

# A LA CARTE MENU

DAILY FROM 12PM TO 8PM

## LIGHT INDULGENCES

### HONEY-GLAZED CINNAMON GRANOLA (D, N) | 55

Golden toasted oats kissed with cocoa nibs, a medley of nuts, and exotic mixed seeds, paired with house-made vegan coconut yogurt.

### CHIA & ALMOND PUDDING (D, N) | 55

100% PLANT BASED

A luscious fusion of almond and coconut milk, delicately spiced with cinnamon and turmeric, adorned with fresh seasonal berries and toasted almond flakes.

### FRESH FRUIT MOSAIC | 50

A vibrant composition of seasonal fruits, drizzled with freshly squeezed orange nectar and infused with delicate mint essence.

### SMOKED SALMON & LABNEH MILLE-FEUILLE (D, S, G) | 75

Artisan crisp puff pastry layered with delicate smoked salmon and silky labneh.

## SIGNATURE FRENCH TOAST

### BRIOCHE FRENCH TOAST (D, G) | 55

Golden, custard-soaked brioche caramelized to perfection, served with fresh red berries, vibrant berry compote, and maple syrup.

## SOUPS

### FRENCH ONION SOUP | 50

Caramelized onion in a rich beef broth, topped with Gruyère cheese and gratinated sourdough.

All prices are in Qatari Riyals.

(G) Gluten (D) Dairy (S) Shellfish (N) Nuts (V) Vegetarian (A) Alcohol

Should you have any dietary restrictions or allergies, please inform your order taker.

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## ARTISANAL SALADS

### NIÇOISE RIVIERA (D, G) | 75

A sophisticated medley of crisp haricots verts, seared yellowfin tuna, delicate quail eggs, briny black olives, and tender baby potatoes, finished with a Provençal vinaigrette.

### BUFFALO BURRATA & CHERRY HEIRLOOM TOMATOES (D) | 65

Creamy, hand-pulled burrata resting atop a mosaic of heirloom tomatoes, finished with fragrant basil and the finest cold-pressed olive oil.

### ORO SALAD | 65

*Compressed Watermelon & Quinoa Salad*

A tantalizing balance of sweet and savory—ruby-red watermelon infused with lime and mint essence, complemented by nutty quinoa and microgreens.

### CAESAR SALAD ROYALE (D, G) | 60

Char-grilled romaine hearts, delicately coated in our signature Caesar dressing, crowned with crispy veal bacon, aged Parmesan, and rustic sourdough croutons.

– with *Grilled Herb-Marinated Chicken Breast* | 70

– with *Prawns* | 80

## GOURMET SANDWICHES

### HAM AND CHEESE (D, G) | 65

Golden-pressed French loaf filled with delicate turkey ham and Emmental cheese, enhanced with a touch of Dijon mustard.

### TUNA & AVOCADO TARTINE (D, G) | 75

A sophisticated take on the classic—fresh tuna, avocado and caper spread, bell peppers, served on artisanal bread.

### THE ORO CLUB SANDWICH (D, G) | 70

A grand composition of grilled chicken breast, crispy veal bacon, fried egg, sharp cheddar, and farm-fresh tomatoes, elevated with silky mayonnaise.

### WAGYU BEEF BURGER (D, G) | 105

Brioche bun, crispy veal bacon, cheddar cheese, caramelized onion, avocado mash.  
Served with house-made steak fries or green salad.

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## MAIN COURSE

MUSHROOM RAVIOLI (D, G) | **95**

Cooked in a rich sage butter emulsion with Pecorino cheese,  
finished with sautéed wild mushrooms.

PAN-FRIED SEABASS (D, G) | **120**

Fresh seabass fillet with shaved zucchini, caper butter, and a hint of lemon zest.

FILET DE BOEUF (D, G) | **130**

Served with dauphinoise potato, mushroom purée, confit shallot, and peppercorn sauce.

FREE-RANGE HALF BONELESS BABY CHICKEN (D, G) | **100**

Young tender chicken with potato velouté, thyme butter-infused green asparagus,  
and mustard sauce.

## SWEETS DISPLAY

DATE PUDDING (D, G) | **45**

Warm sticky pudding with vanilla bean, toffee sauce, and cinnamon oat crumble.

PISTACHIO CAKE (D, G) | **45**

Milk custard, almond, pistachio sponge cake, and apple compote.

SEASONAL FRUITS PLATTER (D, G) | **45**

Fresh sliced fruits.

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