

Three Course Menu

To Start

FOREST MUSHROOM SOUP

Whipped Cream, Chives

CHEF'S SIGNATURE CRAB CAKE

Pickled Mango, Carrot Slaw, Sambal Aioli

KING CAESAR SALAD

Romaine Hearts, Cherry Tomatoes, Croutons, Shaved Parmesan, Creamy Caesar Dressing

BURRATA

Spinach, Arugula Pesto, Cherry Tomatoes, Crispy Prosciutto, Garlic Crostini

To Follow

CHICKEN CORDON BLEU

Local Free Range Chicken Breast Stuffed With Ham & Cheese, Parsnip Puree

FISH OF THE DAY

Warm Potato Salad, Local Mixed Salad, Saffron Hollandaise

FILET MIGNON

Bacon Potato Cake, Roasted Carrots, Butternut Squash, Sautéed Haricot Verts, Black Truffle Scented Jus
GLUTEN FREE OPTION AVAILABLE

THAI RED CURRY TOFU

Thai Spiced Coconut Curry, Jasmine Rice, Seasonal Vegetables

To Finish

ORO CHOCOLATE DOME

Hazelnut Macaroon, Seasonal Berries, Hot Chocolate sauce

TROPICAL PAVLOVA

Crispy Meringue, Whipped Cream, Fresh Strawberries & Kiwi

ORO CHEESE PLATTER

Daily Selection Of Cheeses, Fig and Date Compote, Fresh Fruit

HOME MADE SORBETS

Chef's Selection Of Seasonal Fruits

All inclusive with your choice of premium spritzs, wines & cocktails.

Non Residents - USD 125 per Person -All inclusive Experience

Please inform us of any food allergies you may have

Gluten Free  Vegan  Vegetarian  Spicy 