

The Orla Experience

\$125 PER PERSON

Beverage Pairing \$79

AMUSE

Caviar Fateer

\$40 supplement per person

Paired with the Basil

MEZZE TO START

Marinated Big Eye Tuna

The Greek

Whipped Chickpea Hummus with Pita

Paired with the Cucumber & Mint

PASTA COURSE

Toasted Orzo with Spicy Duck Ragout

Macaroni Bechamel

Paired with E Guigal Condrieu, Rhone Valley

FOR THE TABLE

Chargrilled Branzino

Kebab Platter – Filet Mignon, Kofta, Chicken Dolma

Australian Lobster Skewer

\$98 supplement per tail

Saffron Rice, Pita Bread

Grilled Asparagus

Paired with SigalasAssirtikko, Santorini

& Gilles Robin Syrah, Crozes Hermitage

DESSERT

Orla Rice Pudding

Lemon Olive Oil Semolina Cake

Paired with the Turkish Espresso Martini

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