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Steak & Seafood Grill

weekday lunch  
午餐菜单

weekday lunch set  
from 32 per person

**starters**

**local farm mesclun salad**

citrus fruit, cherry vine tomatoes, parmesan cheese, trio citrus vinaigrette

*or*

**soup of the day**

*or*

**chicken & prawn dumpling *supplement +8***

avruga caviar, charred leek, baby spinach, crustacean foam

**main courses**

**stroganoff pasta**

angus beef, sour cream, gherkin, parsley

*or*

**cold smoked balik salmon sandwich**

avocado, vine tomato, fresh herbs, crème fraiche

*or*

**grilled spatchcock chicken 300gm**

vine tomato, prune compote, roasted butternut, bearnaise sauce

*or*

**grilled bangalow sweet pork rack 200gm *supplement +12***

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

*or*

**grilled wagyu beef rump 150gm *supplement +22***

vine tomato, prune compote, roasted butternut, bearnaise sauce

**desserts *supplement +8***

**signature hot chocolate soup**

black pepper ice cream

*or*

**lemon myrtle panna cotta**

mango passion sorbet, australia mango, sesame seed crisp

**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

## 午间套餐

两道菜起 | 32 每人

### 前菜

#### 时蔬沙拉

柑橘、櫻桃番茄、帕瑪森起司、柑橘油醋汁

或

#### 今日例汤

或

#### 鸡肉虾饺 [升级] +8

鱼子酱、韭菜、小菠菜、海鲜泡沫

### 主餐

#### 斯特罗加诺夫牛肉酱意大利面

安格斯牛肉、酸奶油、腌黄瓜、香菜

或

#### 烟熏鲑鱼三明治

牛油果、藤番茄、香料、鲜浓奶油

或

#### 烤谷饲童子鸡 300克

藤番茄、西梅泥、烤胡桃南瓜、蛋黄酱

或

#### 烤甜猪肉架 200克 [升级] +12

红薯薯条、豌豆藤、苹果香草泥、烟熏香肠汁

或

#### 烤和牛牛臀 150克 [升级] +22

藤番茄、西梅泥、烤胡桃南瓜、蛋黄酱

### 甜点 [升级] +8

#### 招牌热巧克力汤

黑胡椒冰淇淋

或

#### 柠檬香桃木奶冻

芒果百香冰淇淋、澳洲芒果、芝麻脆

### 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