

— o s i a —
Steak & Seafood Grill


iconic set menu

精选套餐



SIGNATURE ICONIC SET DINNER

cocktail australian tiger prawn 
cos lettuce | avocado | kyuri cucumber | marie rose sauce

cauliflower cream soup
smoked salmon | puffed rice | fresh herb

polenta crumbed duck liver 
mirin soya glaze | new season asparagus
butter poached daikon | onion quandong marmalade

'glacier 51' toothfish  
pea tendril | fregola | vegetables stew | chimichurri sauce

or
o'conor grass-fed beef short rib  
parsley coulis | celeriac root arancini | cauliflower pine nut salsa

hot chocolate soup
sesame crisp | kampfot pepper ice cream

4 courses 148 per person
5 courses 160 per person

 Pork 含有猪肉 |  Gluten-free 不含麸质 |  Lactose-free 不含乳糖 |  Alcohol 含有酒精 |  Vegetarian 素食 |  Sustainably Sourced 可持续采购的农产品

精选套餐

鸡尾酒澳洲虎虾
生菜 | 鳄梨 | 黄瓜 | 玛丽玫瑰酱



花椰菜浓汤
烟熏鲑鱼 | 膨化大米 | 新鲜香草

香煎鸭肝
黄油浸白萝卜 | 洋葱檀香果酱 | 芦笋 | 味酊酱油



'glacier 51' 南极犬牙鱼
豆苗 | 珍珠面 | 炖菜 | 阿根廷酱



或

草饲牛肋排
芹菜根炖饭丸子 | 花椰菜松子莎莎酱 | 欧芹泥



热巧克力汤
芝麻脆片 | 黑胡椒冰淇淋

四道菜 148 每人
五道菜 160 每人



Pork
含有猪肉



Gluten-free
不含麸质



Lactose-free
不含乳糖



Alcohol
含有酒精



Vegetarian
素食



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