

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



BURRATA E POMODORI

Burrata & Tomato Salad

布拉塔芝士蕃茄沙律



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 ARRABBIATA | \$188

Penne Pasta with Spicy Seafood and Tomato Sauce

香辣蕃茄海鮮長通粉



PASTA DEL GIORNO | \$268

Pasta of the day

是日意粉精選

CONFIT DI COSCIA D'ANATRA | \$288

Duck Confit with Baby Beetroot & Orange Sauce

油封鴨腿配小紅菜根及香橙汁

COSTOLETTA D'AGNELLO | \$368

Grilled Lamb Chops with Pear &

Red Wine Reduction

烤羊架配紅酒蜜梨

BACCALÀ | \$368

Cod Fish with Capers, Olives & Tomato Sauce

鹽漬馬介休鱈魚配橄欖蕃茄汁



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.