

RESTAURANT

tapas

Local oysters with choice of*		Lemon air \$2.50 / Foie gras \$4 / Rockefeller \$3 / each	
Bruschetta with choice of:			
Piquillo pepper-goats cheese & balsamico ✓	\$2.95	Shrimp-avocado-yuzu	\$3.95
Roasted tomato & chickpeas ✓	\$2.95	Parma ham & parmesan	\$3.95
Tuna sashimi & ponzu	\$3.95	Salmon & cream cheese mousse	\$3.95
Fish croquettes with lemon aioli			\$5.95
Lumpia Crispy pork spring roll with sweet chili & lime dip			\$12.95
Crispy pork belly With sunflower & pea shoots salad, ponzu dressing			\$7.95
Burger sliders* 2 mini bourbon BBQ burger with french fries			\$12.95
Tempura of vegetables ✓ Mixed vegetables tempura, Asian mayonaise			\$6.95
Beetroot hummus & olives ✓ Hummus of chickpeas & beetroot, olives, focaccia bread			\$7.95
Sautéed prawns ^{GF} with olive oil, chilli & garlic			\$7.95
Meat balls with truffle mayonaise			\$8.95
Crispy pork belly, 2 steamed bun sliders With cucumber, scallions & hoisin sauce			\$13.95
Chef's cheese board selection ✓ With house-made chutney & bread			\$16.95
Charcuterie board Wild boar salami, bresola, parma ham, chorizo, pickled vegetables			\$17.95

happy hour

4-6 pm daily

Well drinks & mixer	Chef's bruschetta
Draft beer pint	2 oysters
House wine glass	Prawn tempura
Caipirinha	Italian antipasti misti
Dori the Explorer	Crispy pork belly
Lemon drop	Joe B's burger & fries - Wednesdays
Old fashion	Falafel - Fridays

prix fixe menu

3 choices for 3 courses

Let's Get Started

French onion soup

or

Wild caught prawn tempura with chili & tamarind sauce

or

Cajun chicken New York Caesar salad

Main Attraction:

Pappardelle pasta strips with gorgonzola cheese & zucchini

or

Spiced steamed salmon with spring onion, soy sauce, ginger, bok choy & jasmine rice

or

Spiced crispy pork belly, leek and pea mashed potatoes, five spice jus ^{GF} @

Sweet Ending:

Trio of tiramisu

or

Freshly cooked churros and a duo of huckleberry & chocolate sauce

or

Strawberry cheesecake with strawberry & jasmine sorbet

\$35/person



appetizers

Soup of the day	cup \$3.95 / bowl	\$6.95
Tuscan Bean Soup	cup \$3.95/ bowl	\$6.95
French onion soup, gruyere cheese, croute [Ⓢ]	cup \$4.95 / bowl	\$7.95
Salad of the day	small \$4.95 / regular	\$8.95
Caesar Salad ^{V GF}	small \$4.95 / regular	\$8.95
Add on	Grilled chicken \$3.95 / Shrimp	\$5.95



Crispy calamari, zucchini & eggplant ^{GF Ⓢ}	\$7.95
Sardinian agliata sauce	
Wild caught prawn tempura	\$8.95
Trinidadian chili & tamarind sauce	
Lumpia	\$12.95
Crispy pork spring roll with sweet chili & lime dip	
Crispy pork belly steamed bun sliders [Ⓢ]	\$13.95
Steamed buns filled with crispy belly pork, cucumber & scallion with hoisin sauce	
Burrata and tomato caprese ^{V GF Ⓢ}	\$14.95
Black olive dust, tomato and pesto	

pasta

Regular \$12.95 / Large \$16.95

Tagliatelle chili tomato sauce	Add on	
Fettuccine alfredo	Grilled chicken or meatballs	\$3.95
Spaghetti with bolognese	Wild mushrooms	\$4.95
Linguini marinara	Shrimp	\$5.95
Risotto	Mixed seafood	\$7.95



Lasagna	\$14.95
Beef & Italian sausage, 3 cheese sauce	
Tagliatelle alla carbonara con guanciale [Ⓢ]	\$16.95
Pasta from Rome, sauce as Romans do with egg, percorino cheese and pancetta	
Calzone meat lovers or vegetarian (20 minutes)	\$14.95
Chorizo, Italian sausage, pancetta, wild mushroom, cheese, tomato	
Fregola [Ⓢ]	\$20.95
Sardinian pasta pearls with spiced tomato sauce, clams, mussels, tuna, calamari and shrimp	

entrée

Choose 2 sides: Jasmine rice, sautéed mixed vegetables, mashed or rainbow potatoes, bok choy or fries

Ginger salmon * ^{GF}	\$19.95
Seared sea scallops ^{GF Ⓢ}	\$25.95
Halibut Montpellier ^{GF}	\$27.95
Chef's ocean surprise ^{GF Ⓢ}	\$29.95
Spiced crispy pork belly ^{GF Ⓢ}	\$16.95
Half rack of lamb [Ⓢ]	\$29.95
Filet mignon * ^{GF}	\$29.95
16oz Angus ribeye * ^{GF}	\$32.95

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

A 20% SERVICE FEE WILL BE ADDED TO PARTIES OF 8 OR MORE.

Soup of the Day

Kale and vegetable broth

Salad of the Day

Artichokes, goats cheese, heirloom tomatoes, organic mixed salad with balsamic dressing

Entree of the Day

Grilled chicken, tempura of wild onion flowers and butternut squash risotto

WEDNESDAY

Soup of the Day

Minestrone soup

Salad of the Day

Tuna, black olives, artichokes, Niçoise potato salad

Entree of the Day

Spicy Sichuan tempura red snapper with jasmine rice and bok choy

THURSDAY

Soup of the Day

Tuscan bean soup with chorizo and pancetta

Salad of the Day

Caesar salad with parmesan shavings, anchovies and croutons

Entree of the Day

Spicy BBQ lamb rogan Josh curry with jasmine rice and mixed vegetables
(choose spice level)

FRIDAY

Soup of the Day

Spicy tomato and vegetable soup

Salad of the Day

Basil goats cheese bruschetta and heirloom salad

Entree of the Day

Seated beef medallion with mushroom au jus, potato gratin and mixed vegetables

SATURDAY

Soup of the Day

Thai pork and vegetable soup

Salad of the Day

Baba ghanoush bruschetta with mixed heirloom cherry tomatoes and organic salad

Entree of the Day

Grilled chicken or red snapper with pumpkin risotto

SUNDAY

Soup of the Day

Cilantro and butternut squash soup

Salad of the Day

Asian style calamari, heirloom tomatoes with organic salad

Entree of the Day

Beer-battered fish, parmesan & truffle fries



Soup \$3.95 cup / \$6.95 bowl / \$18.50 quart
Salad \$ 4.95 regular / \$8.95 large
Entree specials \$19.95

desserts

RESTAURANT

Chef's cheese selection Selection of local cheeses & honey	\$13.95
House-made sorbet/1 scoop ^{GF}	\$2.95
Churros with 68% cacao chocolate sauce	\$7.95
Strawberry cheesecake & strawberry sorbet	\$9.95
Trio of tiramisù	\$9.95
Deconstructed <i>tarte au citron</i> with raspberry sorbet ®	\$9.95
Chocolate mousse bar cherry liquor jelly & coconut milk sorbet ®	\$11.95
Trio of crème brulée	\$11.95
Dozen homemade chocolate truffles ®	\$21.00



Chef Eoghain O'Neill is a classically trained chef from Canterbury College in the UK. He acquired his practical knowledge in Michelin-starred restaurants all over Europe from London to Paris, Germany then several years in the Caribbean. He trained with world-renowned chefs including Guy Savoy, Gordon Ramsay and the Pourcel brothers. His first restaurant, Ristorante O was set in the picturesque marina of Alghero, Sardinia.

Chef O'Neill has been featured in various international magazines in the UK, France and the Caribbean. In 2007, he was celebrated as one of the MasterChefs in the World Gourmet Summit in Singapore. In 2009, he appeared in an episode with Anthony Bourdain in No Reservations, Caribbean Island Hopping and the Christmas episode of Beat Bobby Flay on the Food Network in 2017.

At Restaurant O, owners Dr. Kariktan Cruz and Chef O'Neill offer a novel and robust style of dining with dishes inspired by *Essence and Beauty*. He delivers a fresh take on comfort food and transports the astute diner to a worldly culinary journey.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.


A 20% SERVICE FEE WILL BE ADDED TO PARTIES OF 8 OR MORE.



menu de dégustation

by MasterChef Eoghain O'Neill

Our cuisine is designed with essence and beauty.
We have prepared several tasting menu options to offer you a variety
of exciting flavors.

6 course tasting menu \$ 85.00

Wine pairing \$ 35.00

Wake your senses with the best seasonal produce curated with an element of surprise by Chef O'Neill. We take dietary restrictions and preferences into consideration for a sui generis culinary experience.

9 course surprise tasting menu \$ 115.00

Wine pairing \$45.00

Choice of courses recommended for the entire table.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.


A 20% SERVICE FEE WILL BE ADDED TO PARTIES OF 8 OR MORE.

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES.

GF Gluten-free

V Vegetarian

 Signature dish

RESTAURANT  

menu de degustation

Chef's amuse bouche



Foie gras trio 

Mi-cuit, seared & cappuccino served with lemon and vanilla compôte

OR

Salmon tartare

Local salmon marinated with lemon, bok choy & cilantro water, flying fish caviar, lemon gel & air



Lobster and salmon tortellini 

Baby vegetables and vanilla foam

OR

Crispy parmesan gnocchi

Parmesan gnocchi with heirloom tomato, artichokes, olives



Herb-crusted halibut

Seared halibut, lemon air, asparagus black venere risotto, green tea & tom yum bouillabaisse

OR

Slow roasted beef filet mignon 

Smoked under a dome with garlic confit croquette with pea & mint puree



Chef's pre-dessert



Tentazione di cioccolato e olio d'oliva Bonaria no 5 

Dark and white chocolate and Bonaria no 5 olive oil chocolate temptation

OR

Floral panna

Panna cotta of violet flowers, wild berries and raspberry sorbet

*

GF Gluten-free

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES

 Signature dish



RESTAURANT



vegetarian

appetizers

Garden tempura	\$9.50
Eggplant, courgettes, artichokes, asparagus and sweet chilli sauce	
Local wild mushrooms & duo of orange salad ^{GF}	\$10.00
Foraged local mushrooms with fresh orange segments and orange jelly	
Zuppetta [®]	\$12.50
Sardinia agliata tomato sauce with seasonal vegetables, chili & grilled rosemary foccacia	
B & B Salad ^{GF}	\$15.00
Beetroot hummus, baba ganoush & sundried tomato salad	

entrée

Modern cartouche ^{GF}	\$21.00
Caribbean curried spiced medley of vegetables with rainbow potatoes	
Nano risotto ^{GF}	\$18.00
Nano risotto rice infused with truffle & sauteed local wild mushrooms, tomato & basil	
Apple wood smoked ^{GF}	\$22.00
Aubergine, zucchini a la plancha, roasted rainbow potatoes with pea & mint puree	
Surprise from the land ^{GF}	\$24.00
Chef's vegetable creation of the evening with a twist of orange blossom	

dessert

Chilled duo of strawberry & jasmine soup ^{GF}	\$10.00
Fresh strawberries in a jasmine infused iced soup with strawberry sorbet	
Mixed berries ^{GF}	\$10.00
Selection of mixed berries & calamansi sorbet	
Vegan chocolate strawberries ^{GF}	\$12.00
Fresh strawberries dipped in ivory white chocolate & Guayaquil dark chocolate	

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES

A 20% SERVICE FEE WILL BE ADDED TO PARTIES OF 8 OR MORE.