

# ME DRINKS NU



## BEER

L. AMSTEL DRAFT	JD5.5
S. AMSTEL DRAFT	JD4.5
CORONA	JD5.5
PERONI	JD5.5
HEINEKEN	JD5.5
ALHAMBRA	JD5.5

## APERITIF & DIGESTIVE

VERMOUTH EXTRA DRY, BIANCO, ROSSO	JD5.5
APEROL	JD5.5
CAMPARI	JD5.5
FERNET BRANCA	JD5.5
AMARULA	JD5.5
SAMBUCA WHITE	JD5.5
SAMBUCA BLACK	JD5.5
LIMONCELLO	JD5.5
AMARETTO	JD5.5
TIA MARIA	JD5.5
GRAND MARNIER	JD5.5
JÄGERMEISTER	JD5.5
SKINOS MASTIHA	JD5.5
ARAK	JD5.5

## SHOOTERS

B-52	JD6.5
MONKEY BRAIN	JD6.5
BONG WATER	JD6.5
BLUE KAMIKAZE	JD6.5
BLACK RUSSIAN	JD6.5
RED HEADED SLUT	JD6.5

## WHISKEY

### SINGLE MALTS

MACALLAN 12	JD9.0	JD100
MACALLAN 15	JD14.0	JD150
MACALLAN 18	JD20.0	JD290
BUNNAHABHAIN	JD12.0	JD90
HIGHLAND PARK 12	JD12.0	JD90
GLENFIDDICH 12	JD7.0	JD70
GLENFIDDICH 15	JD9.0	JD100
GLENFIDDICH 18	JD14.0	JD130
GLENFIDDICH 21	JD18.0	JD250
GLENLIVET 12	JD12.0	JD110
GLENLIVET 15	JD14.0	JD150
GLENLIVET 18	JD18.0	JD260
GLENMORANGIE 10	JD8.0	JD85

### BLENDED MALTS

NAKED GROUSE	JD7.0	JD65
MONKEY SHOULDER	JD7.0	JD65

### PREMIUM WHISKEY

CHIVAS 12	JD7.0	JD65
GLEN MORAY 12	JD7.0	JD65
BLACK LABEL	JD7.0	JD65

### REGULAR WHISKEY

	GLASS	BTL
FAMOUS GROUSE	JD5.0	JD45
FAMOUS GROUSE SMOKEY BLACK	JD6.0	JD55
FAMOUS GROUSE 12	JD6.0	JD55
SCOTCH LEADER 12	JD6.0	JD55
J&B	JD5.0	JD45

### IRISH WHISKEY

JAMESON	JD6.0	JD55
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### BOURBON WHISKEY

JACK DANIELS	JD6.0	JD55
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VODKA

	GLASS	BTL
STOLI PREMIUM	JD5.0	JD45
STOLI GOLD	JD7.0	JD65
ELIT	JD10	JD100
BELUGA NOBEL	JD8.0	JD90
BELUGA CELEBRATION	JD9.0	JD95
R.STANDARD ORGINAL	JD5.0	JD45
R.STANDARD PLATINUM	JD7.0	JD65
ABSLOUT	JD5.0	JD70
BELVEDERE	JD8.0	JD90
GREY GOOSE	JD8.0	JD90

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TULCHAN	JD5.0	JD60
BEEFEATER PINK	JD6.0	JD65
BEEFEATER CLASSIC	JD6.0	JD65
GORDONS PINK	JD6.0	JD65
TANQUERAY	JD6.0	JD65
BOMBAY	JD6.0	JD65
HENDRICKS	JD7.0	JD95
GUN POWDER	JD7.0	JD95

RUM

ANGOSTURA RESERVA	JD5.0	JD55
ANGOSTURA ANEJO	JD6.0	JD65
ANGOSTURA 1919	JD7.0	JD65
BAYOU SILVER	JD6.0	JD65
BAYOU SELECIT	JD6.0	JD65
BAYOU ORANGE	JD6.0	JD65
CACHACA 51	JD6.0	JD65
BACARDI	JD7.0	JD65
BACARDI GOLD	JD7.0	JD65

TEQUILA

CENOTE REPOSADO	JD7.0	JD85
CENOTE ANEJO	JD7.0	JD85
CENOTE CRISTALINO	JD9.0	JD110
DONJULIO BLANCO	JD8.0	JD90
CENOTE BLANCO	JD7.0	JD85
DON JULIO REPOSADO	JD8.5	JD105
DON JULIO ANEJO	JD8.5	JD105

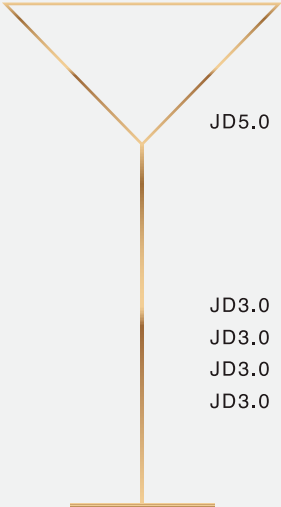
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SE BUSCA ANEJO	JD8.0	JD85
SE BUSCA REPOSADO	JD9.0	JD95
SE BUSCA JOVEN	JD9.0	JD95

SIGNATURE COCKTAILS

	GLASS
STRAWBERRY SUNRISE	JD8.0
Infused vanilla vodka, strawberry, mojito sour mix, lemon juice.	
AMALFI	JD8.0
Vodka, limoncello liquor, lemon juice, grapefruit syrup.	
UISGE BEATHA	JD8.0
Scotch whiskey, caramel syrup, angostura orange, amaretto disaronno.	
ORO	JD9.0
Limoncello liquor, mastiha, peach schnapps, cinnamon.	
LIVORNO	JD9.0
Bourbon whiskey, orange syrup, rosso, orange peel.	
CLOUD 9	JD8.0
Infused bay leaves & cloves whiskey, coffee liquor, amarula.	
TAMPICO	JD8.0
Tequila, passion fruit, watermelon, soda water.	
BATON ROUGE	JD8.0
Bayou orange rum, mint leaves, watermelon, pineapple juice, egg white.	
SALERNO	JD8.0
Pink gin, rum, lemon juice, cotton candy, orange peel.	
APEROL SPRITZ PITCHER	JD30
SANGRIA PITCHER	JD30
WATER	
SOLAN MINERAL	JD2.5
SOLAN SPARKLING	JD3.5
LOCAL WATER	JD1.5
G DRINKS	
SODA, GINGER ALE, BITTER LEMON, TONIC WATER, PINK LEMONADE, CRANBERRY, GRENADINE	JD2.5
ENERGY DRINK	
RED BULL SUGAR FREE	JD5.0
RED BULL	
SOFT DRINKS	
PEPSI, 7UP, MIRANDA	JD2.0
DIET PEPSI, 7UP, DIET 7UP	
FRESH JUICE	
ORANGE	JD5.0
LEMON	
JUICES	
PINEAPPLE	JD3.0
APPLE	JD3.0
CRANBERRY	JD3.0
ORANGE	JD3.0



The  
BEST MEMORIES  
are made  
around the table




# FOOD MENU





## Appetizers

**Crudite Platter**   6.0JD



Selection of veggies & dip

**Fried Mac & Cheese Balls**  8.0JD




Creamy mac & cheese balls served with marinara sauce

**Truffles Loaded Fries**   6.0JD

Golden crispy fries loaded with truffle pecorino

**Ratatouille**   7.0JD

The original recipe of beautifully grilled vegetables topped with tomatoe sauce


**Brie Cheese Pineapple**    8.0JD

A brie cheese wheel stuffed with pineapple and baked to perfection topped with honey



**Hotdog Bacon Wraps**   8.0JD

100% angus beef hotdogs bites wrapped in maple smoked angus bacon grilled and drizzled with rasberry balsamic reduction


## Salads

**Caesar Salad**  7.0JD



Roman lettuce, crotouns, parmesan cheese & our home-made caesar dressing

**ORO Salad**   8.0JD

Rocca, apples, walnuts, dried cranberry & blue cheese dressing

**Grilled Chicken Avocado Salad**  8.0JD

Grilled chicken, avocados, mix greens with olive oil and lemon dressing

**Mango Quinoa Salad**   7.0JD

Mix colored quinoa, mango, feta cheese, tomatoes, avocadoes, mushrooms & bell pepper with strawberry vinaigrette



**Avocado Shrimps Salad**   9.0JD

Avocado, shrimp, tomatoes, onions, basil, light chilli peppers, olive oil and lemon dressing


Add chicken 2.5JD

Add shrimp 4.0JD

## Pasta

**Bucatini Puttanesca**   8.0JD


Anchovies, capers & bread crumbs cooked in olive oil

**Linguine Shrimp Scampi**  12.0JD



Shrimp cooked in a heavenly garlic and lemon sauce

**Orecchiette Sausage & Broccoli** 10.0JD

Home made beef italian sausages cooked to perfection with broccoli and olive oil

**Linguine al Salmon**  10.0JD

Smoked salmon bits cooked in olive oil and finished with a drizzle of cream

**Spaghetti Rose al Burrata**   12.0JD

Home-made rose sauce topped with creamy burrata

\*Upon your request, pasta can be finished with a drizzle of White Wine.



Vegetarian



Vegan



Gluten Free



Nuts



Sea Food



Chef Recommendation

# From The Kitchen

## Crispy Sushi Turrets

Sticky rice, smoked salmon, avocado, edamame topped with golden crispy shrimp & Japanese mayo

9.0JD



## Sticky Sesame Chicken Bowl

Sticky chinese chicken topped with sesame seeds, broccoli & green onions on a rice Bowl

8.0JD

## California Sushi Roll Bowl

Shredded crab sticks, avocado, cucumber, edamame, epecial sauce on a rice bowl

9.0JD



## Fillet Mignon

180g premium fillet cooked to your choice of perfection, served with mashed potatoes and veggeies

28.0JD



## Grilled Chicken Breast

Grilled chicken, with sundried tomatoes & mushroom truffle sauce served with veggies and grilled potatoes

14.0JD

## ORO Burger

180 grams premium beef cooked with truffle butter topped with brie cheese & carmalized onions.

10.0JD



## Salmon Teriyaki

Salmon fillet, sauteed spinach & mushroom, veggies and teriyaki sauce

16.0JD



## Chicken Parmigiano

Crispy chicken topped with tomatoes and parmesan cheese with a side of spaghetti arrabiata or alfredo

15.0JD



## Salt Crusted Sea Bass

A whole sea bass fish, cooked in a salt crust with herbs and spices with a side of vegetables. \*needs 40 minutes

25.0JD



## Lamb Shank Couscous

A whole braised lamb shank cooked with tomatoe sauce and vegetables over steamed couscous. \*needs 40 minutes

28.0JD



## Moules Frites

The traditional french mussels and fries dish, served with a side of garlic bread. \* needs 30 minutes

18.0JD



## Dessert

### Seasonal Fruit Cuts

A beautiful designed selection of seasonal fruits

7.0JD



### Seasonal Fruit Mousse

Over a crumbled home-made granola bed comes a rich silky fruit mousse

6.0JD



### ORO Brownies

Our home-made brownies served hot with a scoop of Ice-cream of your choice

8.0JD



### Yin - Yang Ice-Cream

Presenting yin & yang in our own way, we're going to match the beautiful vanilla with the rich chocolate

8.0JD



\*Prices are subject to 7% sales tax and 5% service charge

Count the  
**MEMORIES.**  
Not the  
**CALORIES.**





# WINE MENU

## Champagne, Prosecco & Sparkling Wine

Glass

BTL

### Santa Margherita Brut Rose (Italy)

32JD

7JD

Veneto - Treviso

A blend of Chardonnay, Glera, Malbec | 11.5% ABV | Tasting Notes: Bouquet of floral aromas with hints of red berries. Perfect light pink color. Its flavor is delicate but vibrant and well-rounded and is an approachable wine that lingers on the palate. | Food Pairing: Antipasti, Aperitif, Spicy Food.

### Zonin Prosecco D.O.C (Italy)

25JD

7JD

Veneto

100% Glera | 11% ABV | Tasting Notes: Dry and pleasantly fruity with a fresh, aromatic note on the finish; reveals an abundance of almonds and hints of fresh citrus. | Food Pairing: Salads, pan-seared salmon, chicken parmesan.

### I Spritz (Italy)

30JD

8JD

Veneto

8.5% ABV | Tasting Notes: An artful blend with just the right balance of sweetness of orange and a characteristic touch of herbal bitterness on the finish for an unforgettable taste experience. Food Pairing: Seafood, Pasta

### Bortolomiol Miol ECru

45JD

Veneto - Prosecco & Treviso

A blend of Chardonnay, Glera, & Perera | 11% ABV | Tasting Notes: Delicate aromas of fresh cut green apple and refreshing citrus standing out and complemented by fresh floral hints counterbalanced with its refreshing minerality. | Food Pairing: Aperitif, Raw fish, Used in Cocktails.

### Bortolomiol Prior Brut

65JD

Veneto - Prosecco - Valdobbiadene D.O.C.G | 100 % Glera | 11% ABV | Tasting Notes: The fruity hints are very strong, with sharp green apple and citrus standing out and complemented by fresh floral hints. The agile flavour developing on the palette is felt at once, vital and dry. | Food Pairing: Aperitif, Seafood, Salad.

### Moet & Chandon Imperial Brut Champagne

90JD

Champagne

Meunier, Chardonnay, Pinot Noir | 12% ABV | Tasting Notes: The vibrant intensity of green apple and citrus fruit, The freshness of mineral nuances and white flowers, The elegance of blond notes (brioche, cereal, fresh nuts). | Food Pairings: Rich Fish, Shellfish, Mild & Soft Cheeses.



White Wine



Lamberti Pinot Grigio (Italy)

BTL    Glass

24JD    7JD

Veneto  
100% Pinot Grigio I 12%ABV I Tasting Notes: Attractive light floral notes with hints of beeswax, honey and citrus. The palate is well-structured, dry, elegant and fruity with balanced hints of peach-es, crushed nuts, some classic melon oiliness and underlying minerality. I Food Pairing: light appetisers, salads, seafood and creamy cheeses.

Lamberti SOAVE (Italy)

24JD    7JD

Veneto  
80% Garganega I 20% Trebbiano di Soave I 12.5% ABV I Tasting Notes: white fruits (green apples and bananas); crisp, velvety flavour, with soft notes of peach and apple, and finishing with a pleas-ant hint of citrus. I Food Pairing: Salads, Eggs and Seafood.

Le Grand Chapelan Bordeaux White (France)

30JD    9JD

Bordeaux  
Sauvignon Blanc, Semillon I 12% ABV I Tasting Notes: Green Fruits, Citrus & Minerals.  
Food Pairings: Vegetarian Dishes, Lean Fish, Poultry & Appetizers.

Chateau Des Jacques Lois Jadot Bourgogne (France)

80JD

Bourgogne  
100% Chardonnay I 12.5% ABV I Tasting Notes: Citrus Notes, Hints of Melon, Apples & Peach & some Oaky notes of Butter & Chocolate. I Food Pairings: Rich Seafood (Salmon, Tuna), Shellfish, Light Pastas, Mild & Soft Cheeses.

Torresella Pinot Grigio 2018 (Italy)

24JD    7JD

Veneto  
100 % Pinot Grigio I 12% ABV I Tasting Notes: Aromas of citrus and cut pear, and delicate florals. It is elegant and well-balanced, with a clean, crisp finish. I Food Pairing: Shellfish, Poultry, Young Cheese.

Gato Negro Chardonnay (Chile)

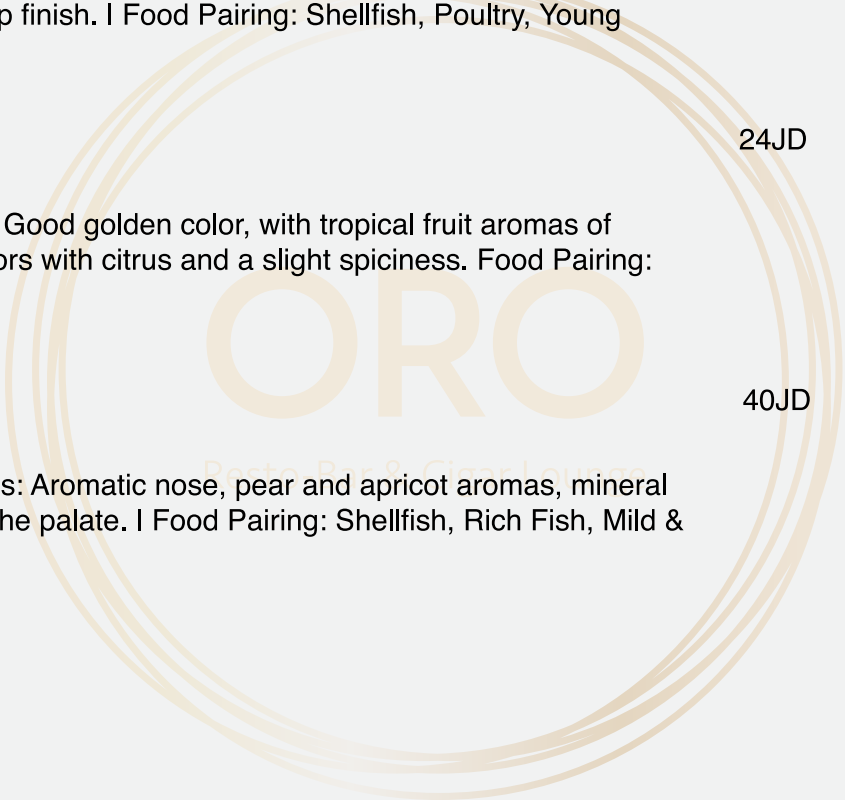
24JD    7JD

Central Valley  
100% Chardonnay I 13% ABV I Tasting Notes: Good golden color, with tropical fruit aromas of mango and passionfruit. Complex, buttery flavors with citrus and a slight spiciness. Food Pairing: Fish, Pasta, Shell Fish.

B&G Chablis Chardonnay (France)

40JD

Burgundy - Chablis AOC  
100% Chardonnay I 12.5% ABV I Tasting Notes: Aromatic nose, pear and apricot aromas, mineral notes. Fresh and lively, nice mineral finish on the palate. I Food Pairing: Shellfish, Rich Fish, Mild & Soft Cheese



Red Wine

BTL    Glass

Louis Jadot Bourgogne Bacchus 2007 (France)

60JD

Beaune, Bourgogne  
100% Pinot Noir | 13% ABV | Tasting Notes: Ripe Black fruits with Hints of earthy Mushrooms.  
Food Pairing: Beef, Poultry, Veal.

Louis Jadot Nuits Saint Georges 2008 (France)

80JD

Bourgogne  
100% Pinot Noir | 13% ABV | Tasting Note: Red fruits of of Cherry, Strawberry with hints of earthy leather & Mushrooms and Oaky aromas of Vanilla & Tobacco. | Food Pairings: Beef, Veal, Poultry.

Louis Jadot Fleurie 2011 (France)

70JD

Fleurie, Beaujolais  
100% Gamay | 13% ABV | Tasting Notes: Red Fruits notes with a hint of black fruits and a light earthy & Smokey notes. | Food Pairings: Teriyaki Chicken, Hamburgers, Ratatouille & Hard Cheeses

Dourthe Saint Emilion Grand Terroirs 2014 (France)

45JD

Saint Emilion AOC  
Merlot, Cabernet Franc | 13% ABV | Tasting Notes: Ripe fruits and spices on the nose, a rounded character, body and length with a complex Fruity palate. | Food pairings: Roasted Meats, Poultry & Mushrooms.

Torresella Merlot IGT 2018 (Italy)

26JD    7JD

Veneto  
100 % Merlot | 12.5% ABV | Tasting Notes: A dark ruby red, with highlights of well-structured, round-ed fruit, but also considerable body and moderate tannins. With a characteristic red and black fruit complemented with delicate herbaceous aromas. | Food Pairing: Roasts, Dark Meat Poultry, Grilled Meat.

Susana Balbo Malbec 2018 (Argentina)

40JD

Mendoza  
100% Malbec | 14.5% ABV | Tasting Notes: Black Fruits notes of Blackberry, Blueberry & Plums, Oaky notes of Oak & Vanilla, Earthy hints of Smoke & Leather. | Food Pairings: Beef, Lamb, Poultry.

Le Grand Chapelan Bordeaux Red (France)

45JD

Bordeaux  
Merlot, Cabernet Sauvignon | 13% ABV | Tasting Notes: Hints of Black Fruits, some Oaky notes of chocolate & Tobacco with some Earthy notes of Minerals & Tar. | Food Pairings: A match made in heaven with Beef, Veal & Poultry.

B&G Chateauneuf-de-Pape (France)

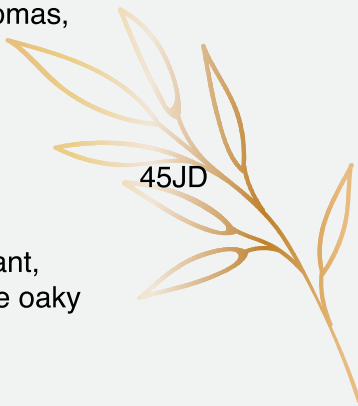
50JD

Rhone - Chateauneuf du Pape AOC  
50% Syrah, 50% Grenache | 14.5% ABV | Tasting Notes: Complex nose of ripe black fruit aromas, toasted and liquorice hints. Rich and spicy on the palate. Round finish, lively notes of mint.  
Food Pairing: Stew, Spicy, Cheese

Barton & Guestier Medoc 2017 (France)

45JD

Bordeaux - Medoc AOC  
60% Cabernet Sauvignon, 40% Merlot | 14% ABV | Tasting Notes: Intense nose of blackcurrant, vanilla and spicy notes. Rich on the palate, present and well-integrated tannins. Long delicate oaky finish. | Food Pairing: Red Meat, Cheese



	BTL	Glass
<b>Barton Bordeaux (France)</b>	60JD	
Bordeaux AOC 60% Merlot, 40% Cabernet Sauvignon   13.5% ABV   Tasting Notes: Intense nose of small black fruits, roasted notes. Fruit driven on the palate, present and well-integrated tannins, long spicy aftertaste. Food Pairing: Red Meat, Cheese		
<b>Feudo Monaci Primitivo Salento IGT (Italy)</b>	45JD	
Salento IGT 100% Primitivo   13.5% ABV   Tasting Notes: Oaky Aromas of Vanilla, Red Fruits (Strawberry, Cherry), a hint of Black Fruits (Plums, Blackberry).   Food Pairing: Pasta, Beef, Poultry		
<b>Casillero Del Diablo Cabernet Sauvignon (Chile)</b>	26JD	7JD
Central Valley 100% Cabernet Sauvignon   13.5%   Tasting Notes: A wine that delivers the flavours of cherry and blackcurrant, together with a subtle touch of vanilla.   Food Pairings: Ideal when paired with grilled red meat and mature cheeses.		
<b>Long Mountain Merlot (South Africa)</b>	24JD	7JD
Western Cape - Breede River Valley 100% Merlot   12% ABV   Tasting Notes: Rich, dark red color with ripe, punchy, plum flavors, sweet black cherry, and a velvet finish. Delicate wood does not mask the ripe fruit. Enjoy now with roast chicken, beef, lamb, pasta, and steak. Food Pairing: Beef, Lamb, Pasta, Roast Meat, Steak		
<b>Cabianca (Italy)</b>	24JD	7JD
Central Valley 100% Cabernet Sauvignon   14% ABV   Tasting Notes: Red fruit aromas of raspberries and cherries, and berries, such as blueberries. There are also spicy notes imparted from wine's barrel aging, which adds complexity to this wine.   Food Pairing: Cheese, Grilled Meat, Pasta, Red Meat		
<b>Gato Negro Cabernet Sauvignon (Chile)</b>	24JD	7JD
Beaune, Bourgogne 100% Pinot Noir   13% ABV   Tasting Notes: Ripe Black fruits with Hints of earthy Mushrooms. Food Pairing: Beef, Poultry, Veal.		
<b>Zonin Merlot (Italy)</b>	24JD	7JD
Veneto 100% Merlot   12% ABV   Tasting Notes: A full, balanced and intense flavor of small red fruits with a pleasant dry finish.   Food Pairings: white and red meats, cured meats and medium-aged cheeses.		
<b>Beronia Rioja Reserva</b>	38JD	
Rioja DOC A Blend of Tempranillo, Graciano, Mazuelo   14% ABV   Tasting Notes: Aromas of black fruits, above all blackberry. Great bouquet of spices with cinnamon standing out and notes of cedar on the finish. The palate has great balance between acidic fruit and oak. Fresh, structured and complex with a long aftertaste. Food Pairing: Red Meat, Game, Cheese.		



Rosé Wine

BTL    Glass

B&G Rose D’Anjou (France)

35JD    7JD

Loire - Anjou  
75% Grolleau, 25% Gamay | 10.5% ABV | Tasting Notes: Seductive nose dominated by raspberry, cherry, redcurrant aromas, strawberry, Rosé petal red berry. The palate soft and smooth with floral semi-sweet, strawberry, red berry, red apple. The back palate hints towards ripe stone fruits.  
Food Pairing: Aperitif, Spicy, Salads, Seafood

Frescobaldi Alie Toscana (Italy)

36JD

Toscani  
Syrah, Vermentino | 12% ABV | Tasting Notes: Fruity & Floral Scents on the nose such as Peach & Rose, Citrus notes gives this wine its crispness, some aromatic herbs such as Sage & Thyme.  
Food Pairings: It goes from a welcoming drink to a Full meal.

Minuty Prestige Rose 2020 (France)

45JD

Cotes de Provence  
A blend of Cinsault, Tibouren, Shiraz, Grenache | 13% ABV | Tasting Notes: Shimmering pink with crisp aromas that pack a punch with yellow grapefruit, whitecurrant, blood orange and fresh berries such as raspberry. It’s just as crisp, strong and clean on the palate with a lovely salty and zingy aftertaste. This is a vibrant wine that packs a punch. | Food Pairings: The lovely earthy aftertaste is a match made in heaven with anything on a seafood platter. Fish ceviche and sushi, California rolls and grilled Shrimp. Let’s not forget Italian cuisine with classic vegetable stacks and Pastas.

Dessert Wine

Dourthe Sauternes Grand Terroirs 2013 (France)

30JD    8JD

Sauternes  
20% Muscadelle, 35% Sauvignon blanc, 45% Sémillon | 13% ABV | Tasting Notes: Very fine, complex bouquet with aromas of candied fruit, honey and acacia. On the palate, the wine reveals good structure and is wonderfully supple and fleshy. | Food Pairing: Dessert

every  
**EMPTY BOTTLE**  
is filled with  
*a great story*



