

— o s i a —
Steak & Seafood Grill

weekend brunch
menu

早午餐菜单

brunch menu A

Every Saturday & Sunday
11.30am to 2.30pm

1st course (select one)

sustainable mud crab slider

soft shell crab | brioche | coriander | singapore chili crab sauce

wagyu beef carpaccio *supplement +8*

burratina cheese | vine tomato | cos lettuce | balsamic cream

queensland sustainable swordfish tartare

avocado | kyuri cucumber | apple | hazelnut | tasmanian honey mustard

2nd course (select one)

mushroom cream soup

black truffle | morel mushroom | chives

crustacean cream soup *supplement +8*

grilled prawn | wakame

3rd course (select one)

smoked pancetta pasta

ancient grain gigli pasta | carbonara | pine nuts

lombok island trevally fish

baby squid | fennel | pimentos pepper coulis | saffron broth

cold smoked salmon

potato blinis | scrambled egg | yarra valley salmon roe | sour cream

black onyx grain-fed striploin *supplement +18*

acquarello rice | mushroom duxelles | mascarpone | thyme jus

+duck liver *supplement +18*

4th course (select one)

lemon meringue tart

mixed berries | vanilla ice cream

black forest

dark chocolate sponge | morello cherry sorbet

brunch menu | 78++ per person

free flow beverage | 88++ per person

(red & white wine, tiger beer, house spirits, soft drinks, selected juices)

精选四道菜早午餐套餐 A

前菜 (择一)

螃蟹小汉堡

软壳螃蟹 | 布里欧面包 | 香菜 | 辣椒螃蟹酱

和牛生牛肉片 升级 +8

布拉塔芝士 | 藤番茄 | 生菜 | 黑醋酱

昆士兰剑鱼塔塔

鳄梨 | 黄瓜 | 苹果 | 榛果 | 塔斯尼亚蜂蜜芥末

前菜 (择一)

蘑菇浓汤

黑松露 | 羊肚菌

海鲜浓汤 升级 +8

烤虾 | 海藻

主菜 (择一)

意大利生火腿

百合面 | 奶油培根酱 | 松子

龙目岛珍鲑

小鱿鱼 | 茴香 | 西班牙甜椒 | 番红花

冷熏鲑鱼

马铃薯迷你松饼 | 炒蛋 | 亚拉河谷鲑鱼籽 | 酸奶油

black onyx 谷饲西冷牛排 升级 +8

阿克拉洛米烩饭 | 蘑菇泥 | 马斯卡彭 | 百里香酱

+ 鸭肝 升级 +18

甜品 (择一)

柠檬挞

综合莓果 | 香草冰淇淋

黑森林蛋糕

黑巧克力海绵蛋糕 | 樱桃冰淇淋

套餐 | 每人 78 ++

无限畅饮 | 每人 88 ++

brunch menu B

Every Saturdays and Sunday
11:30am to 2:30pm

1st course (select one)

tasmanian uni slider *supplement +8*

kaluga queen oscietra caviar | brioche

wagyu bresaola salad

hard boiled egg | baby beetroot | comté cheese | macadamia pesto

locally farmed egg frittata

red claw marron | pink oyster mushroom | sour cream

2nd course (select one)

cauliflower cream soup

hand cut salmon | parsley

crustacean cream soup *supplement +8*

mud crab | caviar | fennel | soft herbs

3rd course (select one)

western australian scampi

ancient grain gigli pasta | black truffle | parmigiano cheese | fresh herbs

lombok island red snapper fish & chips

mashed mint pea | mixed salad | lemon myrtle tartar sauce

russet potato rosti

pork sausage | pickled cucumber | rocket leaf | sour cream

black onyx grain fed angus beef striploin *supplement +18*

roasted fingerling potato | whisky mustard | red wine jus

+ duck liver *supplement +18*

4th course (select one)

lemon meringue tart

mixed berries | vanilla ice cream

black forest

dark chocolate sponge | morello cherry sorbet

brunch menu | 78++ per person

free flow beverage | 88++ per person

(red & white wine, tiger beer, house spirits, soft drinks, selected juices)

精选四道菜早午餐套餐B

前菜 (择一)

塔斯尼亚海胆小汉堡 升级 +8

卡卢加皇奥斯捷特鱼子酱 | 布里欧面包

和牛风干沙拉

水煮蛋 | 甜菜根 | 康提芝士 | 坚果罗勒

意式蛋饼

红爪小龙虾 | 牡蛎蘑菇 | 酸奶油

前菜 (择一)

花椰菜浓汤

鲑鱼 | 欧芹

海鲜浓汤 升级 +8

泥蟹 | 鱼子酱 | 茴香

主菜 (择一)

西澳明虾

百合面 | 黑松露 | 帕马森芝士

龙目岛炸红鲷鱼薯条

薄荷豌豆泥 | 沙拉 | 柠檬香桃塔塔酱

瑞士薯饼

猪肉香肠 | 腌制黄瓜 | 芝麻叶 | 酸奶油

black onyx 谷饲西冷牛排 升级 +18

拇指马铃薯 | 威士忌芥末 | 红酒酱

+ 鸭肝 升级 +18

甜品 (择一)

柠檬挞

综合莓果 | 香草冰淇淋

黑森林蛋糕

黑巧克力海绵蛋糕 | 樱桃冰淇淋

套餐 | 每人 78 ++

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