

Restaurant



Jalan Raya Senggigi, Malimbu, Lombok Utara, Nusa Tenggara Barat 83352
0370-6195566
08195195566 / 0817195566
www.royalavila.com/olive/



OLIVE BAR & RESTAURANT

Olive Bar & Restaurant scrupulously select all the International succulent cuisines in our menu to harmonize with our guest's enjoyment yet conveying authentic flavor. Embark your Italian delicatessen with little delights for one such as *Fettucine Beef Carbonara – pastry filled with Beef bacon, Truffle oil, cream sauce, Grana padano cheese, button mushroom, arugula. – or sizeable delights for many such as the pizzas *Pizza Royal – it's a mixed seafood in pesto, Mozzarella, Pomodoro Sauce, Red Onion, Bellpepper & Pineapple, Grana Padano, Arugula.

Your stay in our resort in the island of Lombok will not be perfect without having the most sought-after dishes in the island. We serve the authentic *Ayam Taliwang – Lombok's fiery spicy grilled chicken – as well as *Oxtail Soup – Slow cooked oxtail, spice broth, carrot, potato, sambal, emping and completed by steamed rice. Other than that we serve Asian's luscious cuisines embellish our table such as *Pek cam kee Noodle - Homemade noodle, steamed chicken, ginger garlic sauce, chicken broth.

APPETIZER HIGHLIGHTS

BITTERBALLEN

WESTERN

Bitterballen are a Dutch meat-based snack, made by making a very thick stew thickened with roux and beef stock and generously loaded with meat, refrigerating the stew until it firms, and then rolling the thick mixture into balls which then get breaded and fried.



“While eating your appetizer, don’t be concerned with dessert.” ~ Wayne Dyer



TUNA TATAKI

JAPANESE

Tuna *tataki* is a Japanese dish. It is a type of **sashimi**, which is thinly sliced, lightly seared raw fish. *Tataki* refers to the method of preparation, it means hit into pieces or pounded.

MAIN HIGHLIGHTS

BEEF CHEEK RAWON

MIX THE AUTHENTICITY OF INDONESIAN DISH

Rawon is an Indonesian beef soup. Originating from East Java, rawon utilizes the black keluak nut as the main seasoning, which gives a dark color and nutty flavor to the soup. In Olive we uniquely served it. It's slow braised beef cheek, sprout, scallion served with "kerupuk rambak" pickle, burnt leek & cauliflower puree.



“The only time to eat diet food is while you're waiting for the steak to cook.”

JULIA CHILD



CAPELLINI AGLIO E OLIO

ITALIAN

Spaghetti aglio e olio is a traditional Italian pasta dish from Naples. It is a typical dish of Neapolitan cuisine and is widely popular. Its popularity can be attributed to it being simple to prepare and the fact that it makes use of inexpensive, readily available ingredients that have long shelf lives in a pantry.

SWEETS HIGHLIGHTS

EARL GREY TEA CHEESE TART

CAKE IS HAPPINESS

Earl Grey is one of the most recognized flavored teas in the world. This quintessentially British tea is typically a black tea base flavored with oil from the rind of bergamot orange, a citrus fruit with the appearance and flavor somewhere between an orange and a lemon with a little grapefruit and lime thrown in. We deliciously mixed in the cake.



**“Dessert is like a feel-good song and the best ones make you dance.”
— Edward Lee.**



DARK CHOCOLATE TART

DESSERT IS CALLING

Chocolate tart, also known as chocolate cream pie, is a dessert consisting of dark chocolate, cream and eggs, beaten together, poured into a crisp, sweetened pastry shell and baked until firm. It is considered a form of custard tart because it includes an egg-based filling.