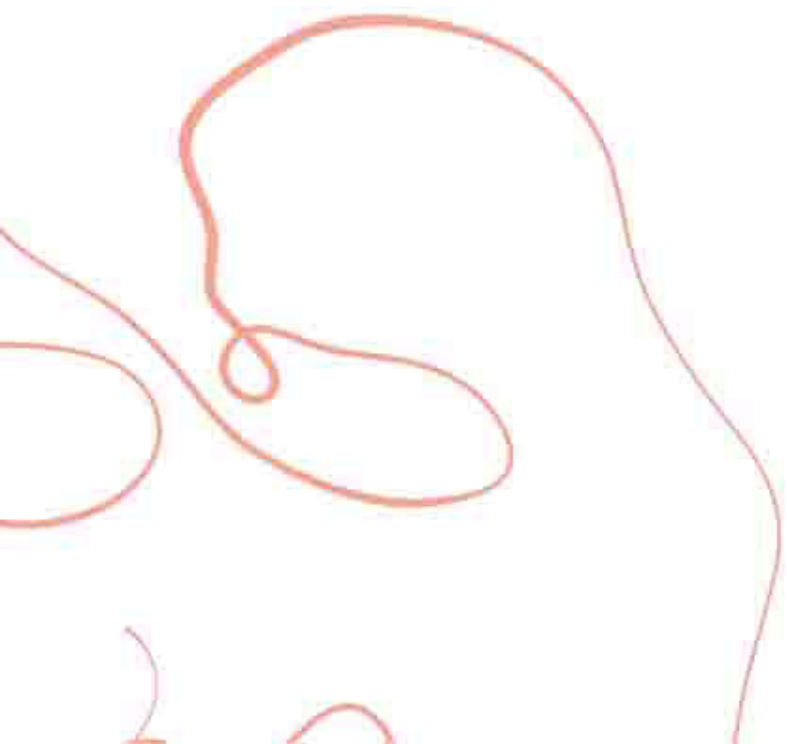


Miss  
Olive  
Oyl



# Miss Olive Oyl

## Miss Olive Oyl's Mediterranean Delights

At Miss Olive Oyl, you're invited to embark on a culinary adventure from the vibrant Mediterranean coasts to the tropical serenity of the Phi Phi Islands. Here, Mediterranean food meets Thai tranquility, creating a fusion of flavours and a celebration of diverse cultures.

The robust tastes of Southern Europe blend with the exotic spices of Western Asia and North Africa in a stunning setting. Savour an Italian caprese salad, Moroccan harira soup or classic lamb tagine as you embrace the laid-back lifestyle of the Phi Phi Islands.

## Fun and Exciting Facts :

**\*\*Olive Oil\*\*** Did you know olive oil is often called 'liquid gold'? The heart of many of our dishes, it enhances flavours and boasts incredible health benefits for everything from your heart to your skin.

**\*\*Mediterranean Diet\*\*** Recognised as one of the healthiest diets in the world, it's rich in fruits, vegetables, and healthy fats. Enjoy guilt-free indulgence!

**\*\*Harira Soup\*\*** Traditionally served during Ramadan, harira is a Moroccan soup packed with chickpeas, lentils, and aromatic spices. It's a comforting bowl of history and flavour.

**\*\*Caprese Salad\*\*** This simple yet elegant Italian dish features mozzarella, tomatoes, and basil, representing the colours of the Italian flag. It's a bite of Italy in every forkful.

**\*\*Tagine\*\*** Named after the pot it's cooked in, a tagine beautifully blends slow-cooked meats with vegetables, infusing every bite with rich, layered flavours.

Imagine the sparkling waters of the Mediterranean and the Andaman Sea, both regions known for their pristine beauty and bountiful harvests. We bring these worlds together at your table, combining the best of both with locally and internationally sourced ingredients.

Join us at Miss Olive Oyl for a taste of Mediterranean culinary heritage blended with the tropical vibes of Thailand, where every guest is family and every meal a delightful journey.

Bon Appétit and Sawasdee!




No Shark and Parrotfish served in the restaurant.  
Please inform our team member if you have any allergies or dietary requirements.

# Tapas



## Gambas Al Ajillo

600

Half dozen 'Cooked a la minute' fresh Tiger prawns served with lemon & lime, garlic cayenne aioli 

## Marinated Olives


280

Roasted sweet peppers, basil dressing  





## Caprese Bruschetta

280

Toasted baguette, pesto olive oil, tomato, buffalo mozzarella, basil and garlic 

## Deep Fried Calamari

280

Sun-dried tomato sauce  



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# Tapas




**Crab Cakes**

**280**

Orange lime salsa, papaya grain mustard 

**Crispy Battered Onion Rings**


**190**

Garlic glaze 





**Breaded Chicken Strips**

**280**

Chipotle mayo 

**Beer-Battered Prawn Fritters**

**320**

Garlic glaze  



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# Appetizers & Salad



**Mediterranean  
Salmon Salad**

**890**

Smoked salmon parcel with Brie and apricot, crabmeat salad & yellow pepper coulis

**Classic Caesar  
with Grilled Chicken**

**380**

Classic Caesar salad made with freshest ingredients: crisp romaine lettuce tossed with our house-made Caesar dressing, shredded Parmesan cheese, homestyle croutons and grilled chicken breast



**Caprese Salad**

**300**

Fresh mozzarella, pesto olive oil, tomato, and basil



**Traditional Greek Salad**

**380**

Tomato, cucumber, red onion, Kalamata olive and lemon juice



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# Appetizers & Salad



Quinoa Salad

350

Grilled white prawns, olives, tomatoes, capsicum and feta

Miss Olive Oyl Pasta  
(Sicilian Pasta Salad)

280

Penne, cherry tomatoes, cucumber, basil & ricotta



Baked Garlic Razor Clams

450

Oven baked razor clams with garlic olive oil and white wine sauce



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# Soups



**Spicy Seafood Broth -  
Cioppino**

**450**

Mixed seafood, cherry tomato and herbs roille 

**Green Asparagus Soup**  
Cured salmon, avocado mousse 

**290**



**Harira Soup**

**450**

Lamb shoulder, fresh herbs, lentils,  
chickpeas, and spices

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# Pasta



**Vongole**

**350**

Linguine, baby clams, garlic, parsley, cherry tomato and white wine 🦐



**Frutti Di Mare**

**480**

Squid ink spaghetti, seared shrimp, calamari, seabass and Homemade tomato sauce 🦐



**Creamy Truffle Mushroom**

**350**

Black spaghetti, creamy truffle sauce and mushrooms 🦐



**Linguine Con Gode Di Aragosta,  
Aglio E Olio Al Pepperoncino**

**1,190**

Linguine, olive oil, dried chilies, garlic, olive oil and lobster tail



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# Mains




**Baked Black Cod Fish  
with Lemon and Garlic**

1,300

Vegetables brunoise, saffron 

**Mediterranean Grilled Tuna Steak**

750

Sautéed baby spinach in garlic confit, raisin sauce 




**Lamb Tagine**

900

Slowly braised with spices, tomato, dried apricot, and couscous

**Baked Seabass**

780

Whole seabass oven baked with olives, cherry tomatoes, aromatic herbs 



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# Mains



## Moules Marinière

650

Black mussels, white wine,  
saffron and parsley 🍷

## Classic Rosemary and Garlic Roast Chicken

500

Half roasted chicken marinated in fresh  
rosemary and garlic, served with fries  
and salad



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# From the Stove & Grill

## From the Land

1. Filet Mignon	200 g.	1,450
2. Lamb Chop	300 g.	1,550
3. Wagyu Striploin	250 g.	2,900
4. Boneless Spring Chicken	200 g.	480



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# From the Stove & Grill

## From the Sea

1. King Tiger Prawn



2 pcs.

2,400

2. Baby Lobster



650 g.

3,200

3. Seabass Fillet



200 g.

790



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# Side Dishes



Char Grilled Vegetables



170

Roasted Green Asparagus  
with Red Onions and Parmesan



170



Mashed Potatoes with  
Roasted Corn Kernels



170



Sautéed Forest Mushrooms  
with Garlic Crisp



170



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# Desserts



**Apple and Berries Flambé**

**290**

Vanilla flavored ice cream, fresh strawberry and chocolate sauce

**Coconut Blueberry Tiramisu**

**290**

Pina colada-soaked sponge, crispy almond tuile



**Crêpes Suzette Flambé**

**350**

With zest orange, Grand Marnier and vanilla ice cream



**Banana Flambé**

**350**

With brandy, brown sugar, orange juice and vanilla ice cream



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