

set lunch menu

午餐套餐

three courses 三道菜 - \$58 two courses 两道菜 - \$52

beverage recommendations 饮品推荐

moss wood, semillon, margaret river, australia - \$12 (120ml)

penley estate, shiraz, coonawarra, australia - \$12 (120ml)

little creatures pale ale - \$10 (330ml)

raspberry mocktail - raspberry, lemon & soda - \$8

starters

开胃菜

osia mesclun salad – bocconcini cheese, puffed buckwheat, hazelnut 生菜榛果沙拉

or 或

mushroom emulsion – truffle cream, chives 黑松露奶油蘑菇浓汤

or 或

kingfish ceviche – coconut water, finger lime 椰汁酸橘汁腌鱼

butchers cuts from the grill

烧烤类

juicy hanger steak 腹肉牛排

or 或

spice pork jowl 香味猪颊肉

or 或

crispy barramundi loin 尖吻鲈鱼柳

choose your sauce: red wine, herb butter or béarnaise

酱料选择: 红酒酱、香草黄油、法式酱

all grilled items served with stone hearth oven baked herb potatoes and grilled vegetables

所有的烧烤类均配搭香草马铃薯和蔬菜

sweets from down under

精品甜点

panna cotta with kutjera jam 意式奶冻配果酱

or 或

strawberry melba 草莓冰品

One main course per person is required 每人需点一份主餐

All prices are subject to prevailing service charge & government tax
所有价格将额外收取服务费和政府税

“Osia celebrates the freshest ingredients from Australia and Pacific Rim in a carefully curated selection of classic, communal dishes that are favourites of everyone, alongside flawlessly realised, original transpositions that open new windows to gastronomy.”
Chef Scott Webster

⊖ **stone hearth oven flatbread 石壁烤炉扁面包**

garlic butter & parmesan 大蒜黄油和帕玛森奶酪 \$14
bush tomato & cheddar 丛林番茄和切达奶酪 \$14

starters 前菜

baked st. vaast oysters from normandy 3 or 6 pieces – wilted spinach, gruyère cheese sauce \$24/48
烘烤法国牡蛎 3 或 6 个 – 菠菜、牛奶芝士酱

natural st. vaast oysters from normandy 3 or 6 pieces – raspberry vinegar, horseradish, lemon \$24/48
生法国牡蛎 3 或 6 个 – 覆盆子果醋、辣根、柠檬

cream of green split pea – iberian jamon, poached egg \$22
豌豆浓汤 – 伊比利亚火腿、水煮蛋

butternut squash salad – burratina, balsamico burnt butter, pumpkin seed \$28
胡桃南瓜沙拉 – 布拉达奶酪、黄油巴萨米可酱、南瓜籽

bluefin tuna – compressed watermelon, yuzu dressing, basil cream \$40
蓝鳍金枪鱼 – 压缩西瓜、柚子酱、罗勒酱

scallop ceviche – black truffle salsa, cauliflower, seaweed vinaigrette \$38
酸橙汁腌扇贝 – 黑松露莎莎酱、菜花、海藻油醋汁

⊖ polenta crumbed foie gras – poached daikon, banana rum & raisin, mirin soya glaze \$32
煎鸭肝 – 白萝卜、香蕉朗姆酒和葡萄干、米林酱油

⊖ **OSIA signature dishes 招牌菜**

broiled “glacier 51” toothfish – sweet potato purée, braised daikon, miso, sesame espuma \$56
焗巴塔哥尼亚牙鱼 – 番薯泥、炖白萝卜、味噌、白芝麻沫

braised wagyu beef cheek – roquette potato, charred shallot, tomato cream, puffed wild rice \$78
炖和牛脸颊肉 – 芝麻菜土豆泥、烤红葱、番茄沫、野生稻米酥

seafood plate to share – boston lobster, fish collar, king scallop, skull island prawn, fremantle octopus, tomato chili lime dip \$148
海鲜拼盘 - 波士顿龙虾、鱼领、帝王扇贝、骷髅岛虾、费里曼图章鱼、番茄辣椒酱

⊖ **OSIA classic**

please ask your server for our daily specials
请向您的服务生查询每日的特色菜

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from the grill 烧烤

steak 牛扒类

dry aged new york strip steak 300g \$72
干式熟成纽约客西冷牛排 300 克
connoisseur's cut of short loin with bone, dry aged for 30 days, tons of flavor and nice bite

long fed angus beef ribeye 300g \$78
安格斯肋眼牛排 300 克
the classic cut for a meat lover. ours is from stockyard beef, lovely but with character

wagyu beef tenderloin 200g ms 5 \$86
和牛里脊肉牛排 200 克 ms 5
our most tender steak. australian wagyu, mild flavor cut that melts in your mouth

mayura station wagyu striploin 200g ms 8 \$150
mayura station 纯种和牛西冷牛排 200 克 ms 8
full blood wagyu from limestone coast, australia. top of the line, steak lover's dream cut with a juicy texture

sea 海产类

red snapper fillet 300g \$40
红鲷鱼柳 300 克

barramundi fillet 300g \$40
尖吻鲈鱼柳 300 克

tiger king prawns 350g \$70
老虎虾 350 克

boston lobster 500g \$92
波士顿龙虾 500 克

farm 肉类

spring chicken 600g \$40
童子鸡 600 克

iberico pork rack chop 300g \$65
西班牙黑猪甜猪扒 300 克

pasture fed lamb rack 300g \$72
草饲羊扒 300 克

signature tomahawk to share

招牌战斧牛排分享盘

"stockyard beef" tomahawk ms4+ 1.5kg \$280
"stockyard"战斧牛排 ms 4+ 1.5 公斤
the thick angus rib eye on bone from stockyard beef is luxurious and juicy, a great option to savor with friends and family. please allow for 45min+ cooking time

choose your sauce 酱汁

classic red wine sauce 红酒酱
horseradish sour cream 辣根酸奶油
herb butter 香草黄油
mushroom and black pepper sauce 蘑菇黑胡椒酱
hickory smoked barbeque sauce 山核桃烟熏烧酱

additional portion of sauce 添加额外的酱料 \$3

add ons 添加配菜

foie gras pan seared 煎鸭肝 \$18
king scallop grilled 烤帝王扇贝 \$24
skull island king prawns grilled 烤帝王虾 \$35
half boston lobster grilled 烤波士顿龙虾 (半) \$46
organic sunny side egg 有机荷包蛋 \$5

side plates 小吃

mesclun salad – cherry tomato, citrus \$14
生菜沙拉 – 樱桃小番茄、柑橘酱
roasted beetroots – wild rocket, feta, \$16
garlic crisp, balsamic cream
烤甜菜根 – 芝麻菜、希腊羊奶酪、蒜酥、巴萨米可酱
russet potato purée – parmesan water \$12
爱达荷州土豆泥 – 帕玛森奶酪
maldon salt fries – tomato mayo \$14
马尔登海盐薯条 – 番茄蛋黄酱
sautéed baby spinach – garlic \$14
炒嫩菠菜 – 大蒜
broccolini – walnut, anchovy vinaigrette \$16
西兰花 – 核桃、鳀鱼酱
sautéed field mushrooms – cured bacon, \$16
parsley
炒蘑菇 – 培根、欧芹

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dessert 甜点 / cheese 乳酪

⊖ hot chocolate soup black peppered ice cream, sesame crisp 热巧克力汤 – 黑胡椒冰淇淋、芝麻酥	\$25
chocolate orange mousse cocoa, orange gel and sorbet 巧克力橙慕斯 – 可可、橙胶和冰糕	\$23
roasted pineapple tart baked filo & jelly, mascarpone foam, frozen piña colada 烤黄梨挞 – 烘酥皮和果凍、马斯卡彭奶酪、 冻黄梨椰子朗姆冰	\$20
selection of artisanal cheeses lavash, fruit paste 精选乳酪 – 脆饼、果泥	\$30

after dinner cocktails 餐后鸡尾酒

lychee martini \$23
vodka, lychee, lime juice, dry vermouth

grasshopper \$20
peppermint, cacao, cream, chocolate

sweet wines 甜酒

75ml

de bortoli, noble one botrytis sémillon \$22
new south wales, australia

graham's, tawny port 10 yo \$30
douro, portugal

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