



BREAKFAST

40

AVAILABLE FROM 6AM-4PM DAILY

Vegan Bircher muesli bowl V

With banana, green apple, pumpkin, flax and sunflower seeds, raisins, pecans, almond milk

Healthy roasted oat cinnamon granola

with fruits with raisins, flaked almonds, coconut flakes, cocoa nibs, Greek yoghurt

Chia coconut bliss with fruits

Coconut chia pudding, mixed berries, toasted coconut, shaved 70% chocolate

The ultimate acai bowl

Acai, blueberries, mango, banana topped with fresh fruits, nuts and seeds



ALL DAY MENU

SANDWICH

32

Plant Based "BLT" V

Baked eggplant "bacon", mixed salad greens, Genting tomatoes, vegan Parmesan hummus, multigrain bread

Thai beef salad wrap

Iceberg, tomato, cucumber, mint, coriander, fresh chilies, marinated beef

Smoked salmon bagel

Cream cheese, lettuce, red onion rings, capers

Spicy Chicken Rye Sour Dough Sandwich

Roasted pumpkin, cous cous, birds eye chili, coriander

SALAD

32

Super food roast vegetable bowl V

Quinoa, hummus, roasted pumpkin, sweet potatoes, kale, pine nuts, green beans and spinach

Nourishing Buddha bowl V

Fluffy quinoa, dry roasted spiced chickpeas, beetroot, raisin, avocado, broccoli, red pepper sauce

Roasted Turmeric Cauliflower Bowl V

Edamame, roasted carrot and zucchini, brown rice, tomatoes, rocket, tahini maple dressing

Add Chicken- additional RM 10



ALL DAY MENU

SANDWICH

32

Avocado and Maple Gazed Tempeh V

Chilli pepper, tomato, lettuce, sweet mustard, avocado spread on vollkorn sunflower bread

Tuna salad wrap

Tuna mayonnaise, lemon, onion, cucumber, celery, ice berg lettuce

Roast Chicken Bagel

Garden salad, hard boiled egg, Parmesan, bacon, tomato

Caprese on Sour Dough V

Semi-dried tomatoes, mozzarella cheese, basil, pesto

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ALL DAY MENU

SANDWICH

32

Vegan Crispy Eggplant Parmesan Sandwich V

Vegan ricotta spread, basil, fresh tomato sauce, Spinach on rye bread

Mixed Vegetable Tortilla Wrap V

Sautéed vegetables, sweet potatoes, lettuce, paprika butte

Chicken Satay Bagel Melt

Avocado, cucumber, onion, cheese and lettuce

Smoked Salmon on Multigrain Bread

Cream cheese, onion rings, capers , salad

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ALL DAY MENU

SANDWICH

32

Vegan Meatball Banh Mi V

Lentil meatballs, sriracha mayonnaise, coriander, cucumber, carrot and radish pickle

Chicken Tortilla Wrap

Chicken, avocado, mozzarella, onion, tomato, red pepper and ice berg lettuce

Ham and Cheese Bagel

Gouda cheese, Turkey Ham, lettuce, tomato chutney

Grilled Vegetables on Multigrain Bread V

Grill zucchini, eggplant, peppers, pesto, alfalfa sprout, tomato tofu spread

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COFFEE

Espresso 21

A pure selection of Arabica coffee

Espresso Macchiato 22

Single espresso topped with a dollop of foamed milk

Cappuccino 25

Foamed milk with a single espresso

Café Latte 25

Steamed milk with a single espresso

Americano 23

Double espresso with hot water

Mocha 26

Steamed milk with a single espresso and chocolate sauce

Hot Chocolate 25

ICED COFFEE 26

Latte, Mocha, Americano, Cappuccino

MILKSHAKE 35

Strawberry, Chocolate, Vanilla, Caramel



TEAS BY POT

37

Black Tea

Brilliant Breakfast, Single Estate Darjeeling

Flavoured Black Tea

The Original Earl Grey, Rose French Vanilla
Natural Ceylon Ginger Tea,

Green Tea

Green Tea with Jasmine Flowers

Herbal Infusions

Pure Chamomile, Pure Peppermint Leaves,
Hibiscus

Iced Tea

26

Iced Roselle Tea (Oro's Signature)

Iced Lemon Tea

Iced Tea

Iced Green Tea

Ice Mint Tea

Teh Tarik

25

Malaysian "pulled" hot milk tea



FRESH JUICE 30
Green Apple, Carrot, Watermelon

DETOX JUICE 35
Dare to Detox 133kcal
Carrot, Apple, Cucumber, Beetroot

Hawaiian Hit 108kcal
Pineapple, Orange, Banana

Power Pack 398kcal
Carrot, Banana, Strawberry, Pineapple

Flu Fighter 171kcal
Orange, Strawberry, Lemon, Pineapple

Hop, Skip and Jump 166kcal
Orange, Apple, Carrot

Immuni Juice 198kcal
Apple, Ginger, Strawberry, Orange

Create Your Own Juice
Maximum of 4



SLICED CAKE

Oro's Signature

26

Crunchy Orange Chocolate

Chocolate Sponge and chocolate dacquoise, orange chocolate cream and crispy feuilletine

Strawberry St. Honore

Caramelized choux ,filled with strawberry cream, and decorated with fresh strawberries

Crazy Hazelnut

Milk chocolate, hazelnut dacquoise, hazelnut cream

Key Lime Tart

Key lime moussed with poppy seeds franchipan



SLICED CAKE

23

Carrot cake

Garden fresh carrots, nuts, spices and cream cheese

Red velvet cake

Red velvet cake filled with crème cheese filling

Sacher cake

Chocolate sponge with fresh whipped cream and filled with cherries and chocolate

Black forest cake

Chocolate sponge with fresh whipped cream and filled with cherries and chocolate

Matcha Opera cake

Green jocondo, butter cream and green tea chocolate glazing

Lemon Meringue

Shortcrust pastry, filled with lemon custard and a fluffy meringue topping

Raspberry Macaroon

Soft French cookies filled with a raspberry fruit curd

Vanilla Cheese Cake

Cream cheese, sugar, egg and decorated with seasonal fruits and chocolate

Mille Feuille

Filled with vanilla custard and decorated with chocolate and fresh raspberry

Chocolate Brownie

Rich butter, dark chocolate cake with pecan nuts



SWEET FINISHING

6

Choose from our homemade selection of protein enriched gluten and dairy free Bliss Balls, including

Power packed “Faux- Rero rochers”

Hazelnut, maple syrup, maca powder, protein powder, vegan dark chocolate

On-the-go Brekkie Balls

Almonds, hazelnuts, goji berries, chia, sunflower, pumpkin seeds, coconut oil, maple syrup

Any Time Peanut Butter Balls

Peanut butter, amaranth, puffed quinoa, agave, vegan white chocolate



MINERAL WATER

STILL

Evian 330 ml	28
Evian 750 ml	33

SPARKLING

Badoit 330 ml	28
Badoit 750 ml	33

SOFT DRINK 25

Coke, Diet Coke, Sprite, Ginger Ale, Soda, Tonic, Ginger Beer, Red Bull Blue

DRAUGHT BEER

Tiger Regular	35
Tiger Large	45
Heineken Regular	45
Heineken Large	55
Guinness Regular	45
Guinness Large	55

BOTTLE BEER

Corona	48
Asahi	48
Strongbow	48



ALL DAY MENU

SALAD AND APPERTIZER

Smoked Salmon On Toasted Rye Bread 60
with cream cheese, onions and capers

Traditional Caesar Salad
With 40
Grilled Chicken Breast 45
Smoked Salmon 60

Greek Salad 45
Tomatoes, cucumbers, red onions, peppers,
olives, feta cheese, oregano and olive oil (V)

Tomato and Buffalo Mozzarella Cheese 54
With grilled vegetables and baked vine-ripened
tomatoes (V)

Asian Tuna Salad 54
Seared tuna, onion, sliced cabbage, mesclun,
celery, bean sprouts and sesame dressing

Fried Chicken Wings 45
Served with sweet chilli sauce



SOUP

35

Roasted Tomato Soup

with grilled pesto sour dough (V)

Mushroom Cream Soup

with baked ciabatta croutons (V)

Malaysian Oxtail Soup

Braised oxtail, potatoes and carrots in a spiced broth, brioche toast



SANDWICH AND BURGER

Club Sandwich **55**

Grilled chicken, beef bacon, fried egg, lettuce, tomato and mayonnaise on white or whole meal toast

Grilled Chicken Wrap **55**

Cajon seasoned chicken breast, crushed avocado, sliced tomato, lettuce, tortilla bread and Mozzarella cheese

Deluxe Cheese Burger **60**

100% beef, 200g, homemade sesame bun with cheese, egg, onion, tomato, lettuce, pickle, Dijon mustard and ketchup

Vasco's Chicken Burger **60**

100% chicken, 200g, homemade sesame seed bun with cheese, egg, tomato, lettuce and barbecue sauce

All sandwiches are served with French fries, wedges or salad

Fish and Chips **70**

Crumbed fish fillet with French fries and tartar sauce



PASTA

55

Spaghetti, Tagliatelle , Capellini or Fusilli Pasta

with your choice of sauce Napolitano, pesto, mushroom cream, beef Bolognese, served with Parmesan cheese and garlic bread

PIZZA

55

(Pizza only available from 11am-10pm)

Pizza Margherita

Tomato, mozzarella and basil

Pizza Mushroom

Tomato, mozzarella, mushrooms and thyme

Pizza Pepperoni

Beef pepperoni, tomato, mozzarella

Pizza Hawaiian

Tomato, mozzarella, turkey ham and fresh pineapple



FROM THE GRILL

Australian Beef Rib-Eye Steak 250g	115
Australian Beef Tenderloin 180g	135
Australian Lamb Cutlets 220g	105
Chicken Breast 200g	65
Grilled Barramundi Fish Fillet 200g	85
Norwegian Salmon Fillet 200g MSC	85

All items are complemented with seasonal vegetables and choice of the one of the following:

Mashed potato, French fries, potato wedges, steamed white or brown rice

And your choice of one of the following sauces: black pepper, mushroom, fresh tomato or teriyaki sauce



ASIAN CUISINE

- Nasi Lemak** 55
Malaysia's specialty coconut rice with prawn sambal and beef rendang boiled egg, peanuts, cucumber and crispy fried anchovies
- Penang Style Char Kway Teow** 55
Stir fried flat rice noodles with prawns, chicken, fish cake, bean sprouts and chives
- Mee Mamak** 55
Fried fresh egg noodles with prawns, chicken, fish cake, bean sprouts, bean curd, vegetable fritters
- Nyonya Curry Laksa** 55
Yellow noodles with chicken, prawns, long bean, eggplant, bean sprouts bean curd puff in a coconut curry broth
- Mixed Satay of Beef, Lamb and Chicken (1 dozen)** 60
Traditional skewers char grilled with spicy peanut sauce, cucumber, onion and rice cake
- Nyonya Chicken Rice Balls** 55
Malacca style chicken, roasted or steamed, with fragrant rice balls, ginger, chili sauce, cucumber and clear chicken broth
- Malaysian Fried Rice** 55
Fried rice with garlic, crispy anchovies, marinated chicken satay, fried egg, peanut sambal and prawn crackers



INDIAN FLAVOURS

- Hyderabad Lamb Shank Dum Biryani** 65
Basmati fragrant rice, braised lamb shank,
Served with dal tadka, raita and papadum
- Murgh Makhanwala** 60
Indian styled butter chicken, served with
dhal tadka served with naan bread or
fragrant rice
- Zafarani Vegetable Pulao (V)** 40
Saffron infused basmati rice with
Indian spiced vegetables. Served with
raita, dal tadka and papadom
- Kabuli Chole Masala** 40
Spiced tomato braised chick peas.
Served with naan bread or fragrant rice



DESSERT

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|----------------------------------------------------------------|-----------|
| Warm Flourless Chocolate Cake | 35 |
| Fresh raspberries, chocolate tuile | |
| Traditional Tiramisu | 35 |
| Mascarpone cream, sponge fingers,
coffee syrup | |
| Vanilla Panna Cotta | 35 |
| Fresh berries, strawberry and raspberry
soup, fresh mint | |
| Baked Cheesecake | 35 |
| Mango compote, chocolate cigar | |
| Apple Raspberry Crumble | 35 |
| Vanilla anglaise, berry compote | |
| Fresh Sliced Assorted Fruit Platter | 35 |
| Hagen Daaz Ice Cream 200ml | 30 |
| Vanilla, chocolate, strawberry, macadamia | |
| Cheese plate | 55 |
| Selection of imported cheese served with
lavosh and fig jam | |