

Press
Release



NOVOTEL CITYGATE HONG KONG PROUDLY PRESENTS:

PURE NEW ZEALAND AT OLEA

New Zealand cuisine is largely driven by local ingredients and seasonal variations. New Zealand produces a wide range of produce from the land and the sea, the cuisine is a diverse British-based cuisine, with historical influences from the Maori culture. Starting from 27 March to 7 May, a seasonal “Pure New Zealand” special menu covering appetizers and main courses will be available at Olea.

During the promotion, highlights of dishes on offer include;

Appetizer

Green Lipped Mussels in Tomato Sauce

This classic New Zealand dish makes use of the freshest green lipped mussels from the Marlborough Region. The mussels are cooked and mixed with tomatoes, basil, onions, garlic, chili and white wine.



Main Course

Grilled Cleardale Station Rakaia Gorge Grain-fed Beef Tenderloin Steak

This premium grain-fed beef originates from the Cleardale Station Rakaia Gorge in New Zealand; known for its finely marbled meat. The marble tenderloin steak creates a tender, juicy and flavourful mouthful. It is grilled and goes seamlessly with wild mushroom & red wine sauce with thick cut fries.





Grilled Akaroa King Salmon

Akaroa King Salmon are reared in Lucas Bay which is located in the South Island of New Zealand. The salmon fillet is grilled over moderate heat to retain the freshness of the fish.



Oven Roasted Whole Silere Alpine Merino Lamb Rack

Silere Alpine Origin Merino is a new kind of lamb in New Zealand with a more delicate and a silky texture. The lamb rack is prepared with garlic cloves, thyme leaves and seasoned with salt and pepper. It is then roasted for 20-25 minutes and continuously basted with its own juices and seasoning.

Other appetizers and main courses include:

- Ceviche of Bay of Islands Red Snapper served with Coconut Cream, Half Lime and Sweet Potato Chips
- Southland Lamb Loin Salad with Rocket Leave, Baby Asparagus, Feta Cheese, Tomatoes and Avocado Oil
- Grilled Cleardale Station Rakaia Gorge Grain-fed Beef Striploin Steak
- Pan-fried Bay of Islands Red Snapper
- Braised Silver Fern Lamb Shank with Parsley Mash

Side Dishes

In addition, list of special side dishes are designed for this promotion for your options as below:

- Roasted Sweet Potato Wedges
- Portobello Mushroom with Garlic
- Steamed Broccoli
- Mashed Potatoes
- Thick Cut Fries
- Baby Spinach & Cherry Tomato Salad
- Avocado, Orange & Rocket Salad

PURE NEW ZEALAND AT OLEA

Date: 27 March – 7 May 2017
 Time: 12noon – 2:30pm, 6pm – 10pm
 Reservations: 3602 8818
 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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