

TASTE THE WORLD



As part of the **Orbis Experience**, your dishes will arrive in a natural flow, served at their freshest for the best possible flavour.

WHILE YOU PERUSE

| | |
|---------------------------------------------------|------|
| Thai Prawn Crackers Sweet Chilli Dip (CR) | 5.50 |
| Padron Peppers Maldon Salt (PB) | 6.50 |
| Crispy Noodles Gochujang Maple Dip (PB) (S, SU) | 6.50 |

BEGIN YOUR JOURNEY

Small, vibrant appetisers to awaken the palette

(Recommended two dishes per couple)

| | |
|-----------------------------------------------------------------------------------|------|
| Mini Doughnuts Scotch Bonnet "Hot" Jam, Pineapple (V) (M) | 7.00 |
| Crispy Chilli Squid Yuzu Mayo (MO, E, SE) | 9.00 |
| Kansas Campfire Ribs Sticky BBQ Glaze, Crispy Onions, Charred Corn (SU, MU, SE) | 9.50 |
| Croquette of the Week Ask Your Server for More Information | 9.00 |

ORBIS DISCOVERIES

Grazing classics, reimagined for sharing

(Recommended two dishes per couple)

| | |
|--------------------------------------------------------------------------------|-------|
| Bang Bang Cauliflower Spicy Peanut, Black Sesame, Corn Salsa (PB) (N, P, SE) | 10.50 |
| Slow Cooked Belly Pork (Four Pieces) Maple Syrup, Pork Puffs | 14.50 |
| Hasselback Squash Gochujang Glaze, Sesame (PB) (SO, SE) | 12.50 |
| Onion Bhaji Smoked Tomato Chutney, Mint Emulsion (PB) | 11.50 |
| Sticky Vietnamese Tofu Lemongrass, Garlic (PB) (SO, SE) | 13.50 |
| Crispy Fried Coconut Prawns Ramesco and Pickled Carrot (CR, M, E, SO, SE, F) | 13.75 |
| Pair of Hand Dived Scallops Crispy Chilli Butter (MO, M, SE) | 16.50 |
| Cornflake Chicken Peanut Satay, Mango Glaze (E, S, CE, P, MU) | 13.75 |

THE MAIN EXPEDITION

Larger plates, the heart of the voyage through taste

(Recommended two dishes per couple)

| | |
|-----------------------------------------------------------------------------|-------|
| Chicken Yakatori Teriyaki Glaze (SO) | 16.50 |
| Beef Shortrib Massamam, Toasted Peanuts (P, SO, F, MU) | 22.50 |
| Teriyaki Glazed Duck Miso, Lotus Root (SO, SE) | 18.75 |
| Lemon-Thyme Ember Chicken Sage and Chestnut Pesto, Shaved Pecorino (N, M) | 22.50 |
| Wagyu Steak Tobacco' Onions, Chimichurri | 50.00 |
| Charcoal Grilled Red Snapper Jerk Marinade (F) | 19.50 |
| Tuna Ceviche Pickled Radish, Wasabi Soy, Crispy Nori (F, S, SU) | 22.50 |

FOR THE TABLE

Your chosen companions in taste. Please let your server know if you have a particular dish you wish this to be paired with (Recommended one couple)

| | |
|---------------------------------------------|------|
| Sticky Rice (PB) (SE) | 5.00 |
| Coconut Rice (PB) (SE) | 6.00 |
| Cajun Spiced Roasties Chipotle Mayo (V) | 7.50 |
| Papas Fritas (V) | 6.50 |
| Truffle and Parmesan Papas Fritas (V) | 7.00 |
| Chinese Greens Soy & Ginger (PB) (SO, SE) | 7.50 |
| Truffle Mac N' Cheese Pangrattato (V) (M) | 8.50 |
| Tenderstem Broccoli Garlic (PB) (SO, SE) | 7.50 |

ALTHOUGH ALL OF OUR DISHES CONTAIN **NO GLUTEN**, FOR OTHER ALLERGENS, PLEASE MAKE ONE OF THE TEAM AWARE. BELOW IS A HANDY KEY RELATING TO ALLERGEN ADVICE.

CELERY – CE | CRUSTACEANS – CR | EGGS – E | FISH – F | LUPIN – L | MILK – M | MOLLUSCS – MO | MUSTARD – MU |
 NUTS – N | PEANUTS – P | SESAME – SE | SOYA – S | SULPHITES – SU |
 V = VEGETARIAN | PB = PLANT BASED