



January 18, 2008

### What's New: Restaurants: Olio

*Daily 10am-9pm. B124, China Central Place (basement of Shin Kong Place),  
77 Jianguo Lu, Chaoyang District (6530 7882)*



This Singaporean chain is simple and classy, without being burdened with a fussy, upscale dining atmosphere. The extensive menu comprises mainly Western food such as pizzas, sandwiches and pastas, but includes some Asian specialties for good measure. A recommended starter is the lobster bisque (RMB 18). Don't be alarmed when you see no lobster - the taste of the creamy soup is more than enough to confirm its presence. Meanwhile, sandwiches come in a choice of multigrain, focaccia, ciabatta or baguettes. We went for the tender grilled lamb, roasted capsicum, roasted onions and Cajun mayo, served between two thick slices of luxurious multigrain bread (RMB 55). But don't overlook the pizza menu - the teriyaki chicken pizza (RMB 49), laden with avocado slices, grilled onions, chunky pieces of chicken and katsu flakes, was most satisfying. Finally, the deep-fried banana fritter (RMB 35) with a scoop of vanilla ice cream tops the meal off perfectly. We were also impressed by the friendly wait staff, all of whom are from Singapore. Set lunch deals are in the works. *Jessica Wang*

**Verdict:** The bread alone earns this place four stars