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Steak & Seafood Grill

weekday lunch
menu

set lunch

three courses | 68 per person

beverage recommendations

white or red wine (12cl) 18

lunch champagne (12cl) 20

lunch mocktail 10

little creatures pale ale (33cl) 12

starters

endive coppa ham salad

baby beetroot, chicory, parmesan cracker, stilton blue cheese dressing

or

hiramasa kingfish carpaccio

pickled white radish, cherry tomato chutney, coriander cress

or

soup of the day

main courses

grilled norwegian salmon fillet

basil aquarello rice, mozzarella cheese, chili caviar, parmesan foam

or

braised grain fed lamb shoulder

browned parsnip puree, gremolata, enoki tempura, rocket leaf

or

mud crab angel hair pasta

edamame, spicy tomato coulis

desserts

poached pear with saffron wine

cold ice pear parfait, sea salt yuzu cream, berries

or

cheese selection with sesame lavash