

PROMOTION WINE /  
COFFEE / TEA: +\$28

# Lunch Menu

2 COURSES STARTING AT **\$188** PER PERSON

CHOOSE ONE STARTER OR DESSERT, ONE MAIN COURSE

Available Monday to Sunday at 11:30- 15:00 (Last Order 2:00pm)

EXCLUSIVE FIRST GLASS PROMOTION  
BAROLO / BARBARESCO / CHABLIS  
\$88 \$268

## STARTERS

WALDORF SALAD

華都夫沙律

SOUP OF THE DAY

是日餐湯

HERILOOM  
TOMATO SALAD

意大利蕃茄沙律

GAZPACHO  
COLD SOUP | +\$28

西班牙凍湯

WORLD SIGNATURE  
BEEF TARTARE | +\$128  
(RUBIA GALLEGA / MIYAZAKI / FASSONA)  
是日世界名牛手打他他

CLAMS IN LEMON &  
CORIANDER | +\$88

香茜檸檬煮蜆

## MAINS

SPAGHETTI  
PUTTANESCA | \$188

橄欖蕃茄意大利粉

FRESH MUSSELS & FENNEL WITH  
SAFFRON RISOTTO | \$288

鮮青口茴香配番紅花意大利飯

GRILLED LAMB CHOPS WITH  
GREEN OLIVE SAUCE | \$388

烤羊架配青橄欖汁

GRILLED U.S. PRIME RIBEYE STEAK  
WITH BÉARNAISE SAUCE | \$468

烤美國頂級肉眼牛扒配貝亞恩汁

SURF & TURF  
WITH FOIE GRAS | \$588

炭燒活龍蝦配澳洲和牛牛柳及法國鵝肝

SALMON FILLET WITH TOM YUM  
& BUTTER SAUCE | \$188

燒三文魚柳配冬蔭牛油汁

CANADIAN BONE-IN PORK CHOP  
WITH DIANE SAUCE | \$288

加拿大帶骨豬扒配黛安醬

★★★ CHITARRA PASTA WITH CRAB  
MEAT & KING CRAB IN  
LOBSTER SAUCE | \$388

帝王蟹腳伴麵包蟹肉配手工吉他麵

OVEN BAKED WHOLE  
SEABASS | \$468

香焗原條海鱸魚配蕃茄橄欖汁

★★★ ORO'S PREMIUM  
SPECIAL | \$688

黃金名菜推介

## SIDE DISHES (OPTIONAL)

BROCCOLINI | \$48

花椰菜

SAUTEED MUSHROOMS | \$48

炒菇菌

GRILLED RAINBOW PLATE | \$68

烤彩虹雜菜

TRUFFLE MASHED POTATO | \$48

黑松露薯蓉

## DESSERT

CHOOSE ANY OF YOUR FAVOURITE DESSERT FROM OUR  
A LA CARTE MENU | + \$68

(Except Dessert Platter / Cheese Platter)

可任意選取您最喜愛的甜品一款 (不包括拼盤類別)



Fresh Import

★★★ Signature



Vegetarian



Chef's Recommendation

BELU – Free Flow Still or Sparkling Water +38/per person

Please advise your host of any food allergies or dietary restrictions.  
All prices are in Hong Kong Dollars and subject to 10% service charge.