

NON-ALCOHOLIC

	GLS
SOFT DRINKS	6
Coke / Coke Zero / Sprite / Schweppes Soda Water / Schweppes Ginger Ale / Schweppes Tonic Water	
ACQUA PANNA STILL MINERAL WATER 500ml	7
SAN PELLEGRINO SPARKLING FRUIT	7
Grapefruit / Orange / Lemon / Citrus	
SAN PELLEGRINO SPARKLING WATER 750ml	8
COKE FLOAT	10
Served with Cold Stone Creamery®'s French Vanilla ice cream	

COCKTAILS

ORIOLE COFFEE COCKTAILS	GLS
COFFEE REVOLVER	16
Vermouth shaken with Raven espresso, housemade bourbon spiced syrup, vanilla and fresh lemon juice	
ESPERGRONI GENERAL	16
A coffee twist of the classic Negroni, prepared with Raven-infused gin and a shot of espresso	
KOFIRINHA	16
Bright and chirpy infusion of rum with Raven coffee beans, espresso and fresh lime juice	
ORIOLE AUBURN RUSSIAN ☺	16
Cruzan infused coffee beans, mixed with Kahlua and Oriole's dairy-free M.A.D. milk	
ORIOLE MARTINI	16
Espresso martini shaken with Oriole's very own Raven espresso, rum and housemade bourbon spiced syrup	

CLASSICS	GLS
MARTINIS	16
Chocolate / Baileys / Cosmopolitan / Lychee / Apple / Spicy Apple / Dry	
KARPRIOSKA	16
DIRTY MOJITO	16
STRAITS SANGRIA	18
Red / White	
SUMMER SQUASH	18

WINE

SPARKLING / CHAMPAGNE	GLS	BTL
PICCINI VINO SPUMANTE	13	45
Extra Dry		
MOSCATO		50
Little Eden, South Eastern Australia		
SPARKLING ROSÉ	14	55
Sandara, Valencia, Spain		
RIESLING		65
St. Urbans HOF, Mosel, Germany		
MOËT & CHANDON BRUT		108
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WHITE	GLS	BTL
CHARDONNAY	13	45
Barramundi, South Eastern Australia		
SAUVIGNON BLANC / SEMILLON		50
Cape Mentelle, Margaret River, Australia		
PINOT GRIGIO	14	55
Torresella, Veneto, Italy		
SAUVIGNON BLANC		60
Whales Tale, Marlborough, New Zealand		
VIURA		60
Hacienda Lopez de Haro, Rioja, Spain		
ALBARIÑO		70
Paco & Lola No.12, Rias Baixas, Spain		
CHENIN BLANC	70	
Voyager Estate, Margaret River, Australia		
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ROSÉ		BTL
ROSÉ TEMPRANILLO		55
Marques De Caceres, Rioja, Spain		
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RED	GLS	BTL
SHIRAZ / PETIT VERDOT	13	45
Barramundi, South Eastern Australia		
MERLOT		55
Santa Rita Gran Hacienda, Maipo Valley, Chile		
NERO D'AVOLA	14	55
Tasca d'Almerita Regaleali, Sicily, Italy		
MALBEC		60
Kaiken Terrior Series, Mendoza, Argentina		
PINOT NOIR		60
Little Eden, South Eastern Australia		
CABERNET SAUVIGNON	65	
"Seduction", Killibinbin, Langhorne Creek, Australia		
GRENACHE / MONASTRELL / SHIRAZ	65	
La Tribu, Valencia, Spain		
SHIRAZ	65	
"Sneaky", Killibinbin, Langhorne Creek, Australia		
TEMPRANILLO	65	
Marques de Caceres Crianza, Rioja, Spain		
CABERNET SAUVIGNON / MERLOT	70	
"Girt By Sea", Voyager Estate, Margaret River, Australia		
GRENACHE	70	
El Miracle by Javier Mariscal, Valencia, Spain		
PINOT NOIR	70	
Kapuka Marlborough, New Zealand		

BEER

DRAFT	½PT	1PT
ASAHI	12	18
Super Dry / Black		
KRONENBOURG BLANC	12	18
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BOTTLED		
CARLSBERG		12
ASAHI SUPER DRY		13
CORONA		13
CRABBIES ORIGINAL ALCOHOLIC GINGER BEER		13
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KOPPARBERG CIDER		12
Elderflower & Lime, Pear, Strawberry & Lime		
SOMERSBY APPLE CIDER		12

HARD LIQUOR

BOURBON	GLS	BTL
JIM BEAM WHITE	12	160
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GIN		
GORDON'S LONDON DRY HENDRICK'S	12	160
HENDRICK'S	16	240
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LIQUEUR		
BAILEY'S KAHLUA	12	160
KAHLUA	13	180
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RUM		
CRUZAN WHITE RUM	12	160
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VODKA		
SMIRNOFF RED BELVEDERE	12	160
BELVEDERE	14	210
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TEQUILA		
DON JULIO BLANCO	12	170
.....		
WHISKY		
GLENMORANGIE ORIGINAL MACALLAN 12 YRS	14	210
MACALLAN 12 YRS	15	230



Coffee • Food • Community

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Sun to Thu & PH, 8am - 11pm Fri, Sat & Eve of PH, 8am to 12am	

ORIOLE.COM.SG





#ORIOLECOFFEE

All coffee beans are handpicked and roasted in-house

BLACK 5

Featuring in-house Raven blend with prominent notes of chocolate and fruits

AMERICANO / ESPRESSO / LONG BLACK

WHITE 6

CAPPUCCINO / FLAT WHITE / LATTE / PICCOLO /

MOCHA 7

Iced +1

M.A.D. Milk +1.5

COLD

Our signature in-house cold-brewed coffee

TAISHO BLACK 7

TAISHO WHITE 8

MOCHA ICE BLENDED 9

TAISHO M.A.D. MILK 9

TAISHO TASTING FLIGHT 10

3-taste cold brew flight featuring Oriole's signature

TAISHO FLOAT 10

Taisho White topped with a scoop of vanilla ice cream

DEATH CREAM 10

A secret recipe revived from the 1980s. Delicious concoction of vanilla beans, espresso and cream

NITRO COLD BREW^{NEW!} 7

Infused with nitrogen for a smooth and creamy coffee texture and refreshing taste

BLACK / COCONUT / DARK TONIC / WHITE / HAZELNUT

NON-COFFEE

TEA BY POT 7

Malty Breakfast / Chamomile / Earl Grey Himalaya / Peppermint / Pomegranate Red Currant / Vanilla Lemongrass / Uji Gyokuru / White Moscato

HOT VANILLA 7

Iced +1

MATCHA LATTE 8

HAUTE CHOCOLATE 9

Thick, rich dark chocolate using single origin Valrhona Chocolate. Served either hot or chilled

M.A.D. Milk +1.5

M.A.D. MILK 10

A dairy-free, cold-pressed nut milk made with macadamias, almonds and dates.

Served either hot or chilled

ICED TEA 6

Lemon / Citrus

COLD-PRESSED JUICE 8

MILKSHAKES 9

Vanilla / Chocolate / Coffee

Oriole Overload / Peanut Buttercup /

Banana Caramel Crunch / Power Green Shake +2

**Flip over to check-out other beverage options*

ALL DAY BREAKFAST 8AM - 6PM

BIRCHER 12

A wholesome mix of greek yoghurt, rolled oats, green apples, apple juice, honey and Oriole's M.A.D. milk. Topped with a sprinkle of granola and fresh berries

ESPRESSO HOTCAKES 12

Fluffy pancakes with Oriole's espresso mascarpone butter and maple syrup on the side. Topped with fresh berries

EGGS BENEDICT 12

**Served with 2 poached eggs & hollandaise sauce*

Gluten-free multigrain toast option available

HAM & CHEESE 15

SMOKED SALMON & SPINACH 17

MARYLAND CRAB CAKE 22

AVOCADO & TOAST 16

Crushed avocado and smoked tomatoes on focaccia bread, topped with fresh basil leaves

**Gluten-free multigrain toast option available*

BREAKFAST BURRITO 17

A Mexican burrito with Spanish Chorizo, scrambled eggs, chipotle purée and cheddar cheese. Served with roasted potatoes, pico salsa and guacamole

HUMBLE BAKED EGG SKILLET 19

A mix of sous-vide eggs, lamb stew, sweet potatoes, emmental cheese baked within hot cast skillet. Topped with crispy bacon, fresh spring onions served with toasted multigrain bread

FULLY LOADED 22

Choice of 2: pork / cheesy chicken / lamb mint / veal sausages, 2 eggs done scrambled, sunny, over easy or poached. Comes with maple glazed bacon, roasted potatoes, roasted tomatoes, mushrooms, baked beans and multigrain toast

**Gluten-free multigrain toast option available*

AVAILABLE ON WEEKENDS & PUBLIC HOLIDAYS, 10AM - 6PM

GRILLED TRUFFLE CHEESE SANDWICH 14

Grilled buttery brioche bread stuffed with truffle cheese, emmental cheese and oak-smoked cheddar, served with tomato cheddar soup

SMOKED SALMON ROSTI 16

Crispy potato rosti topped with smoked salmon, capers, crème fraiche and fresh spring onions

SALADS 11AM ONWARDS

ROASTED PUMPKIN 14

Fresh kale, spiced pumpkin chunks and seeds, Italian couscous, marinated feta cheese, cherry tomato confit topped with honey white balsamic dressing

CAESAR 14

Grilled chicken with fresh avocado, romaine lettuce, sous-vide egg, sprinkled with parmesan shavings and croutons

MEXICAN COBB SALAD^{NEW!} 16

Grilled Cajun chicken, avocado, egg, chickpeas, black beans, baby romaine, cherry tomato confit, crispy tortilla and corn with pico de gallo dressing

MAINS 11AM ONWARDS

SANDWICHES

Served with Oriole-spiced fries

CAESAR WRAP 14

Grilled chicken with romaine lettuce, avocado, sliced egg, croutons and parmesan shavings

CUBAN BRAISED PORK 18

Citrus and fresh herb-braised pork, seared honey ham, homemade pickles, smoked cheddar cheese, mustard mix and mojo sauce on toasted French bread. Served with tossed greens

PHILLY CHEESE STEAK 18

Marinated beef tenderloin strips, provolone and mozzarella cheese, caramelized onions, sautéed mushrooms and roasted capsicum on toasted ciabatta bread. Served with tossed greens

ORIOLE CLASSICS

BLUE CHEESE CHICKEN BURGER 18

Fried juicy chicken tossed in spicy Sriracha-ketchup sauce, blue cheese dressing, romaine lettuce and tomato, served with Oriole-spiced fries

ORIOLE TRUFFLE BURGER 20

Grilled beef patty, sautéed mushrooms, caramelized onions, mixed greens, melted cheese, truffle aioli, served with Oriole-spiced fries

MARGHERITA PIZZA^{NEW!} 18

Fresh buffalo mozzarella, tomato confit, parmesan cheese and basil leaves

4 CHEESE PIZZA^{NEW!} 20

Shredded mozzarella, cheddar cheese, blue cheese, parmesan cheese

CHICKEN ALFREDO^{NEW!} 20

Fettuccine served with grilled Cajun chicken, asparagus in cream sauce

**Gluten-free spaghetti option available*

BACON TRUFFLE MAC & CHEESE 24

Maccheroni baked with cheese and bacon, drizzled with truffle oil

CAPELLINI CRABMEAT 26

Fresh chunky crabmeat with capellini and piquillo peppers, served in aglio olio style

**Gluten-free spaghetti option available*

GARLIC PRAWN RISOTTO 25

Chargrilled garlic prawns with arborio rice and asparagus in prawn bisque

SOUTHWESTERN CHICKEN 20

With grilled chili-marinated chicken breast, sautéed kale, Mediterranean couscous, fresh guacamole drizzled in chili oil

FISH & CHIPS 20

Battered red snapper fillets, served with Oriole-spiced fries and tartar dip

FISH TACOS 22

Battered red snapper fillets, avocado & mango salsa, chipotle aioli and red cabbage slaw, served with Oriole-spiced fries

PAN-SEARED BARRAMUNDI^{NEW!} 26

With broccolini, roasted potatoes, cherry tomato confit and romesco sauce

ST. LOUIS PORK RIBS 30

Slow-baked pork ribs with kicap manis, served alongside sambal matah dip, Oriole-spiced fries and kale coleslaw

BAR SNACKS 11AM ONWARDS

CAJUN FRIES 12

Oriole-spiced fries served with homemade aioli

SPAM FRIES^{NEW!} 12

Everyone's favourite luncheon meat is transformed into delicious fries with homemade Sriracha aioli

SWEET POTATO FRIES^{NEW!} 14

An all-time favourite packed with high fiber and vitamins.

Served with sour cream-chive dip

TRUFFLE FRIES 14

Fries tossed with cheese, salt and truffle oil

CHICKEN TIKKA 12

Baked and grilled boneless chicken leg marinated with tandoori masala, served with Raita sauce

HONEY-SESAME WINGS 13

Breaded chicken wings in honey-soy-sesame sauce, spring onion, sesame seeds

HAR CHEONG GAI^{NEW!} 16

Deep-fried juicy chicken wings marinated with shrimp paste.

Served with sambal belacan

MEXICAN CHICKEN QUESADILLA 17

Blackened chicken, chipotle aioli, Mexican salsa, mozzarella cheese, smoked cheddar cheese, served with sour cream dip and guacamole dip

DESSERTS

CHOCOLATE FUDGE CAKE 10

Moist, decadent chocolate cake with a scoop of Cold Stone Creamery's French Vanilla ice cream

ORIOLE ESPRESSO AFFOGATO 10

Rich vanilla ice cream with a splash of espresso and coconut shavings

NUTELLA TART 12

Topped with chocolate powder served with Cold Stone Creamery's French Vanilla ice cream and chocolate ganaches

STICKY DATE PUDDING 12

A baked medjool date sponge cake with Cold Stone Creamery's French Vanilla ice cream, drizzled with date & vanilla butter caramel

WAFFLE SUNDAY 14

Fresh waffles, caramelized bananas, Cold Stone Creamery's French Vanilla, Strawberry and Chocolate ice cream, candied pecans, miso caramel and raspberry coulis

ICE CREAM BY THE SCOOP 6

Made fresh daily by Cold Stone Creamery®

Vanilla / Chocolate / Peanut Butter / Strawberry

JUST FOR #ORIOLEKIDS AVAILABLE ON WEEKENDS AND PUBLIC HOLIDAYS ONLY

CHEESE PIZZA 10

Tomato confit, shredded mozzarella and parmesan cheese

CHICKEN ALFREDO 10

Fettuccine tossed with grilled Cajun chicken, asparagus in cream sauce

FISH & CHIPS 10

Battered red snapper fillets, served with fries and tartar dip

PANCAKE FACE 10

Two pancakes with banana and blueberry eyes, strawberry nose, banana mouth and whipped cream hair. Served with maple syrup

SPAGHETTI BOLOGNESE 10

Served with beef ragu & parmesan cheese