

HOUSE WINE /
COFFEE / TEA + 28

Lunch Menu

2 COURSES AT **\$188/UP PER PERSON**

STARTER / MAIN COURSE / DESSERT

STARTER

INSALATA ALLA CESARE

Classic Caesar Salad

凱薩沙律



SOUP OF THE DAY

是日餐湯



INSALATA DI POMODORI

Fresh Italian Tomato Salad

新鮮意大利蕃茄沙拉



COZZE AL VINO BIANCO | +\$68

Mussels in White Wine Sauce with Garlic Bread

香蒜白酒煮鮮青口

BRESAOLA E RUCOLA | +\$68

Beef Bresaola with Rocket Salad

北意風乾牛肉薄片火箭菜沙律

MAINS



VERDURE ALLA GRIGLIA | \$188

Grilled Vegetables "Rainbow" Plate

烤彩虹雜菜

PENNE AL RAGÙ | \$188

Penne Pasta with Beef Cheek Ragout

長通粉配牛臉頰肉



PASTA DEL GIORNO | \$268

Pasta of the day

是日意粉精選

CODA ALLA VACCINARA | \$288

Braised Oxtail with Mashed Potato

紅酒燴牛尾

COSTOLETTA D'AGNELLO | \$368

Grilled Lamb Chops with Pear &

Red Wine Reduction

烤羊架配紅酒蜜梨

MERLUZZO | \$368

Toothfish with Baby Spinach & Wasabi Lime Sauce

南極牙魚配青檸芥末汁



PESCATO DEL GIORNO | \$468

Catch of the day

是日新鮮精選

RIBEYE | \$468

U.S. Prime Beef Ribeye Steak with Mashed Potato

烤美國頂級肉眼牛扒配香滑薯蓉(300 grams)

ARAGOSTA ALLA GRIGLIA | \$568

Grilled Whole Lobster with Lemon Butter Sauce

波士頓龍蝦配檸檬牛油汁

★★★ SPECIALE PREMIO | \$688

ORO's Premium Special

黃金名菜推介

DESSERT

DESSERT ALLA CARTA | +68

Choose any of your favourite dessert from our A La Carte Menu

(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)

★★★ Signature



Vegetarian



Chef's Recommendation

BELU – Free Flow Still or Sparkling Water +38/per person / Hot Water \$18/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.