



ORO

SMALL PLATES & COCKTAILS

Curated by Hemant Bhagwani

SEASON 1 - EPISODE 1
CUISINE - INDIAN & MEDITERRANEAN INSPIRED

LOVE BITES

Zucchini Flower Tempura

RICOTTA CHEESE, CREAM CHEESE,
CHIVES, GREEN CHILLI (V)

\$18

Yellowtail Crudo

SPICY LEMONADE, FERMENTED
CHILLIES, QUINOA

\$24

Oysters

LEMON WEDGE, CURRY LEAF
PONZU, SHALLOTS

\$21

Fried Chicken & Cavair

SMOKED FRIED CHICKEN,
SCALLION YOGURT

\$24

SIGNATURE SMOKED TARTARE

Wagyu Tartare

DRY AGED FOR 80 DAYS, SAGO CRISP

\$29

Avocado Tartare

CHAAT VERSION, SAGO CRISP

\$22

SMALL PLATES

Samosa Tart

CRISPY SHORTBREAD TART, SPICED
POTATO, PEAS, TAMARIND SAUCE

\$18

Cauliflower Florets

KUNG PAO SAUCE (V)

\$22

Burrata

SILKY SPINACH, BOONDI,
MINI GARLIC NAAN (V)

\$28

Charred Chicken

WHEY PROTEIN, ORGANIC BUTTER,
FENUGREEK, MINI GARLIC NAAN

\$28

Mazara Hummus

SHRIMPS, CALAMARI,
FRIED OKRA, CHILI OIL

\$26

Duck Bao

CHETTINAD SPICES, HOISIN SAUCE
PAIRED WITH SOJU

\$24

Pork Pepper Fry Taco

IBERICO PORK, MINI PARATHA
TACO, DILL PICKLE, JUNGLI BEER

\$24

Legendary Lamb Chop

BENGALI MUSTARD,
CORIANDER CHUTNEY

\$22

Lobster Balchao Toast

SPICY GOAN PICKLE, WHITE TRUFFLE

\$28

Shrimp Garlic Pau

BUTTER, ROASTED CHERRY
TOMATOES, BUTTERED BUNS

\$28

Black Cod

COASTAL CURRY, MUSSELS, OKRA,
COCONUT RICE

\$37

Short Ribs Adana Kebab

TURKISH KEBABS COOKED ON HOT
STONE WITH BURNT GARLIC FLAKES

\$38

CLAYFIRE RICE

(KOSHIHIKARI RICE)

Lamb Rendang

JAPANESE KOSHIHIKARI RICE

\$32

Smoked Ghee & Truffle

RISOTTO INSPIRED

\$28

CHARCOAL FIRED KULCHEZZA

(OUR VERSION OF PIZZA)

Butter Chicken

GRUYERE

\$28

Truffle & Morel

PARMESAN

\$28

EXTRAS

Coconut Rice

\$10

Cucumber, Tomato
& Green Chilli

\$16

ONIONS, POMEGRANATE | BASIL

Mini Naan

\$5

PLAIN | BUTTER | GARLIC |
CHILLI GARLIC

DESSERTS

Pick Me Up' Tiramisu

INDIAN FILTER COFFEE

\$18

Chocolate Paan

ICE-CREAM

\$18

ORO'S JOURNEY

4 COURSES

\$65

7 COURSES

\$95

ADD ON

WINE PAIRING EACH COURSE

\$10

KINDLY INFORM US OF ANY ALLERGIES OR INTOLERANCES
BEFORE PLACING YOUR ORDER.

*3OZ WINE GLASS

INSPIRATION

HISTORY, HABITS & MEMORIES

ORO INVITES YOU TO A JOURNEY OF TASTE AND TRADITION IN EPISODE ONE. EXPERIENCE CULINARY ARTISTRY THAT BLENDS GLOBAL INFLUENCES WITH MEDITERRANEAN SOUL, WHERE EVERY DISH TELLS A STORY OF HISTORY, CULTURE, AND CONNECTION. FROM THE BOLD SPICES OF INDIA TO THE SUN-KISSED FRESHNESS OF THE MEDITERRANEAN, DISCOVER FLAVOURS THAT CELEBRATE THE PAST WHILE EMBRACING THE PRESENT. WELCOME TO ORO - WHERE DINING BECOMES A TIMELESS EXPERIENCE.