

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 per 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