

Press  
Release



# BEEF

**NOVOTEL CITYGATE HONG KONG PROUDLY PRESENTS:**

**PREMIUM BEEF AT OLEA**

Starting from 17 October, hotel's Mediterranean restaurant – Olea, is presenting a plethora of premium cuts of beef and beef favourites from around the world. All grilled beef dishes are served with one choice of side dishes from the “A La Carte” menu; whilst those wanting a little surf and turf can choose to add a grilled Lobster at a small additional charge.

The beef sourced for this promotion comes from France, Spain, Ireland, Japan, Korea, Australia as well as Canada and are available in Olea for a limited time.

During the promotion, highlights of dishes on offer include:

**Signature From the Grill**

**Grilled Canadian Top AAA Sterling Silver Tenderloin (\$288)**

This premium 3A Sterling Silver tenderloin originates from Canada; known for its finely marbled meat. The marbled tenderloin steak creates a tender, juicy and flavourful mouthful.



**Ireland 30 Oz Tomahawk Grass Fed Dry Aged Steak for 2 guests (\$998)**

The Tomahawk is a dry aged bone-in rib-eye for 2 people. The Tomahawk is imported from Ireland, well known for its high-quality beef products. The combination of the bone-in and the marbled fat gives the steak an incomparable flavor and succulent texture.

## Side Dishes

A series of special side dishes from the Olea "A La Carte" menu will be available for your options, highlights of dishes on offer include:

- Baked Idaho Potato with Sour Cream Chives & Bacon Bits
- Mac & Cheese
- Parsley Butter Roasted Grenaille Potatoes
- Cauliflower Gratin

## Cottage Pie (\$198)

This traditional British dish combines minced beef with a sweet tomato sauce topped with creamy mashed potato and baked until golden brown.



## Grilled Whole Lobster to add on (\$138)

For seafood lovers, the freshest grilled lobster is not to be missed. It is grilled over moderate heat with olive oil, salt and pepper to retain the freshness and the original flavor of the lobster.

## Other Steaks & Main Course include:

- Australia - 10oz Tenderloin Free Range Grass Fed (\$328)
- Spain - 10oz Striploin 90 Days Dry Aged Rubia Gallega (\$408)
- Korea - 10oz Striploin Free Range Han Woo Category 1 (\$428)
- France - 10oz Rib Eye Grass Fed Charolais (\$468)
- Japan - 10oz Rib Eye 'Miyazaki' Wagyu A3 (\$588)
- Beef Bourguignon & Fettuccine Pasta (\$228)

## PREMIUM BEEF AT OLEA

Date: 17 October – 2 December 2018  
Time: 12noon – 2:30pm, 6pm – 10pm  
Reservations: 3602 8818 / <http://bit.ly/OleaBeef18>  
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 could enjoy 10% Off Discount (could not conjunction with other discount offers)

- END -

## 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 Citygate Hong Kong Press Contact

- Manwick Lee
- Assistant Marketing Communications Manager
- 3602 8805
- [H6239-SL5@accor.com](mailto:H6239-SL5@accor.com)

## Hotel Hashtag:

#NovotelCitygateHongKong #NovotelCitygateHK  
#NovotelCitygate #Olea