

Orgo

Walking down a sunny country road and sensing the aromas that nature will bring to the table. Harmonizing flavors and colors while respecting the essence of each single ingredient.

I come from Italy, a land where cooking is one of the highest expressions of art, and eating in company is the healthiest nutrient for the spirit. Accompanied by this rich cooking tradition, I have traveled far and wide, always searching for new flavors and exciting ingredients. The result is food that speaks the languages of the people and communicates culture, passion and tradition.

Now that I am here in Singapore, my desire and commitment is to offer you a culinary experience that guarantees the best traditions, respecting the seasonal cycle but also letting the carousel of imagination spin.

Heart, passion and fun. These will be our dinner companions.

Andrea Camagna
Chef



SMALL PLATES

SPANISH TORTILLA eggs, red onions, mushrooms, smoked chorizo **14**

HUMMUS CARASU chickpeas, garlic, paprika **14**



STUFFED KATAIFI feta, kataifi, honey, thyme **13**

BRUSCHETTA mascarpone, basil, organic tomatoes, Norwegian salmon **14**

TRUFFLE POP-CORN pop-corn, parmesan, truffle shavings **14**

SMOKED FISH CARPACCIO seasonal fish, mixed greens **15**



GAMBAS AJILLO CALIENTE shrimp, garlic, tomatoes **20**

ANTIPASTO SELECTION assorted cured meats, cheese, olives **58**  

SMOKED SALMON SALAD apples, walnuts, raisins, purple cabbage, tzatziki **23**

TASTING PLATTER Chef's selection of 5 small plates **45**

SICILIAN PASTA WITH PESTO capers, sun-dried tomatoes, almonds **28**



PAELLA DE MARISCO clams, mussels, prawns, saffron, cuttlefish, chorizo **48**  



ORGO CUBANO smoked meat, cheese, dill pickles, mixed greens **25**


POTATO FILO PARCEL WITH SQUID INK squid, potatoes, apples **35**

COD FISH WITH GREEN CURRY lemongrass, pepper, coriander, kaffir, sweet basil **40**

LAMB IN BLACK SALT mint sauce, thyme, grilled bell peppers, green cauliflower **38**

T-BONE PLATTER T-bone, mushrooms, sweet potatoes, seasonal vegetables **62**  

CHEESE PLATE special selection of 4 cheeses with chutney **38**  

   = SHARING PORTION

MAINS

SWEETS

COCONUT SORBET coconut sorbet, crumbled salted nuts, fruits, chocolate **24**

VANILLA LIME WITH QUINOA lime, vanilla gelato, quinoa **20**

LEMON SORBET mango coulis, almond crumble, chocolate, fruits **19**

CHOCOLATE TRUFFLES Semifreddo gelato, hazelnut, zabaione, chocolate **24**

