

— o s i a —
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

strongbow cider (33cl) 12

starters

portobello mushroom

cheddar cheese, rocket leaf, pinenut, balsamic burnt butter

or

jumbo crab meat tartare

salmon roe, kyuri cucumber, dill, granny smith apple, crème fraiche

or

soup of the day

main courses

poached green asparagus

hen's egg, porcini mushroom, crouton, hollandaise sauce

or

grilled spatchcock chicken 300gm

vine tomato, prune compote, roasted butternut, herb butter

or

australian tarakihi fish fillet 200gm

zucchini, capers, pimentos pepper, warm citrus vinaigrette

or

grilled bangalow sweet pork 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

strawberry mousse cake

fresh berries, vanilla ice cream

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

苹果酒 (33cl) 12

前菜

🍄 波特菇

切达奶酪、芝麻叶、松子、焦化黄油

或

🌱 蟹肉鞑鞑

鲑鱼籽、黄瓜、茴香、苹果、酸奶油

或

今日例汤

主餐

🍄 白灼芦笋

水波蛋、牛肝菌、面包块、荷兰酱

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

🌱 龙尖鱼 300克

西葫芦、刺山柑、番椒、柑橘香醋

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

草莓慕斯蛋糕

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