



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++

Starter

Thinly Sliced Roast Beef With Rucola And Aged Balsamico
Or

Salad

Crispy Toma Cheese Cracker And Mixed Green Salad
With Lemon Dressing
Or

Soup

Thick And Creamy Chicken Soup,
Its Own Shredded Meat And Black Truffle



Pasta

Biologic Spaghetti In Kamut Grain
Beetroot-Basil Pesto And Pine Kernel
Or

Fish

Oven Baked Snapper Fillet In Sun-Dried Tomato Crust
Broccoli Garlic And Chilli
Or

Meat

Slow-cooked Pork Belly Carpaccio with Raw Green Asparagus
Or

Lamb

Additional \$12
Oakwood Grilled New Zealand 3 Lamb Chop
Pumpkin And Honey Mustard Sauce



Chocolate

70% Dark Chocolate In A Pan With Ginger Ice-Cream
Or

Cake

Sweet Corn And Orange Cake With Honey
Or

Fruits

Oven-Baked Black Figs Tart With Cinnamon And Rosemary
With Caramelized Red Wine

\$32 ++

All Prices Are Subject To 10% Service Charge And The Prevailing Taxes

