

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 CARASAU** chickpeas, garlic, paprika **14**
- STUFFED KATAIFI** feta, kataifi, honey, thyme **13**
- BRUSCHETTA** mascarpone, basil, organic tomatoes, Norwegian salmon **14**
- RUSTIC FRENCH FRIES** cyprus black salt, black truffle oil, seasoned parmiggiano **12**
- SMOKED FISH CARPACCIO** seasonal fish, mixed greens **15**
- MEATBALLS** tomatoes, chilli peppers, garlic bread **12**
- MARINATED CHICKEN WINGS** ginger, honey, spices **14**
- ORGANIC SALAD WITH SMOKED SALMON** apples, walnuts, raisins, purple cabbage, tzatziki **23**

TASTING PLATTER Chef's selection of 4 small plates **45**

MAINS

- SICILIAN PASTA WITH ORANGE PESTO** capers, sun-dried tomatoes, almonds **28**
- PAELLA DE MARISCO** clams, mussels, prawns, saffron, cuttlefish, chorizo **38**
- ORGO CUBANO** smoked meat, cheese, dill pickles, mixed greens **25**
- PAN-SEARED SCALLOPS WITH SHRIMP** mushrooms, caviar, mustard, teriyaki sauce **35**
- COD FISH WITH GREEN CURRY** lemongrass, pepper, coriander, kaffir, sweet basil **40**
- BEEF TENDERLOIN** herbs, potato puree, seasonal vegetables **38**
- LAMB IN BLACK SALT** mint sauce, thyme, grilled bell peppers, green cauliflower **35**
- CHEESE PLATE** special selection of 4 cheeses with red onion chutney **38**

SWEETS

- MANDARIN SORBET** orange peel, crispy bacon **16**
- TACOS** corn wafers, vanilla ice cream, caramelized almonds **16**
- MERINGUE** crispy pastry, chantilly cream **15**
- BLACK RICE** wild black rice, dark chocolate, mint, rum **16**

