

Olea Gone Fishing

Tapas

Seafood Chowder Mussels, Clams, Prawns, Squid, Crispy Bacon and Sour Cream **\$88**
特濃周打海鮮湯 青口、蚌、蝦、魷魚、脆皮煙肉、酸奶

Three Freshly Shucked Coffin Bay Oysters - Australia **\$128**
Sea Salt, Fresh Ground Black Pepper, Lemon and Tabasco Sauce
即開特級南澳生蠔 (3 隻) 配 海鹽、新鮮黑胡椒、檸檬和 ‘Tabasco’ 辣椒汁

Norwegian Smoked Salmon Wrapped Poached Egg **\$98**
Warmed Pizzetta, Grilled Asparagus and Hollandaise Sauce
煙三文魚、溫泉蛋、烤蘆筍薄餅伴荷蘭醬

700grams Blue Mussels / 新西蘭藍青口燴香濃蒜香牛油汁 (700 克) **\$168**

700grams White Clams / 忌廉汁煮越南大蜆 (700 克) **\$168**
Option of Sauce: White Wine, Flat Parsley and Cream or Rustic Tomato Sauce or Garlic Butter
醬汁選擇：白葡萄酒、香芹和奶油 或 蕃茄醬 或 蒜香牛油

Main Courses

Grilled Swordfish Steak, Greek Salad, Thick Cut Fries and Salsa Verde **\$268**
現烤菲律賓劍魚 希臘沙律、厚切薯條配意式薩爾薩辣醬

Rosemary Skewered Scallops, Green Pea and Bacon Risotto **\$338**
迷迭香串燒扇貝(塔斯曼尼亞) 青豆煙肉意大利飯

Fresh Fish Market

Cooking Options: Battered, Baked or Grilled / Served with Thick Cut Fries, Tartar Sauce and Lemon
烹調方法 (炸或焗或烤)全部採用厚切薯條、他他醬和檸檬

Marlborough Sounds Blue Cod – New Zealand **\$348**
香烤新西蘭馬爾堡峽灣藍鱈魚

Murray River Barramundi – Australia **\$298**
澳洲墨累河鱸魚

North Sea Lemon Sole – Netherlands **\$298**
荷蘭北海檸檬鱈

Bay of Island Red Snapper – New Zealand **\$298**
新西蘭島嶼灣紅鯛魚

\$58 / Glass \$280 / Bottle

Moulin de Gassac, Sauvignon Blanc, IGP Pays d’Hérault, 2014 France
Clear pale gold with expressive nose of exotic peach flavours. On the palate it is open with fruity notes and the finish is well balanced.

Livon Pinot Bianco, DOC Collio, Friuli, 2014 Italy
It is a straw yellow color with very elegant and delicate bouquet of wild flowers, apricots and apples. On the palate it is dry and medium-bodied.