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Steak & Seafood Grill

iconic set menu

套餐

signature iconic set menu

**petuna trout ceviche**

red vinegar cured, pineapple texture, yarra valley salmon roe  
yangarra estate, grenache blanc blend 2021, mclaren vale

...

**chicken & prawn dumpling**

avruga caviar, charred leek, baby spinach, crustacean foam  
eleni et edouard vocoret chablis bas de chapelot 2021, burgundy

...

**polenta crumbed foie gras**

poached daikon, new season asparagus,  
spiced fruit chutney  
de bortoli, noble one botrytis semillon 2018, new south wales

...

**glacier 51 toothfish**

miso glazed, maitake mushroom, pea tendril, charred leek, shiromiso foam  
sato, northburn pinot noir 2019, central otago

or

**grain-fed short rib**

shallot, black truffle, potato foam  
vasse felix cabernet sauvignon 2021, margaret river

...

**hot chocolate soup**

sesame crisp, black pepper ice-cream

menu

**188 per person**  
*Inclusive coffee or tea*

wine pairing

**88 per person**

## 精选套餐

### 五道菜

#### 生鲑鳟鱼片

红酒醋腌制、凤梨、雅拉河谷鲑鱼籽

yangarra estate, grenache blanc blend 2021, mclaren vale

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#### 鸡肉虾饺

鱼子酱、韭菜、小菠菜、海鲜泡沫

eleni et edouard vocoret chablis bas de chapelot 2021, burgundy

...

#### 香煎鹅肝

黄油白萝卜、芦笋、西梅果泥

de bortoli, noble one botrytis semillon 2018, new south wales

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#### 南极犬牙鱼

味噌釉、舞茸、豌豆卷须、韭菜、味噌泡沫

sato, northburn pinot noir 2019, central otago

或

#### 谷饲小排骨

红洋葱、黑松露、马铃薯泡沫

vasse felix cabernet sauvignon 2021, margaret river

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#### 招牌热巧克力汤

芝麻脆饼、黑胡椒冰淇淋

套餐

188 每人  
包括咖啡和茶

搭配酒

88 每人