

— o s i a —
Steak & Seafood Grill

weekend brunch

周末早午餐套餐

WEEKEND BRUNCH A

1st course

charcuterie plate



cold cuts | brie cheese | kalamata olives | cherry vine tomato | walnut | lavash

or

warm mushroom salad



parmesan cheese | balsamic cream

or

nicoise salad *supplement +8*



yellowfin tuna | haricot bean | finger potato | hard boiled egg | anchovy mayonnaise

2nd course

cauliflower cream soup

poached egg

or

clam chowder soup *supplement +8*

soft herbs | sourdough toast

main courses

salmon trout



crushed potato | rocket leaves | tomato shallot vinaigrette

or

corn-fed chicken burger

multigrain bun | potato fries | smoke hickory barbeque sauce

or

black onyx grain-fed angus striploin “rossini” *supplement +18*

duck liver | parmesan potato | black truffle jus

or

rock lobster tail *supplement +22*

aquarello rice | comté cheese | tomato coulis | pine nuts

desserts

house made waffle

mix berries compote | vanilla ice cream

or

hot chocolate soup

kampot black pepper ice cream | sesame crisp

4 courses 78++ per person
with bottomless beverages 166++ per person

(red & white wine, tiger beer, house spirits, soft drinks, selected juices)



Pork
含有猪肉



Gluten-free
不含麸质



Lactose-free
不含乳糖



Alcohol
含有酒精



Vegetarian
素食



Sustainably Sourced
可持续采购的农产品

周末早午餐套餐 A

前菜

冷切拼盘

布里芝士 | 卡拉马塔橄榄 | 樱桃番茄 | 核桃

或

蘑菇沙拉

帕马森芝士 | 浓缩葡萄醋

或

尼斯沙拉 升级+8

黄鳍金枪鱼 | 白芸豆 | 指形马铃薯 | 溏心蛋 | 凤尾鱼蛋黄酱

汤品

花椰菜浓汤

水波蛋

或

蛤蜊浓汤 升级+8

酸种面包

主菜

鲑鳟鱼

马铃薯 | 芝麻叶 | 番茄香葱油醋汁

或

玉米喂养鸡肉汉堡

谷物面包 | 薯条 | 烟熏山胡桃烧烤酱

或

black onyx 谷饲西冷牛排 升级+18

鸭肝 | 帕马森芝士马铃薯 | 黑松露酱

或

岩龙虾尾 升级+22

阿克拉洛米烩饭 | 康提芝士 | 番茄酱 | 松子

甜品

自制华夫饼

综合莓果 | 香草冰淇淋

或

热巧克力浓汤

黑胡椒冰淇淋 | 芝麻脆饼

四道菜 78++ 每位

包含无限畅饮 166++ 每位

(红/白葡萄酒, 老虎啤酒, 烈酒, 汽水, 果汁)



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WEEKEND BRUNCH B

1st course

mud crab slider
coriander | chili crab sauce



or

queensland swordfish tartare
avocado | kyuri cucumber | apple | citrus fruit | parsley coulis



or

angus beef tartare *supplement +8*
egg yolk | whisky mustard | sourdough

2nd course

cauliflower cream soup
poached egg

or

crustacean cream soup *supplement +8*
prawn tartare

main courses

brunch plate



pork sausage | scrambled egg | sautéed mushroom | vine tomato | sourdough

or

sea bream



baby squid | fennel | pimentos pepper coulis | saffron broth

or

cold smoked salmon

ancient grain linguine | poached egg | kizami seaweed | smoked cream sauce

or

black onyx grain-fed striploin “rossini” *supplement +18*
duck liver | parmesan potato | black truffle juice

desserts

house made waffle

rum & raisin banana | salted caramel ice cream

or

black forest



dark chocolate sponge | morello cherry sorbet

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周末早午餐套餐 B

前菜

螃蟹小汉堡

香菜 | 辣椒螃蟹酱

或

昆士兰剑鱼塔塔

鳄梨 | 黄瓜 | 苹果 | 柑橘 | 欧芹酱

或

安格斯牛肉塔塔 升级 +8

蛋黄 | 威士忌芥末 | 酸种面包



汤品

花椰菜浓汤

水波蛋

或

海鲜浓汤 升级 +8

虾肉塔塔

主菜

早午餐拼盘

猪肉香肠 | 炒鸡蛋 | 蘑菇 | 藤番茄 | 酸种面包

或

海鲷

小鱿鱼 | 茴香 | 西班牙甜椒 | 番红花

或

冷熏鲑鱼

谷物扁意大利面 | 水波蛋 | 切丝海苔 | 烟熏奶油酱

或

black onyx 谷饲西冷牛排 升级 +18

鸭肝 | 帕马森芝士马铃薯 | 黑松露酱



甜品

自制华夫饼

兰姆酒葡萄干香蕉 | 咸焦糖冰淇淋

或

黑森林蛋糕

黑巧克力海绵蛋糕 | 樱桃冰淇淋



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