

LIQUID ART

Mexican Martinez

Tequila, Maraschino, Sweet Vermouth, Cherry Heering & Bitters
\$23

Gin Me !!

Gin (Durhh~), Olive Brine, Rosemary, Elderflower Tonic
\$19

Bitter Sweet Love

Butter Fat-Washed Spiced Rum, Patron XO, Espresso, Hazelnut Liqueur
\$22

People's Triumph

White Rum, Yellow Chartreuse, Lime, Hibiscus
\$19

Olivia's Brindis

Vodka, Crème de Cacao, Passionfruit, Mint
\$19

Beautiful Melody

Aperol, St Germain, Lemon, Strawberry
\$18

Luisa The Warrior

Bourbon Whiskey, Fernet Branca, Creme de Mure, Lemon
\$20

Guillem

Rye Whiskey, Campari, Dry Vermouth, Cointreau
\$21

Artistic Work

Select your spirit of choice as base, customized cocktail with your desire
+\$6

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DESSERTS

Olivia's Creamy Homemade Cheesecake*

Cream and blue cheese with almond sable

\$14/\$80

Cheese Flan with Mixed Berries

*Caramel and cheesy flan with fresh berries, strawberry lime gel
and citrus tuile*

\$12

Warm Chocolate Foam Temptation

*100% cocoa foam, hazelnut praline, fresh passionfruit, grandma's cookies,
extra virgin olive oil and cocoa nibs nougantine*

\$14

Cinnamon-flavored Caramelized Rice Pudding

*Cinnamon and lemon rice pudding, salted caramel mou, puffed rice,
frozen ginger flower white chocolate mousse*

\$12

Spanish "Torrija" with Ice Cream

*Homemade vanilla brioche, yogurt crumble, kumquat confit, mandarine gel,
milk paper and vanilla ice cream*

\$14

Our Selection Cheese Board

Four seasonal cheeses, dried fruits and toast

\$36

**Please feel free to request whole cake orders to staff*

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