKET</b>   | 590 .- |
| <i>Pizza sauce mozzarella parma ham mascarpone cheese and rocket</i>  |        |
| <b>SEAFOOD</b>  | 540 .- |
| <i>Pizza sauce mozzarella and seafood</i>   |        |
| <b>MARINARA (V)</b>   | 280 .- |
| <i>Pizza sauce and marinara sauce</i>                    |        |
| <b>TUNA AND ONION</b>   | 380 .- |
| <i>Pizza sauce mozzarella canned tuna and shallot</i>   |        |
| <b>HAM AND MUSHROOM</b>   | 380 .- |
| <i>Pizza sauce mozzarella ham and mushroom</i>  |        |
| <b>SERRANO HAM STRACCIATELLA</b>  | 420 .- |
| <i>Pizza sauce mozzarella spinach dry tomato and stracciatella cheese</i>   |        |
| <b>SALMON TOMATO STRACCIATELLA</b>  | 520 .- |
| <i>Pizza sauce mozzarella salmon tomato and stracciatella cheese</i>  |        |
| <b>TOMATO BURRATA BASIL PESTO</b>   | 380 .- |
| <i>Pizza sauce tomato burrata and mozzarella and pesto sauce</i>  |        |
| <b>FORMAGGI</b>   | 520 .- |
| <i>Pizza sauce mozzarella burrata parmesan and gorgonzola</i>   |        |

The price are exclude 10% service charge and 7% Government tax,  
These photographs as promotional material only.

## SANDWICH

**CLUB SANDWICH** 280 -.

*With smoked chicken, bacon, egg, ham, cheese, tomato, and onion.  
Served with French fries.*

**GRILLED FOCACCIA HAM AND CHEESE** 280 -.

*Focaccia ham cheese served with french fries*

**FISH & CHIPS** 380 -.

*Fried cod fish french fries served with tartar sauce and lemon*

## BURGER

**BEEF BURGER** 360 -.

*Beef burger vegetables bacon cheese egg and french fries*

**VEGETARIAN BURGER (V)** 300 -.

*Vegetarian burger and french fries* 

**CHICKEN BURGER** 330 -.

*Fried chicken breast vegetables cheese and french fries*

# TAPAS

|   |        |
|---|--------|
| <b>VEGETABLES SPRING ROLL WITH PLUM SAUCE ( V )</b>   | 180 -. |
| <i>Vegetables and glass noodle wrapped with spring roll sheet</i>  |        |
| <b>FRENCH FRIES</b>   | 150 -. |
| <i>French Fries served with ketchup and mayonnaise</i>  |        |
| <b>CALAMARI WITH TARTAR SAUCE</b>   | 250 -. |
| <i>Fried squid rings served with tartar sauce and lemon</i>   |        |
| <b>MUSHROOM RICE ARANCINO TRUFFLE MAYO (V)</b>  | 180 -. |
| <i>Risotto rice and mushroom ball served with truffle mayo</i>     |        |
| <b>CREPES CREAM CHEESE AND SALMON</b>   | 220 -. |
| <i>Fried salmon crepes served with mascarpone cheese and salmon roe</i>   |        |
| <b>FISH CROQUETTE</b>   | 280 -. |
| <i>Fried fish croquette served with tartar sauce</i>  |        |
| <b>CRISPY POTATO AND TRUFFLE (V)</b>  | 180 -. |
| <i>Fried potato layer with truffle</i>                             |        |
| <b>PRAWN TEMPURA</b>  | 180 -. |
| <i>Deep-fried prawns tempura with sweet chili sauce</i>   |        |
| <b>CHEESE AND SPICY PEAR JAM</b>  | 180 -. |
| <i>Selection of cheese with spicy pear jam</i>  |        |
| <b>CALAMELIZED ONION BRUCHETTA</b>  | 180 -. |
| <i>Calamelized Onion on top french bread and parmesan</i>   |        |

# TAPAS

|   |        |
|---|--------|
| <b>CHEESY TRUFFLE FRIES</b><br><i>French fries with truffle and cheesy sauce</i>                                      | 200 -. |
| <b>TRIS OF BRUSCHETTA</b><br><i>French bruschetta avocado prawn , tomato stracciatella ,<br/>mushroom serrano ham</i> | 240 -. |
| <b>GARLIC BREAD</b><br><i>French bread with garlic butter</i>   | 180 -. |
| <b>DUMPLING TUNA MANGO</b><br><i>Fried dumpling with fresh tuna mango salsa on top spring onion</i>                   | 220 -. |
| <b>CHEESY BURRATA CROSTINI WITH SERRANO HAM</b><br><i>Burrata cheese serrano ham and green apple</i>                  | 220 -. |
| <b>ARANCINI WITH TOMATO SAUCE AND PARMESAN CHEESE</b><br><i>Risotto beef served with tomato sauce and parmesan</i>    | 220 -. |
| <b>SALMON CARPACCIO BRIOCHE BITE</b><br><i>Focaccia salmon carpaccio and stracciatella cheese</i>                     | 220 -. |
| <b>MIXED COLD CUT</b><br><i>Mixed cheese cracker mixed olives mixed berry french bread<br/>and pear jam</i>           | 250 -. |
| <b>ONION RING WITH TARTAR SAUCE</b><br><i>Fried Onion with tartar sauce</i>   | 180 -. |

# DESSERT



|                                       |        |
|---------------------------------------|--------|
| TIRAMISU                              | 280 -. |
| MOLTEN CHOCOLATE WITH VANILLA BOURBON | 280 -. |
| STRAWBERRY CRÈME BRULEE               | 260 -. |
| MANGO STIKY RICE                      | 280 -. |
| CHOCOLATE ICE CREAM                   | 120 -. |
| VANILLA BOURBON                       | 120 -. |
| STRAWBERRY SORBET                     | 120 -. |
| COCONUT ICE CREAM                     | 120 -. |
| FRUITS PLATTER                        | 220 -. |
| PANNA COTTA STRAWBERRY SAUCE          | 280 -. |

# Coffee ☕

179<sup>++</sup> THB.



Blue Ocean Coffee



Latte Vanilla Caramel



Lemonade Americano



Matcha Strawberry Dream



Matcha Coco



Americano Coco



Cappuccino Tiramisu



Latte Popcorn Macchiato



Dirty Standard Coffee



Banoffee Caramel Frappé



# Cocktails



290.-

### THAI SABAI BEACH

MEKHONG , SWEET THAI BASIL LEAVES ,  
 FRESH LIME JUICE , BROWN SUGAR ,  
 SWEET & SOUR , SCHWEPES LEMON



290.-

### ALOHA BEACH SAMUI

KULOV VODKA , FRESH LIME , LIME  
 JUICE , BLUE CURACAO SYRUP,APPLE  
 SYRUP , SCHWEPES LEMON



290.-

### BUTTERFLY GREEN PEA

KULOV VODKA,LIME JUICE, APPLE  
 SYRUP, BUTTERFLY PEA (อัญชัญ)



290.-

### Siam Sun

MEKHONG, ORANGE CURACAO  
 ,PINEAPPLE JUICE, LIME JUICE , FRESH  
 PINEAPPLE , BROWN SUGAR



380.-

### Citrus Kiss

KETELONE VODKA, TRIPLE SEC, LYCHEE  
 JUICE, LYCHEE SYRUP, FRESH LEMON,  
 SCHWEPES LEMON

\*All prices are subject to 10% Service Charge and 7% Government Tax



# Cocktails

## MENU



### Mixed Berry Whisky

Black Lable, Berry, Lime Juice,  
Strawberry Syrup, Lime Soda Schweppes

290.-



### Haadgnam Beach

Vodka, Crème de menthe Green, Mint Leaves,  
Fresh lime juice, Lime slices for garnish,  
Sweet & Sour, Lime Soda Schweppes

290.-



### Sparkling Tanqueray

Tanqueray Gin, Aperol liquor,  
Sparkling Wine, Fresh Fruit

380.-



### Sangria Red Wine

Cabernet sauvignon Or Merlot,  
, Creme de classic, Strawberry Frozen  
, Apple Fruit, Orange Slide

320.-



### Sangria White Wine

Sauvignon Blanc Or Chardonnay,  
Creme de cacao white, Strawberry Frozen  
Apple Fruit, Lemon Slide

320.-



### Pink Sangria

Cabernet Sauvignon and Chardonnay  
Peach liqueur ,Strawberry Frozen  
Apple Fruit , Lemon sliced

320.-

# Information

For room service please dial number "5"

Location : Olivio Cuisine

Email : fb@baanhaadngam.com

Telephone No. : 077-332950-7

Mobile No. : 093-5764842

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11:00 AM - 10:00 PM

