

ALPINE CUISINE

Enjoy the Best Alpine Cuisine at Olea, available from 23 Jan to 26 Feb
1月23日至2月26日，一系列精選阿爾卑斯山地區美饌盡在Olea

Subject to 10% service charge
另加一服務費

Accor Plus card discount is not applicable
雅高A佳卡優惠並不適用



For reservations 訂座請電:

3602 8818

www.novotelcitygate.com



NovotelCitygateHK



Press
Release



NOVOTEL CITYGATE HONG KONG PROUDLY PRESENTS:

ALPINE CUISINE AT OLEA

The Alps, located in Europe provide one of the most scenic and iconic vistas known throughout the world. The Alps cover and extend into several countries with very traditional and diverse cultures with similar yet unique cuisine. From 23 January to 26 February, the culinary team at Novotel Citygate and Olea has designed a special menu focusing on the original tastes of the Alpine region. A wide selection of signature dishes popular throughout the Alps covering appetizers, main courses and a spectacular dessert, perfect to enjoy during the remaining months of winter.

During the promotion, highlights of dishes on offer include;

Appetizer

Cheese Fondue (one guest portion)

It is the most representative dish from Switzerland, Cheese fondue offers the right balance of melted Gruyere and Emmental Cheeses in a Fondue pot, and served with fresh cubed country bread.



French Savoyard Sausage with Trio of Mustards and Pickles

This remarkable rustic sausage is made in France using premium pork and veal. The sausage is grilled at medium-high heat on each side and served with trio of mustards and Pickles.



Main Course



Slow Roasted Pork Knuckle Rubbed with Salt & Caraway Seeds

Commonly known as Schweinshaxe, the pork knuckle is a legendary specialty of the Bavarian region in Germany. The knuckle is simmered with beer, caraway seeds, garlic, salt and pepper for 3 hours, then roasted to crisp up the skin until it turns golden brown in color, accompanied by roast vegetables with refreshing apple sauce and thickened gravy.

Dessert

Apple Strudel

This is an Austrian classic dessert, tangy apple filling, cinnamon and raisins are wrapped in the delicate butter puff pastry and baked to perfection, served best with vanilla sauce and pouring cream; a perfect end to a fine meal.



Other appetizers and main courses include:

- French Onion Soup with Gruyere Toast
- Tartiflette, Gratin Potatoes with Reblochon Cheese, White Wine, Cream, Pork Bacon & Onions
- Zurich Geschnetzeltes , Sautéed Strips of Veal with White Wine, Button Mushrooms, Sage & Cream with Potato Rosti & Steamed Asparagus
- Pork Schnitzel Stuffed with Fontina Cheese & Ham, served with Creamed Parsley Potatoes, Braised Baby Leeks & Sage Jus
- Jägerschnitzel Schnitzel, Turkey Schnitzel in a Paprika Infused Bread Crumb with a Red Wine, Bacon & Mushroom Jus, Steamed Broccolini & Creamed Potatoes

ALPINE CUISINE AT OLEA

Date: 23 January – 26 February 2017

Time: 12noon – 2:30pm, 6pm – 10pm

Reservations: 3602 8818 / BookOnline - <http://www.novotelcitygate.com/restaurants-and-bars/olea/>

Address: Lobby Level, Novotel Citygate Hong Kong, 51 Man Tung Road, Tung Chung, Hong Kong (MTR Exit C)

Parking: 3 hours free parking upon spending of \$300

All prices are subject to 10% service charge

Accor Plus card discount is not applicable

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ABOUT OLEA

Explore the lands of the Mediterranean, from France to Greece, and from Italy to Spain. Olea, means “Olive” in Latin, is a premium fine-dining restaurant in Novotel Citygate Hong Kong, featuring an open Mediterranean kitchen with a pizza oven. It specializes in Mediterranean cuisines including a variety of classic tapas and mezze dishes, cook-to-order handcrafted pizza and other daily specials from the region.

With floor-to-ceiling glass windows of 7 meters height, a fabricated pond and fountain and bamboo trees outside, guests dining at Olea can definitely enjoy the comfortable calm as if under an alfresco setting.

Novotel Press Contact

- Manwick Lee
- Marketing Communication Executive
- +852 3602 8805
- H6239-SL5@accor.com