

## SOUPS & SALADS

-   88 Traditional Cold Gazpacho
- 98 Lobster and Crayfish Bisque with Dill Cream
- 98 Classic Caesar Salad  
Romaine Lettuce, Crispy Bacon, Parmesan, Croutons & White Anchovies  
*with Chicken \$20*  
*with Smoked Salmon \$30*
-     98 Olea Salad  
Rocket and Spinach Leaves, Bell Peppers, Red Onions, Carrots, Cherry Tomatoes, Feta and Pine Nuts with Balsamic Reduction
- 118 Fig and Prosciutto Salad
-    98 Roasted Pumpkin Salad  
Beetroot, Feta, Baby Spinach Leaves, Sunflower Seeds

## TAPAS

-  68 Baked Crispy Portobello Mushroom Fries with Aioli
-   78 Burrata and Heirloom Tomato Bruschetta
-    88 Buffalo Mozzarella with Kumato Tomatoes
- 98 Mediterranean Couscous Crab Cakes and Fennel Salad
-  88 Galician Style Octopus with New Baby Potatoes
-   88 Olea Gambas Al Ajillo – Garlic Prawns
- 108 Lamb Koftas with Pickled Cucumber, Mint and Yoghurt Dressing

## FROM THE GRILL

-  228 Chicken with Sun-Dried Tomatoes and Artichokes
- 228 Iberico Pork Cutlet, from Spain
- 248 Angus Beef Sirloin 10oz, from US
- 368 Beef Tenderloin 12oz, from Argentina
- 248 Salmon Fillet, from Tasmania

All Cuts Are Served with Your Choice of Sauces: Red Wine Reduction, Herb Butter, Béarnaise, Salsa Verde

## SIDES


### POTATOES & GRAINS

All priced @ 48

Baked Idaho Potato with Sour Cream, Chives and Bacon Bits

-  Thick Cut Fries
-  Traditional Mashed Potatoes
-   Parsley Butter Roasted Grenaille Potatoes
-  Mac and Cheese

### VEGETABLES

-  58 Cauliflower Gratin
-  58 Green Peas with Lardon
-   58 Garlic Spinach
-   68 Buttered French Beans
-    58 Steamed Vegetables

## PIZZA

- 148 MEAT LOVERS – Tomato Sauce, Pepperoni, Parma Ham, Salami, Mozzarella
- 148 RUCOLA – Tomato Sauce, Spanish Olives, Provolone, Parmigiano, Prosciutto, Rocket
- 148 PANCETTA – Tomato Sauce, Mozzarella, Pancetta, Mushrooms, Caramelized Onion
- 148 OLEA – Tomato Sauce, Feta, Bell Pepper, Shrimps, Chorizo, Rocket and Olives
- 149 CHICKEN – Garlic Olive Oil, Mozzarella, Spicy Chicken, Pickled Jalapeno
-  150 MUSHROOM – Tomato Sauce, Portobello and Button Mushrooms, Provolone, Sage and Oregano
-   158 TRUFFLE & MUSHROOM – Cream, Parmesan, Baby Spinach, Truffle Paste & Slices, Parmigiano, Mozzarella, Egg Yolk

## CREATE YOUR OWN

- 151 PIZZA – Pizza Base, Tomato Sauce, Mozzarella with a choice of 2 toppings

### CREATE YOUR OWN PIZZA

- FISH – Anchovies, Shrimp or Smoked Salmon
- MEAT – Chicken, Pancetta, Pepperoni, Prosciutto, Salami, Chorizo or Sausage
- CHEESES – Buffalo Mozzarella, Cheddar, Feta, Goat's Cheese, Provolone or Blue Cheese
- VEGETABLES – Artichoke, Bell Peppers, Button Mushrooms, Green Kalamata Olives, Portobello Mushrooms, Fresh Rocket, Black Olives, Pineapple, Tomatoes, Spinach, Red Onions, Sun-dried Tomatoes

\*\*\* Each Additional Topping at \$20 Per Serve





## PASTAS & RISOTTOS

-  118 Gnocchi with Gorgonzola Cream Sauce and Crushed Walnuts
-    118 Penne with Artichoke, Kalamata Olives and Feta Cheese
-  128 Rigatoni with Sun Dried Tomatoes, Roasted Asparagus and Garlic Basil Pesto
-  128 Smoked Salmon Linguini with Capers and Tarragon Cream Sauce
- 118 Orecchiette Marinara
- 118 Skillet Butter Chicken Fettuccine Pasta
-  118 Creamy Vegetarian Risotto
-  128 Mediterranean Seafood Risotto

## SOMETHING SWEET

- 68 Olea's Tiramisu
- 68 Chocolate Tart with Vanilla Ice Cream
-  68 Warm Apple Tart
- 68 Crème Brûlée
- 68 Affogato



-  Signature Dish
  -  Vegetarian Dish
  -  Balanced Dish
  -  Gluten Free Dish
- All prices are in HK\$ and are subject to a 10% service charge



For reservations:  
**3602 8818**  
H6239@accor.com  
www.novotelcitygate.com  
 NovotelCitygateHK 





SOUPS & SALADS

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Lobster and Crayfish Bisque with Dill Cream
- 98

Classic Caesar Salad  
Romaine Lettuce, Crispy Bacon, Parmesan, Croutons & White Anchovies  
*with Chicken \$20*  
*with Smoked Salmon \$30*
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Olea Salad  
Rocket and Spinach Leaves, Bell Peppers, Red Onions Carrots, Cherry Tomatoes, Feta and Pine Nuts with Balsamic Reduction
- 118

Fig and Prosciutto Salad
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Roasted Pumpkin Salad  
Beetroot, Feta, Baby Spinach Leaves, Sunflower Seeds

TAPAS

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Baked Crispy Portobello Mushroom Fries with Aioli
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Burrata and Heirloom Tomato Bruschetta
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Buffalo Mozzarella with Kumato Tomatoes
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Mediterranean Couscous Crab Cakes and Fennel Salad
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Galician Style Octopus with New Baby Potatoes
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Olea Gambas Al Ajillo – Garlic Prawns
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Lamb Koftas with Pickled Cucumber Mint and Yoghurt Dressing

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Thick Cut Fries
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Traditional Mashed Potatoes
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Parsley Butter Roasted Grenaille Potatoes
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Mac and Cheese

VEGETABLES

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Cauliflower Gratin
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Green Peas with Lardon
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Garlic Spinach
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Buttered French Beans
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Steamed Vegetables

PIZZA


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MEAT LOVERS – Tomato Sauce, Pepperoni, Parma Ham Salami, Mozzarella
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RUCOLA – Tomato Sauce, Spanish Olives Provolone, Parmigiano, Prosciutto Rocket
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PANCETTA – Tomato Sauce, Mozzarella, Pancetta Mushrooms, Caramelized Onion
- 148

OLEA – Tomato Sauce, Feta, Bell Pepper Shrimps, Chorizo, Rocket and Olives
- 149

CHICKEN – Garlic Olive Oil, Mozzarella Spicy Chicken, Pickled Jalapeno
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MUSHROOM – Tomato Sauce, Portobello and Button Mushrooms, Provolone Sage and Oregano
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TRUFFLE & MUSHROOM – Cream, Parmesan, Baby Spinach Truffle Paste & Slices, Parmigiano, Mozzarella, Egg Yolk

CREATE YOUR OWN

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PIZZA

– Pizza Base, Tomato Sauce, Mozzarella with a choice of 2 toppings

CREATE YOUR OWN PIZZA

- FISH

– Anchovies, Shrimp or Smoked Salmon
- MEAT

– Chicken, Pancetta, Pepperoni, Prosciutto Salami, Chorizo or Sausage
- CHEESES

– Buffalo Mozzarella, Cheddar, Feta Goat’s Cheese, Provolone or Blue Cheese
- VEGETABLES

– Artichoke, Bell Peppers, Button Mushrooms Green Kalamata Olives, Portobello Mushrooms Fresh Rocket, Black Olives, Pineapple Tomatoes, Spinach, Red Onions Sun-dried Tomatoes

\*\*\* Each Additional Topping at \$20 Per Serve

PASTAS & RISOTTOS

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Gnocchi with Gorgonzola Cream Sauce and Crushed Walnuts
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Penne with Artichoke, Kalamata Olives and Feta Cheese
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Rigatoni with Sun Dried Tomatoes, Roasted Asparagus and Garlic Basil Pesto
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Smoked Salmon Linguini with Capers and Tarragon Cream Sauce
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Orecchiette Marinara
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Skillet Butter Chicken Fettuccine Pasta
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Creamy Vegetarian Risotto
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Mediterranean Seafood Risotto

SOMETHING SWEET

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Olea’s Tiramisu
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Chocolate Tart with Vanilla Ice Cream
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Warm Apple Tart
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Crème Brûlée
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Affogato



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Signature Dish
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Vegetarian Dish
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Balanced Dish
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Gluten Free Dish
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NOVOTEL  
HOTELS & RESORTS  
諾富特東薈城酒店  
CITYGATE HONG KONG

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