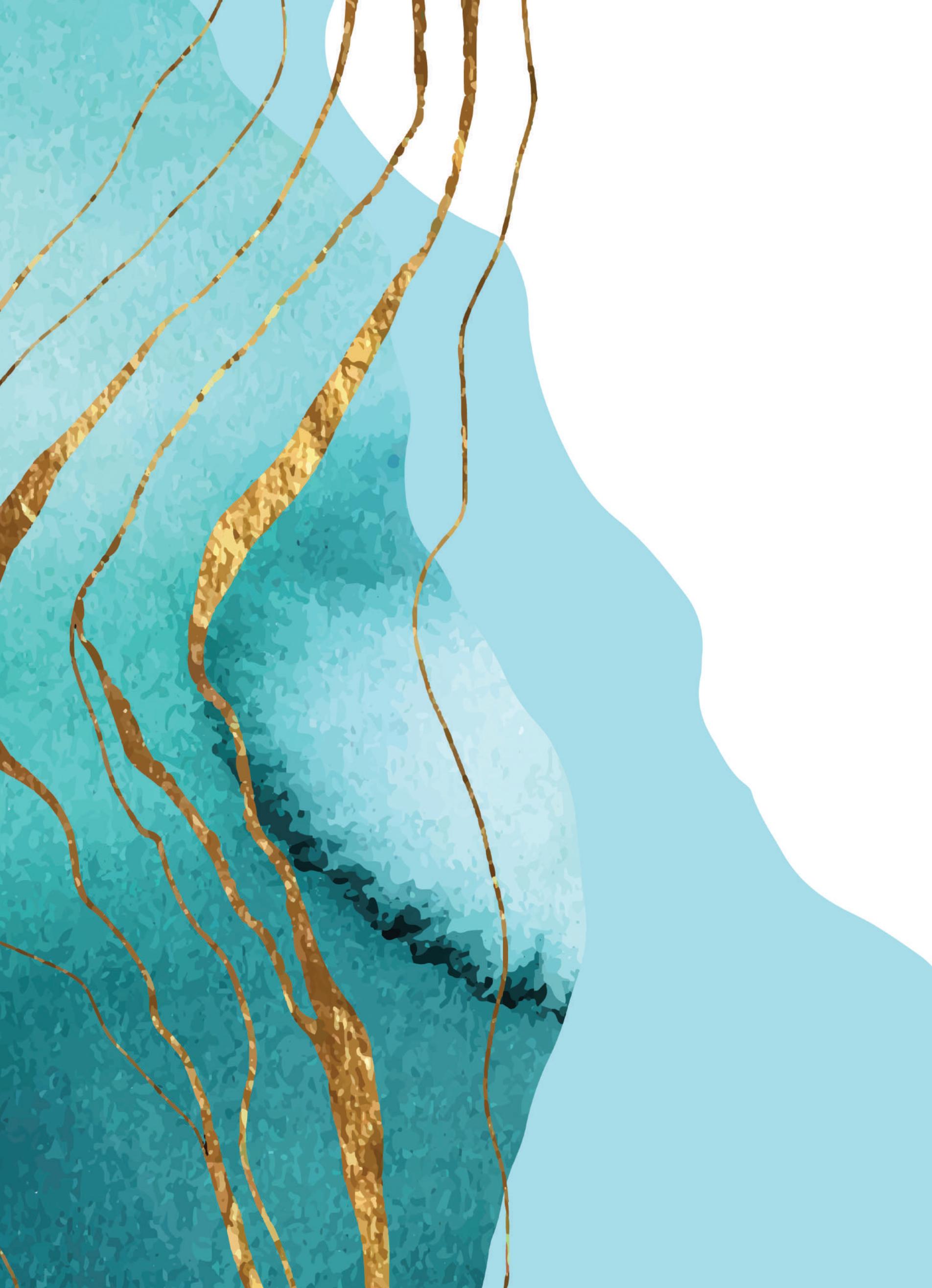




Orora
RESTAURANT





**“Welcome to a symphony of flavors!
Our menu is a celebration of culinary
artistry, where Asian spices meet
with European techniques.
Expect unexpected combinations and
exquisite presentations that will
tantalize your taste buds.**

**Experience a dining journey like no
other. Our menu offers a unique fusion
of Asian and European cuisine,
designed to delight your senses and
create a truly memorable dining
experience.**

**Our menu showcases the finest
seasonal ingredients, expertly
prepared with a blend of Asian and
European techniques. Discover a world
of flavor, crafted with passion and
presented with artistry.”**

TAPAS AND SNACKS



Deep Fried Cod Fish

Asian style deep fried salted cod fish balls with Sriracha red pepper remoulade and fresh cilantro

590.-

King Crab Maki Roll

King crab & mango Maki roll served wasabi mayo and spicy sauce

690.-



Prawn

Tempura Maki

Prawn tempura Maki roll with Unagi sauce

490.-



Smoked Salmon Tartine

Korean style smoked salmon tartines with cream cheese, Gochujang aioli and tobiko

490.-



Spicy Tuna

Spicy tuna on crispy Japanese rice with jalapeno peppers



590.-



Homemade Fries & Nori

Homemade fries with nori seaweed flakes, chili and octopus mayonnaise

350.-



CHEF RECOMMENDED



GLUTEN FREE



PORK



SPICY



VEGETARIAN

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

CRUDOS



Thai Style Fresh Oyster

Fresh oyster served with
Mignonette sauce,
Thai seafood sauce and
Thai classic condiments

690.-





Tataki Beef Carpaccio

Angus beef tataki carpaccio. Served with Japanese vinaigrette, green apples, coriander and radish. Complimented with wasabi mayonnaise

690.-



Spicy Hamachi Tartar



Japanese spicy Hamachi tartar with crispy black tapioca croutons and avocado

650.-



Marinated Salmon

French style marinated salmon with fresh Asian herbs sauce and Korean kimchi

550.-



CHEF RECOMMENDED



GLUTEN FREE



PORK



SPICY



VEGETARIAN

APPETIZERS



Seared Scallops

Seared scallops wrapped in pancetta. Pumpkin-truffle puree, Chinese ratatouille and Shaoxing wine-ginger sauce



790.-



Seared Lightly Tuna

Seared lightly cured tuna, served with wasabi-herbs sauce, fresh herbs and parmesan cheese

630.-



SALADS



Blue Swimming Crad Salad



Thai style blue swimming crab, avocado and mango. As a salad with Dijon mustard-ginger dressing

590.-



Radicchio Salad



Rocket and radicchio salad with bacon, poached egg, Bulgogi duck breast and pecorino cheese

490.-



Burratina Salad



Burratina & comfit tomatoes, tomato-Sambal emulsion and Taggiasca olives

630.-



CHEF RECOMMENDED



GLUTEN FREE



PORK



SPICY



VEGETARIAN

PASTAS & RISOTTO

Mentaiko Linguine

Linguine with Mentaiko
(cod fish roe) in
cream sauce

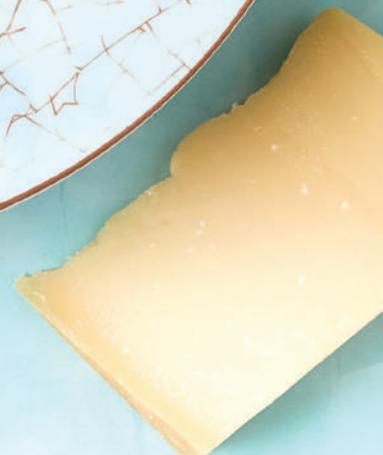
450.-



Lobster agnolotti

Lobster Agnolotti in Spicy
Gochujang Tomato Vodka
Sauce with Sesame and
ginger

590.-



Pad Khee Mao Seafood

Spaghetti Pad Khee Mao
with Andaman seafood
and octopus

560.-





Lobster Risotto

Creamy saffron-sesame risotto with Miso butter poached lobster and chives



1,090.-



Oyster Risotto

Creamy lemongrass and asparagus risotto topped with Thai marinated fresh oysters

750.-



CHEF RECOMMENDED



GLUTEN FREE



PORK



SPICY



VEGETARIAN

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

SANDWICH AND BURGERS

Canadian Lobster Roll

Canadian lobster roll in brioche bun with ginger-scallion sauce. Served with sweet potato fries Sambal Mayo

1,490.-





Teriyaki Foie Gras Burger

Teriyaki Foie Gras beef burger with caramelized onions, Asian pickles and Wasabi Mayo. Served with sweet potato fries and Gorgonzola sauce

1,290.-



Pork Burger

Korean style pork burger with kimchi slaw and Goghujang Mayo, served with deep fried masa chips



580.-



Marinated Chicken Sandwich

Grilled Thai marinated chicken breast banh mi with Asian slaw and Sriracha Mayo. Served with okra fries

450.-



Pork Adobo Sandwich

Pulled adobo Pork sandwich in soft bun, served with french fries, pickled jalapeno and garlic Mayo

550.-



CHEF RECOMMENDED



GLUTEN FREE



PORK



SPICY



VEGETARIAN

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

MAIN COURSES

Korean Inspired Salmon fillet

Korean inspired grilled salmon with sautéed bok choy, shitake and baby carrots

690.-



Andaman King Mackerel

Grilled Andaman King Mackerel, Sriracha marinated, served with Ponzu, crispy onions, and sliced jalapeño.

460.-



Cobia Tandoori

Cobia fillet Tandoori
on pepper mousseline.
Served with cucumber salad
and yogurt marinated potato



460.-



CHEF RECOMMENDED



GLUTEN FREE



PORK



SPICY



VEGETARIAN

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

MAIN COURSES



Charcoal Grilled Octopus



Charcoal grilled octopus in miso butter, with mash potato and Thai inspired lemongrass sauce

790.-



Spicy Japanese Tiger Prawns

Spicy Japanese style gratin tiger prawns with sautéed bok choy and wakame

750.-





Grilled Phuket Lobster

Grilled Phuket lobster
infused with Asian butter
compound, served with
a trio of Asian sauces and
stir-fried vegetables

1,190.-



CHEF RECOMMENDED



GLUTEN FREE



PORK



SPICY



VEGETARIAN

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

MAIN COURSES



Grilled Wagyu Flank

Grilled Wagyu flank crusted in Sichuan pepper served with mango Chimichurri and mango puree

1,190.-



Tobanyaki Style Wagyu Beef

Tobanyaki style Australian Wagyu beef striploin with stir fried noodle, shitake, enoki and asparagus

1,090.-



Black Angus Fillet Rossini Style

Black Angus fillet Rossini style with pan-seared foie gras. Served with brioche, soy glazed vegetables and Asian sauce

1,390.-



CHEF RECOMMENDED



GLUTEN FREE



PORK



SPICY



VEGETARIAN

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

MAIN COURSES



Grilled Kurobuta Pork Chop

Grilled Kurobuta pork chop marinated in Sriracha sauce, served with pineapple-cilantro salad and wild rocket

650.-



BBQ Pork Spare Ribs

Bbq pork spare ribs served with a Phuket style BBQ sauce. Complimented with a roast corn, potato and bacon salad

720.-



Massaman Lamb Shank

Braised Massaman lamb shank served with homemade ricotta gnocchi

750.-



Grilled Baby Rooster

Grilled baby rooster in Thai North Eastern style, served with deep fried polenta chips, Guasacaca and Jaew spicy sauce

1,290.-



CHEF RECOMMENDED



GLUTEN FREE



PORK



SPICY



VEGETARIAN

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.



Sashimi platter
3,900.-



CHEF RECOMMENDED



GLUTEN FREE



PORK



SPICY



VEGETARIAN

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

SHARE DISHES



Mix grilled seafood platter

Tiger prawns, Phuket lobster, squid, mussels, scallops and imported octopus. Served with a trio of Asian sauces

3,690.-



Baked Seabass

French Seabass oven roasted wrapped in banana leaf, with Asian herbs and trio sauce

1,690.-



CHEF RECOMMENDED



GLUTEN FREE



PORK



SPICY



VEGETARIAN

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

SHARE DISHES





Tomahawk steak

Grilled Angus beef Tomahawk steak marinated in Asian style. Served with wasabi mash potatoes, glazed shitake and baby carrots. Complimented with Chinese dry rub, XO sauce and Jeaw sauce

5,200.-



CHEF RECOMMENDED



GLUTEN FREE



PORK



SPICY



VEGETARIAN

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

DESSERT



Macha Tiramisu & Moji Vanilla

Chocolate Sauce
& Fruit Parisian

350.-





Moji Strawberry with Mango Sticky Rice

Fresh Mango with Sticky Rice



320.-



Cholava With Kalamansi

Strawberry compost & Fresh Fruit

320.-



Panna Cotta with Creme Brule

Raspberry sauce & Fruit Parisian

320.-



CHEF RECOMMENDED



GLUTEN FREE



PORK



SPICY



VEGETARIAN

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.







Orora
RESTAURANT