

SCOTT WEBSTER

Osia Steak & Seafood Grill, Chef Patron



HUANG JUN

*Haiwei Guan, Executive Chef
Black Pearl, One Diamond Restaurant*

沪式风味凉菜

上海熏梅童鱼，开胃酸汤龙虾冻
菌皇台湾山苏叶，海胆鱼子酱白玉卷

主厨 黄君

appetizer platter

shanghai style smoked baby croaker, chilled lobster jelly with
sour broth, tossed mushroom with Taiwanese nest fern,
sea urchin and caviar with water bamboo roll

chartogne-taillet cuvée saint anne brut champagne france nv
by Chef Huang Jun

黄油烩新西兰海螯虾佐蓝鱼子酱

意面片，芒果莎莎酱
弗里曼特尔黑豆，黄油韭菜酱

主厨 Scott Webster

butter poached new zealand scampi and blue caviar roe

pasta sheet, sweet mango salsa, fremantle black beans,
butter chive sauce

nals magried hill pinot grigio alto adige 2022
by Chef Scott Webster

伊比利亚火腿和牛小青柑

主厨 黄君

**double-boiled wagyu beef and aged tangerine
with Iberico ham**

by Chef Huang Jun

**“amelia park” 羊排与
羊腹肉二重奏**

芹菜根炸团子，佛手瓜，百里香酱

主厨 Scott Webster

“amelia park” duo of lamb rack and flat meat

celeriac arancini, chayote, thyme jus

john duval entity shiraz barossa valley australia 2020
by Chef Scott Webster

黑松露脆皮烤鸡

主厨 黄君

crispy roasted chicken with black truffle

jean guiton ladoix 1er cru la corvee burgundy france 2021

by Chef Huang Jun

热巧克力汤

芝麻脆饼，黑胡椒冰淇淋

主厨 Scott Webster

hot chocolate soup

sesame crisp, black kampot pepper ice cream

by Chef Scott Webster

Menu 菜单 258 per person 每位

Wine Pairing 葡萄酒搭配 68 per person 每位