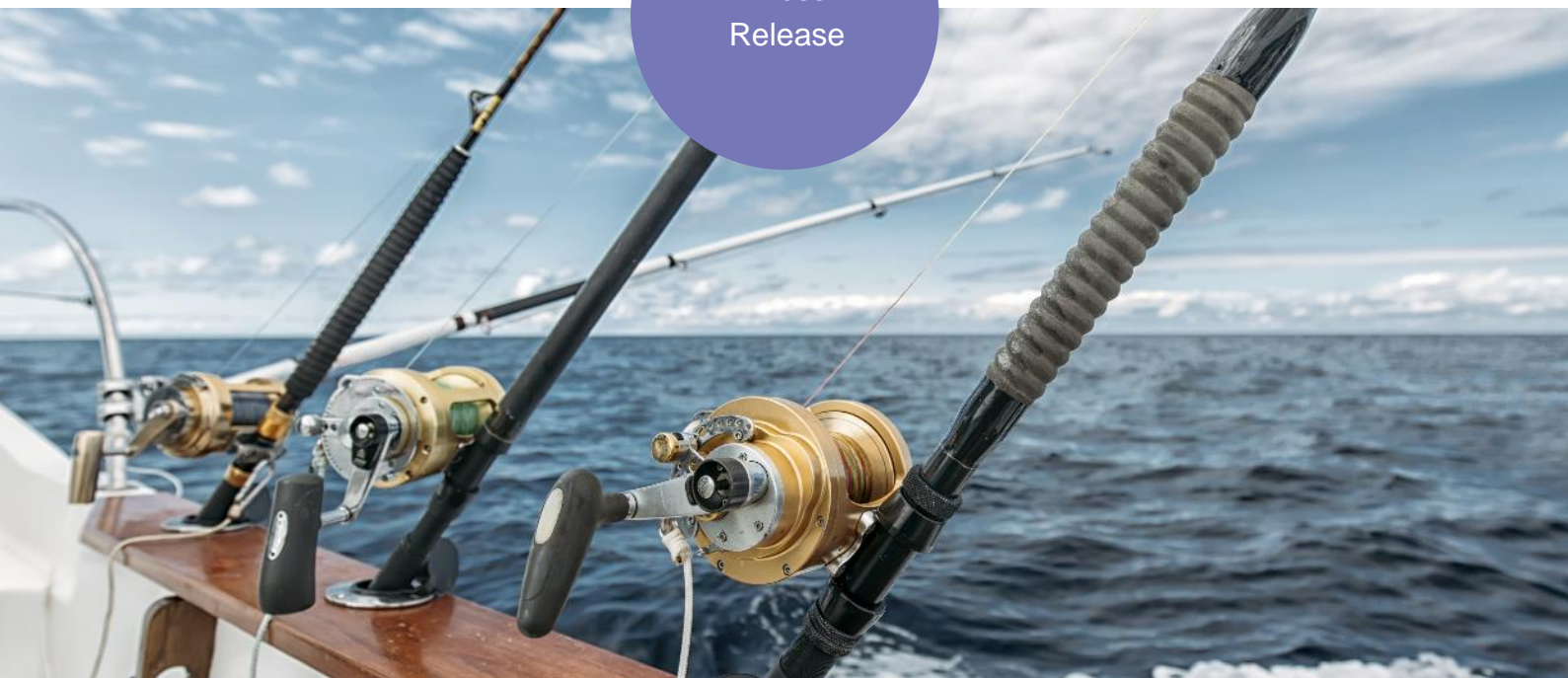


Press
Release



NOVOTEL CITYGATE HONG KONG PROUDLY PRESENTS:

GONE FISHING AT OLEA

Dive into a world of seafood this summer at Novotel Citygate Hong Kong. From 10 July to 27 August, the hotel's Mediterranean restaurant – Olea has designed a menu focusing on the freshest seafood from around the world. A series of exquisite dishes meticulously prepared by Olea's culinary team with a strong emphasis on fresh ingredients will be paired with a selection of fine wines from France and Italy for your dinning pleasure.

Dishes on offer will include;

Tapas

Blue Mussels in Garlic Butter

Premium New Zealand Blue Mussels are cooked with flat parsley, shallots and garlic with a butter sauce; designed to bring out the flavour in this shellfish.



Main Course

Rosemary Skewered Scallops with Green Pea and Bacon Risotto

The scallops are sourced from the pristine waters off the Tasmanian coast. Scallops are pan-seared with rosemary to maintain their texture and briny taste, served with a green Pea and Bacon Risotto.





Grilled Swordfish Steak, Thick Cut Fries and Salsa Verde

Fresh Swordfish is grilled with mint, lemon juice, basil, and garlic and paired with thick cut fries and Salsa Verde.



Baked New Zealand Marlborough Sounds Blue Cod

This signature dish makes use of the freshest blue cod from the Marlborough Region in New Zealand. The fillet is baked and served with tartar sauce and thick cut fries.

Other tapas and main courses include:

- Three Freshly Shucked Oysters, (Coffin Bay from Australia)
- Seafood Chowder with Mussels, Clams, Prawns, Squid, Crispy Bacon and Sour Cream
- Norwegian Smoked Salmon Wrapped Poached Egg, served with Warmed Pizzetta, Grilled Asparagus and Hollandaise Sauce
- White Clams in Parsley & White Wine Cream / Rustic Tomato / Garlic Butter Sauce
- Grilled Australian Murray River Barramundi
- Battered North Sea Lemon Sole from Netherlands
- Grilled Whole Fresh Red Snapper from New Zealand

GONE FISHING AT OLEA

Date: 10 July – 27 August 2017
 Time: 12noon – 2:30pm, 6pm – 10pm
 Reservations: 3602 8818 / http://bit.ly/Olea_GoneFishing
 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.

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