

Our Philosophy

We fuse the sophistication of global modernist cuisine, crafting dishes that celebrate sustainable, seasonal ingredients from Barbados and beyond. Each plate is thoughtfully paired with a curated selection of boutique wines & rums, delivering a dining experience that is refined, inspired, and rooted in a sense of place.

TO START

BURRATA

Fresh Burrata Cheese, Roasted Beetroot, Grilled Peach, Watercress, Toasted Pine Kernel, Zesty Lemon, Virgin Oil

MUSHROOM CRUDO

Marinated Mushrooms, Toasted Sunflower Seeds, Mushroom Pate, Cassava Chips

ORO CRAB FRITTI

Spicy Snow Crab Meat, Wonton Crust, Mango Slaw, Gochujang Mayo

SOMMELIER PAIRED : RUFFINO ORVIETO CLASSICO

WILD MUSHROOM BISQUE

Slow Braised Wild Mushroom, Truffle Essence, Quinoa Sweet Potato Crisp

CARAMELIZED BELGIAN ENDIVE

Endive, Caramelized Demerara, Orange, Grapefruit, Pumpkin Seeds, Preserved Lemon Vinaigrette

CHARGRILLED SEA CAT

Sous-Vide Octopus Skewers, Leek, Habanero Mousseline, Crisp Bacon, Creole Souskai

SOMMELIER PAIRED : MOËT & CHANDON ICE IMPERIAL

FIVE SPICE PORK BELLY

Crackled Pork Belly, Compressed Watermelon, Pickled Cucumber, Garlic Chip, Soy-Sesame Dressing

SOMMELIER PAIRED : CH ST. BARBE BORDEAUX

TO FOLLOW

ABURI FLYING FISH

Flame Grilled Local Flying Fish, Creamy Polenta, Chargrilled Okra, Tomato Avocado Buljol, Coconut Nage

SOMMELIER PAIRED : 2019 DOMAINE VESSIGAUD
POUILLY FUISSÉ VIEILLES VIGNES

ORO FISH OF THE DAY

Chef's Fish of the Day
Please ask your server for today's preparation

SOMMELIER PAIRED: MR.N CHARDONNAY

ORO CHICKEN KYIV

Crumbed Local Chicken Breast, Porcini Butter, Yam Mash, Haricot, Spicy Semi Dried Tomato Pesto

SOMMELIER PAIRED : 2019 ASHBOURNE PINOTAGE

CLASSIC LOBSTER THERMIDOR

Caribbean Spiny Lobster Tail, Cognac Cream, Tarragon, Lemon Garlic Crumb, Saffron Potato, Confit Fennel, Spinach

SOMMELIER PAIRED : MOËT & CHANDON ICE IMPERIAL

PANKO EGGPLANT

Fried Eggplant, Sundried Tomato, Chipotle Tapenade, Avocado Pico-de-Gallo, Black Garlic

SOMMELIER PAIRED : MR.N P'TI BLANC

RIBEYE STEAK

Chargrilled 12oz Ribeye, Truffle Mash, Marinated Tomato, Asparagus, Peppercorn Sauce

SOMMELIER PAIRED: 2020 KAIKEN MALBEC ULTRA

PEPPERCORN CRUSTED BEEF FILET

8oz Beef Filet, Peppercorn Crust, Cauliflower Puree, Honey Roasted Roots, Reduced Port

SOMMELIER PAIRED : MOËT & CHANDON ICE IMPERIAL

GOCHUJANG-GLAZED LAMB RACK

Lamb Rack, Korean Fermented Chili Paste, Butternut Squash, Broccoli, Haricot Vert

SOMMELIER PAIRED : RUFFINO CHIANTI CLASSICO

SOUS-VIDE DUCK

Slow Cooked Duck Breast, Spicy Thai Red Curry, Coconut Milk, Forbidden Rice, Broccoli, Fried Eggplant

SOMMELIER PAIRED : 2021/22 KIM CRAWFORD PINOT NOIR

ZA'ATAR CAULIFLOWER

Grilled Cauliflower, Za'atar Spice, Muhammara, Walnut, Cranberry Chermoula

SOMMELIER PAIRED : MR.N PINOT NOIR

TO INDULGE

ELEVATE YOUR SWEET ENDING WITH A SHOT OF LOCAL OR REGIONAL RUM FROM OUR RUM BAR—AVAILABLE FOR AN ADDITIONAL FEE. ASK YOUR WAITER FOR OUR RUM BAR MENU

CHOCOLATE GOLD

Chocolate Sphere, Caribbean Cocoa Tea Espuma, Cocoa Soil, Toasted Hazelnut, Dehydrated Berries

SOMMELIER PAIRED : JAMAICA CANE ROCK SPICE RUM

KUNEFÉ

Farmers Cheese, Zesty Honey Lemon Syrup, Salted Honey Ice Cream, Brulee Peaches

SOMMELIER PAIRED : DOORLY'S XO

PAVLOVA ROCKEFELLER

Baked Meringue, Coconut Cream, Fresh Berries, Caramelised Pineapple, Chilled Mango Passion Fruit Gastrique

SOMMELIER PAIRED : PLANTATION PINEAPPLE STIGGINS

SOUS-VIDE PEAR

Sous-Vide to perfection, Spiced Pear, House Churned Raspberry Sorbet, Citrus Brittle

SOMMELIER PAIRED : 2016 CHURCHILL'S LATE BOTTLED VINTAGE PORT

HOUSE CHURN

ICE CREAMS & SORBETS

Ask Your Waiter For The Flavours Of The Week