

Press
Release

NOVOTEL CITYGATE HONG KONG PROUDLY PRESENTS:

PREMIUM BEEF AT OLEA

Starting from 9 October, our Mediterranean restaurant – Olea, is presenting a plethora of premium cuts of beef and beef favourites from around the world. All grilled beef dishes are served with your selection of potato side dishes and sauces; whilst those wanting a little surf and turf can choose to add a Lobster at a small additional charge.

The beef sourced for this promotion comes from France, Australia, Japan, New Zealand, Argentina as well as Scotland and are available in Olea for a limited time.

During the promotion, highlights of dishes on offer include:

Signature From the Grill

Grilled New Zealand Rakaia Gorge Grain-fed Beef Tenderloin Steak (\$288)

This premium grain-fed beef originates from the Rakaia Gorge in New Zealand; known for its finely marbled meat. The marble tenderloin steak creates a tender, juicy and flavourful mouthful.



Scotland 32 Oz Tomahawk Grass Fed 28 Days Dry Aged Steak for 2 guests (\$998)

The Tomahawk is a 28 day dry aged bone-in rib-eye for 2 people. The Tomahawk is imported from a famous location in Scotland – Inverurie, well known for its high quality beef products. The combination of the bone-in and the marbled fat gives the steak an incomparable flavor and succulent texture.

Sides

In addition, 3 special side dishes are designed for this promotion for your options as below:

- Roasted Fingerling Potatoes
- Thick Cut Fries
- Photo Gratin



Iconic Main Course & Add-On

Beef Wellington served with Red Wine Sauce (\$348)

This famous British dish consists of a seared New Zealand beef tenderloin wrapped in layers of Parma ham, Mushroom and Foie Gras Duxelles, and puff pastry. The wellington is then baked until the pastry crisps up and the meat reaches medium-rare perfection.

Grilled Whole Lobster to add on (\$118)

For seafood lovers, the freshest grilled lobster is not to be missed. It is grilled over moderate heat with olive oil, salt and pepper to retain the freshness and the original flavor of the lobster.



Other Steaks & Main Course include:

- France – 8oz Rib Eye Charolais Grass Fed Beef from Charolles in Burgundy (\$398)
- Australia – 8oz Rib Eye 40 Days Dry Aged Black Angus from Cape Grim (\$328)
- Japan – 9oz Wagyu Stiploin Grade A3 Black beef from Kagoshima Oita Ken (\$498)
- Argentina – 8oz Tenderloin Grass Fed Beef from La Pampa (\$288)
- Russian style Beef Stroganoff (\$228)

PREMIUM BEEF AT OLEA

Date: 9 October – 3 December 2017

Time: 12noon – 2:30pm, 6pm – 10pm

Reservations: 3602 8818 / [http://bit.ly/ Olea](http://bit.ly/Olea)

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 could enjoy 10% Off Discount (could not conjunction with other discount offers)

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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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