

OLIVE BANDRA

Menu Offered As Part of RW Promotion - 3 Course Prix Fixe Menus With One Line Description Of Each Dish

APPETIZER

KOTOSOUPA AVGOLEMONO

Dill infused chicken soup with Arborio rice, broccoli and carrots, thickened with an egg-lemon mixture.

SLOW ROASTED BEETROOT SALAD

Macerated in balsamic vinegar and served with arugula, orange segments, and goat cheese rolled in pistachio nuts.

BAKED BRIE

Baked with caramelized onions and served on diced tomatoes with balsamic.

CHEF'S THOMAS' PRAWN & CALAMARI PICKLE

A spicy pickle of prawns & calamari spiced with cumin, chilli, fenugreek and vinegar. Served with grilled baguette slices.

CHICKEN SHISH TAOUK

Chicken marinated in Turkish spices, yogurt and saffron served with grilled onions, grilled tomatoes and garlic taoum.

MAIN COURSE

SWISS CHARD RAVIOLI

Sauteed swiss chard mixed with ricotta, and Parmesan. Served with an earthy walnut butter sauce.

IMAM BAYILDI

Japanese eggplant stuffed with roasted garlic, caramelized onion, minced chickpeas, feta, fresh herbs, and a healthy dose of olive oil. Served with pomegranate rice pilaf and labaneh sauce

RISOTTO SALSICCIA

Chicken sausage, fresh fennel, sage and black pepper together makes this risotto leaving you wanting more!

BASA PIMENTÓN DE LA VERA

Vietnamese Basa rubbed with premium smoked paprika, pan seared and served with pommes purée, Spanish sofrito and mustard beurre blanc.

LEBANESE HUMMUS CHICKEN

Tender morsels of chicken thigh meat cooked with sliced onions, hummus, harissa, and coriander.

DESSERT

CARAMEL BREAD PUDDING

Served warm with dulce de leche ice cream, caramel sauce and oatmeal streusel.

HAZELNUT WHISKEY TART

A delicate tart with velvety milk chocolate and whiskey ganache, milk chocolate sabayon, raspberry coulis and house made malt ice cream.

CHOCOLATE MOUSSE BOMBE

With a vanilla crème brulee centre, rocher, and red currant coulis.