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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

quinoa salad

butternut, kyuri cucumber, chickpea, pomegranate, lemon garlic dressing

or

king red prawn

tomato gazpacho, avocado, celery, olive caviar, local cress

or

soup of the day

main courses

grilled mediterranean vegetables

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

or

grilled spatchcock 300gm

vine tomato, prune compote, roasted butternut, herb butter

or

grilled salmon trout fish fillet 160gm

pickled daikon, shishito pepper, ratte potato, goma foam

or

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

sweet potato fries, pea tendril, apple vanilla chutney, smoked chorizo jus

or

grilled wagyu beef rump 200gm *supplement +28*

vine tomato, prune compote, roasted butternut, bearnaise sauce

desserts

vanilla panna cotta

fresh berries, passionfruit

or

cheese selection of the day

homemade chutney, sesame lavash

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

🌿 藜麦沙拉

胡桃、黄瓜、鹰嘴豆、石榴、柠檬大蒜酱

或

🌿 帝王红虾

番茄冻汤、牛油果、芹菜、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

🌿 烤挪威鲑鳟鱼柳 160克

腌萝卜、日式青椒、马铃薯、黑芝麻沫

或

烤甜猪肉架 200克 [升级] +10

红薯薯条、豌豆藤、苹果香草泥、烟熏香肠汁

或

烤和牛牛臀 200克 [升级] +28

藤番茄、西梅泥、烤胡桃南瓜、蛋黄酱

甜点

香草奶冻

新鲜莓果、百香果

或

乳酪 搭配 芝麻脆饼

添加

帝王扇贝

24

龙虾 (半)

48

鹅肝

42