

Press  
Release

# CURED HAM



## NOVOTEL CITYGATE HONG KONG PROUDLY PRESENTS: CURED HAMS PROMOTION AT OLEA

Cured hams are commonly found in Europe, the hams can be prepared and served hot or cold and are eaten on their own or prepared with other ingredients often accompanied with bread, vegetables, cheeses, mustard & preserves of all types.

Starting from 25th July, the culinary team at Olea has created a special menu using various types of hams imported from European countries. The dishes on offer have been reinterpreted to show modern twists to well-known classics.

During the promotion, highlights of dishes on offer include;

### Tapas

#### **Peach and Bayonne Ham Salad**

The salad gets the combination of peach, French Bayonne Ham, Mozzarella and baby spinach balanced with sweet and sour honey mustard dressing.



#### **Spanish Frittata with Iberico Ham**

This baked Spanish style omelette is made with potatoes, eggs, onions, Cheddar Cheese, Iberico Ham, garlic and thyme.



#### **Hokkaido Scallops and Serrano Ham**

This is a sea scallop recipe from northern Spain. The Hokkaido scallops are seared hard on one side, simmered with sweet onions, saffron olive oil, dry sherry and chopped parsley topped off with crispy Spanish Serrano Ham.

## **Main Course**



### **Baked Cannelloni with Parma Ham**

Stuffed cannelloni is one of the most popular pasta dishes in Italian cuisine. The cannelloni is filled with Parma Ham and Ricotta Cheese and oven baked until golden brown.



### **Veal Loin Saltimbocca**

An Italian classic, saltimbocca – tender veal steak, wrapped with Prosciutto ham, pan-fried with red wine reduction sauce and garnished with eggplant parmigiana.

### **Other tapas and main courses include:**

- Parma Ham Bruschetta
- Spanish Ham Board
- Iberico Ham, Cherry Tomatoes, Smoked Mozzarella Pizza
- Leeks and Bayonne Ham Risotto
- Monk Fish Medallion and Prosciutto

## **CURED HAMS PROMOTION AT OLEA**

Date: 25 July – 4 September 2018  
Time: 12noon – 2:30pm, 6pm – 10pm  
Reservations: 3602 8818 / <http://bit.ly/CruedHamOlea>  
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 Member will receive 10% discount

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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**

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