

HOUSE WINE /
COFFEE / TEA + 28

Lunch Menu

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

STARTER / MAIN COURSE / DESSERT

STARTER

PROSCIUTTO E MELONE

Parma Ham with Melon
巴馬火腿伴甜香瓜



SOUP OF THE DAY

是日餐湯

ACCIUCHE E SPINACI

Marinated Anchovies & Baby Spinach
意式醋漬銀魚柳沙律



VONGLE AL VINO BIANCO | +\$88

Clams in White Wine Sauce with Garlic Bread
香蒜白酒煮鮮大蜆

BRESAOLA TONNATO | +\$58

Beef Bresaola with Tuna Sauce & Capers
風乾牛肉配酸豆吞拿魚醬

MAINS



FARFALLE ALLA PUTTANESCA | \$188

Farfalle Pasta with Olive and Tomato Sauce
蝴蝶粉配意式蕃茄橄欖汁

PETTO D'ANATRA | \$188

Duck Breast with Orange Sauce
香煎鴨胸配甜橙汁



PASTA DEL GIORNO | \$268

Pasta / Risotto of the day
是日意粉精選

BRACIOLA DI MAIALE | \$288

Canadian Bone-in Pork Chop with Honey Mustard
加拿大帶骨豬扒配野菌及蜂蜜芥末汁

COSTOLETTA D'AGNELLO | \$368

Grilled Lamb Chops with Pear &
Red Wine Reduction
烤羊架配紅酒蜜梨

CERNIA | \$368

Pan-fried Grouper Fish with Hazelnut Butter Sauce
香煎石斑魚柳配榛子牛油汁



BRANZINO | \$468

Oven Baked Whole Sea Bass Fish
香焗原條海鱸魚

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 THERMIDOR | \$568

Lobster Thermidor
焗芝士波士頓龍蝦全隻

★★★ 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.