

— o s i a —
Steak & Seafood Grill

signature iconic set

晚餐套餐

signature iconic set dinner

queensland yellow fin tuna tartare

guacamole | citrus fruit salsa | piquillo pepper

tenuta delle terre nere, etna bianco, 2021, sicily, italy

crustacean soup

mud crab | fennel | salmon roe

anatolikos vineyard, assyrtiko, 2019, thrace, greece

polenta crumbed duck liver

butter poached daikon | new season asparagus | apple vanilla chutney | mirin soya glaze

de bortoli, "noble one" botrytis semillon 2020, new south wales, australia

'glacier 51' toothfish

daikon salad | kaiso seaweed | sesame foam | shiromiso glaze

fromm, pinot noir, 2020, marlborough, new zealand

or

'amelia park' duo of lamb

lamb cutlet & neck | creamy rutabaga | gremolata | thyme jus

john duval, "entity" shiraz, 2020, barossa valley, australia

hot chocolate soup

sesame crisp | kampot pepper ice-cream

menu | 168 ++ per person

wine pairing | 88 ++ per person

精选套餐

昆士兰黄鳍金枪鱼腰肉

鳄梨酱 | 柑橘莎莎 | 柿子椒

tenuta delle terre nere, etna bianco, 2021, sicily, italy

海鲜浓汤

泥蟹 | 茴香 | 鲑鱼籽

anatolikos vineyard, assyrtiko, 2019, thrace, greece

香煎鸭肝

黄油白萝卜 | 芦笋 | 苹果香草泥 | 味醂酱油

de bortoli, "noble one" botrytis semillon 2020, new south wales, australia

'glacier 51' 南极犬牙鱼

白萝卜沙拉 | 海藻 | 芝麻沫 | 味噌

fromm, pinot noir, 2020, marlborough, new zealand

或

'amelia park' 二重奏

羊排与羊颈肉 | 芜菁甘蓝酱 | 格莱莫拉塔 | 百里香酱

john duval, "entity" shiraz, 2020, barossa valley, australia

热巧克力汤

芝麻脆片 | 黑胡椒冰淇淋

套餐 | 每人 168 ++

餐酒搭配 | 每人 88 ++