



OSO LUNCH

Wines of the Week

Champenoise Methode

Ferrari Brut

\$54++

White Wine

Pinot Grigio, Abbruzzo 2014

\$39++

Red Wine

Rhone Valley, Cuvée Maclura,
Chateau Pegau

\$42++

Rose Wine

Grenache/Shiraz, Petula, Luberon

\$39++

Beer

Menabrea

\$6++

Salad

Calamari Squid Mousse Cooked With Paprika
Brussels Sprouts And Green Leaf Salad In Lemon Dressing

Or

Starter

Oven Baked Toma Cheese With Onion In Bread Timbale
And Truffle Sauce

Or

Soup

Thick Cauliflower Soup Served With Avruga Caviar



Pasta

Homemade Purple Potato Dumpling
Garlic, Olive Oil And Peperoncino Chilli With Sun Dried Tomatoes

Or

Fish

Cod Fish And Clams In White Wine Sauce With Broccoli

Or

Meat

No Bread But Portobello Mushroom Burger With Beef

Or

Lamb

Additional S\$ 14

Oak Wood Grilled New Zealand 3 Spring Lamb Chop
Pumpkin And Honey-Mustard Sauce



Chocolate

70% Dark Chocolate Mousse And Mashmallow In Pancake

Or

Flan

Saffron Double Cream "Biancomangiare",
Roasted Pineapple With Rosemary

Or

Fruits

Blood Orange Sherbet And Its Own Wedges Marinated With Basil

\$32++

All prices are subject to 10% service charge and the prevailing taxes

