



INTERNATIONAL Specialties

SALADS AND APPETIZERS

- FRESH SPINACH SALAD, warm crispy bacon vinaigrette, poached egg & croutons 370
VINE RIPE TOMATOES & MOZZARELLA, olive oil & balsamic vinegar 290
CLASSIC CAESAR SALAD 350
NORWEGIAN SMOKED SALMON, condiments 450
PAN-FRIED GOOSE LIVER & PEAR 690

SOUP

- LOBSTER BISQUE 290

MARKET SEAFOOD*

- STEAMED CENTRE CUT ICE FISH, fragrant black bean herbed fondue 690
SEARED YELLOW FIN TUNA, marinated with sesame oil & soy sauce, ginger 490
PAN-FRIED SEA BASS & CRAB MEAT, fried capers 510
GARLIC TIGER PRAWNS, olive oil, parsley 690
PAN-FRIED SCALLOPS, fresh spinach & brown butter 530

DAILY CHEF'S SUGGESTIONS*

- PAN-FRIED CHICKEN BREAST, tarragon cream sauce, garden vegetables 350
KUROBUTA PORK CHOP, fresh greens 590
GRILLED AUSTRALIAN LAMB CHOPS, puy lentils, zucchini & tomatoes 1,290
CENTRE CUT BEEF FILLET, peppercorn sauce, seasonal vegetables 1,290

* Choice of Steamed Rice, Mashed Potatoes or French fries

DESSERTS

- WARM APPLE TARTE TARTIN, vanilla ice cream 350
OS SIGNATURE CRÈME BRÛLÉE 250
THAILAND'S FAMOUS MANGO STICKY RICE 250
ICE CREAM or SHERBET 90 per scoop

PRICES ARE SUBJECT TO 7% TAX AND 10% SERVICE CHARGE