

**olive** THE  
**MODERN MALAYSIAN CUISINE**

## THE OLIVE

Welcome to The Olive, where the authentic taste of traditional Malay and Straits cuisines are at the centre of all we do. No shortcuts, no fusion; simply the true taste of food from a bygone time, revived to tantalise the palates of today's discerning diner.



# M E N U

## THE OLIVE'S INTERNATIONAL HERITAGE CUISINE

RECREATING BELOVED DISHES FROM AROUND THE WORLD IN THE OLIVE'S SIGNATURE STYLE

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|  | <b>TAJINE LAMB SHANK</b><br>Moroccan spices, prunes, saffron, garlic   | 125 |
|  | <b>CHILEAN SEA BASS</b><br>Mushroom ragout, wasabi, buttered asparagus, ponzu sauce  | 125 |
|  | <b>ROAST CHICKEN IN LAVENDER GLAZE</b><br>With fennel, compressed peach, chicken juice.  | 115 |
|  | <b>CHEF ANTON'S FAMOUS BREAD &amp; BUTTER PUDDING</b><br>A classic and comforting dessert. Custardy on the inside, golden and buttery on the top.<br>Served with sugar snow.                                       | 20  |
|  | <b>THE OLIVE'S LEGENDARY CHOCOLATE LAVA CAKE</b><br>A warm, gooey cake with a rich chocolatey center that flows when you cut into it.<br>Served with a dusting of powdered sugar for an extra touch of indulgence. | 20  |

## APPETISER

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|  | <b>KERABU NANGKA</b><br>Jackfruit, shredded chicken, red onion, chili, toasted coconut,<br>ginger flower, kaffir lime leaf, anchovies, shrimps and peanut salad | 30 |
|  | <b>PECEL</b><br>Traditional Javanese dish with a mix of blanched local vegetables.<br>Served with a special peanut sauce and cubed rice.                        | 30 |

## SOUP

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|--|---|----|
|  | <b>SUP KAMBING MUTIARA</b><br>Spicy lamb broth with chili chutney   | 25 |
|  | <b>SUP TULANG</b><br>Cattle bones boiled in a special homemade spiced soup with vegetables.<br>Served with lime and spicy dark soy sauce. | 25 |

## DESSERT

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|  | <b>HOMEMADE NYONYA PLATTER</b><br>Sweet, bite-sized and colourful traditional Nyonya kuih | 10 |
|  | <b>TROPICAL FRUIT PLATTER</b><br>Fresh cut tropical fruits                                | 10 |

# M E N U

## LOCAL FLAVOURS

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### IKAN BERLADO - RM29

Fried tilapia fish with a delicious, aromatic sambal topping.



### INDONESIAN CHICKEN 'UNGKEP' - RM30

A flavourful Javanese speciality, 'ungkep' refer to a method of cooking similar to braising. The chicken pieces are braised with aromatic spices and herbs and then fried briefly to create a layer of crispiness.

### DAGING SALAI MASAK LEMAK - RM30

A well-known dish from Negeri Sembilan which uses smoked meat as the main ingredient, with garlic, turmeric, chilli and coconut milk seasoning.



### OLIVE'S SIGNATURE FRIED RICE- RM30

A smoky and aromatic stir fried rice traditionally served with fresh fried grass prawn, grilled chicken satay, fresh vegetables, hardboiled egg, onion pickles, and sambal belacan

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## LOCAL FLAVOURS

### LOBSTER BROTH MEE REBUS - RM30

A Malaysian noodle dish in a lobster broth and sweet potato gravy base. The combination of sweetness and savoury flavours are deliciously enhanced with a grass prawn, bean curd, fresh vegetables, hardboiled egg, crispy cracker, chilli sambal and a generous squeeze of calamansi juice.



### JOM MAKAN LAKSA, JOHOREAN STYLE - RM29

A thick Northern mackerel fish gravy, served with spaghetti, topped with fresh vegetables and fresh herbs. The dish is served with grilled chicken satay, spicy chilli sambal and calamansi lime on the side.

### MAMAK FRIED MEE - RM30

Mamak fried mee is a versatile stir fry noodle dish from the Southeast Asian region, initially introduced by the Indian Muslim community. It is a spicy savoury course that pairs the noodles with a combination of chicken, prawns, garlic, tomato sauce, curry spices, boiled potatoes, and eggs.



### DO RE MI BUNS - RM26

Chef Aidil's creative take of a trio of soft buns topped with three types of authentic Malay filling: aromatic chopped chicken curry, spicy anchovy sambal, and homemade minced chicken rendang served with chicken floss and sambal.

# M E N U

## MINUMAN BEVERAGES

RM

Jus Buah *Fresh juices*

15

Minuman Panas *Hot Beverage*

15

Minuman Ringan *Soft Drink*

12

Minuman Istimewa 'Malaysia'

8

*'Malaysia' Speciality Beverage*

Air Mineral *Mineral Water*

8

## MINUMAN PILIHAN SPECIALTY DRINKS

10

Sirap Bandung Laici

*Rose and lychee syrup served with lychees*

Air Soda Herba

*Soda water with herbs and longan*

Susu Pandan Laici

*Combination of milk, pandan water and lychee*

## MOCKTAIL PILIHAN SPECIALTY MOCKTAILS

18

Anggun

*A blend of pineapple juice, almond syrup and lime juice*

Tampan

*A bubbly mixture of orange juice, mango juice, and orange syrup topped with 7-Up*

Saujana

*Mixture of apple juice, lemon juice, calamansi, and passionfruit syrup topped with tonic water*

Madu Tiga

*Combination of young ginger, cucumber, honey, green lime topped with ginger ale*

## BOTTLED BEER

Carlsberg

35

Tiger

35

Guinness Stout

38

Heineken

38

\*All prices are in Ringgit Malaysia and inclusive of 6% SST.