

The Orla Experience

\$98 PER PERSON

Wine Pairings \$79

Reserve Wine Pairings \$175

AMUSE

Caviar Fateer

\$40 supplement per person

MEZZE TO START

Urfa Dusted Big Eye Tuna

The Greek

Whipped Chickpea Hummus with Pita

PASTA COURSE

\$18 supplement per person

Toasted Orzo with Spicy Duck Ragout

Macaroni Bechamel

FOR THE TABLE

Chargrilled Branzino

Kebab Platter – Filet Mignon, Kofta, Chicken Dolma

Australian Lobster Skewer

\$98 supplement per tail

Saffron Rice, Pita Bread

Crispy Brussels Sprouts

DESSERT

Orla Rice Pudding

Lemon Olive Oil Semolina Cake

Our Orla Experience is created as a premium shared menu.
We do ask for full participation of the entire table.