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Steak & Seafood Grill

weekday lunch
午餐菜单

set lunch

three courses | 48 per person

beverage recommendations

la mura, pinot grigio terre siciliane IGT, 2021 (12cl) 18

la mura, nero d'avola sicilia DOC, 2021 (12cl) 18

gamet, nv, 'rive droite' blanc de noirs brut, champagne, france (12cl) 20

lunch mocktail of the day 10

starters

 **warm beetroot salad**

kale, dark rye, pinenut, harissa yogurt

or

 **red prawns**

tomato gazpacho, kyuri cucumber, olive oil caviar

or

soup of the day

main courses

 **grilled mediterranean vegetables**

macadamia pesto, cherry vine tomato, rocket leaf, comte cheese

or

grilled spatchcock chicken 300gm

vine tomato, prune compote, roasted butternut, herb butter

or

 **poached red snapper fillet 160gm**

smoked bacon cream, cos lettuce, green pea jus

or

 **grilled bangalow sweet pork rack 200gm *supplement +10***

creamy agria potato, charred broccolini, smoke hickory barbeque sauce

or

grilled wagyu beef rump 200gm *supplement +28*

creamy agria potato, charred broccolini, black truffle jus

desserts

lemon meringue tart

fresh berries, vanilla ice cream

or

cheese selection of the day

fruits jam, sesame crisp

add ons

hand dived scallops

24

half boston lobster

48

foie gras

42

午间套餐

三道菜 | 48 每人

饮品推荐

白葡萄酒 或 红葡萄酒 (12cl) 18

香槟 (12cl) 20

无酒精调饮 10

前菜

甜菜根沙拉

羽衣甘蓝、黑麦、松子、哈里萨优格

或

红虾

番茄冻汤、黄瓜、橄榄鱼子酱

或

今日例汤

主餐

烤地中海蔬菜

坚果罗勒酱、藤番茄、芝麻叶、康提奶酪

或

烤谷饲童子鸡 300克

藤番茄、西梅泥、烤胡桃南瓜、香草黄油

或

水浸红鲷鱼柳 160克

烟熏培根奶油、生菜、青豌豆酱

或

烤甜猪肉架 200克 [升级] +10

奶油阿格里亚土豆、烤西兰花、烟熏山胡桃烧烤酱

或

烤和牛牛臀 200克 [升级] +28

奶油阿格里亚土豆、烤西兰花、黑松露酱

甜点

柠檬挞

新鲜莓果、香草冰淇淋

或

乳酪 搭配 芝麻脆饼

添加

帝王扇贝

24

龙虾 (半)

48

鹅肝

42