

OSO

EST[®] 2004

BY COLLEONI & CHIARINI



PRIVATE DINING MENU

Please Contact Us
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Menu

4 Course - \$88++

Classic Salami

"Tegamino" Egg With Black Truffle Puree And Cheese Fondue
Marinated Mozzarella In Beetroot
"Prosciutto" Parma Ham With Melon



"Ravioli" Filled With Veal
In Mixed Cheese Fondue And Mushrooms Sauce

Or

Risotto "Tartufo" With Black Truffles And Mascarpone Cheese



Sea Bass "Branzino" Cooked In Deep Sea Water "Acqua Pazza Style"
With Olives, Tomato And Broccoli

Or

Slow-Roasted Pork Belly "Maiale"
With Black Figs In Balsamico-Honey



Double Cream Vanilla Flan "Panna Cotta"
White Chocolate And Orange "D'arancio" Cake
Mascarpone Cheese "Tiramisu" Cake
Oven Baked Almond "Amaretto" Liquor Cake



Menu

4 Course - \$98++

Daily Made Buratta With Tomato Sabayon

Pan-Fried Pecorino Cheese

"Tegamino" Egg With Black Truffle Puree And Cheese Fondue

"Prosciutto" Parma Ham



"Stracci" Whole Wheat Pasta With Braised Tuscan Wild Boar In Red Wine

Or

"Rigatoni" With Pork Pancetta, Onions And Tomatoes "Amatriciana"

Or

Risotto "Tartufo" With Black Truffles And Mascarpone Cheese



Sea Bream Oven-Baked In A Crust Of Sea Salt "Al Sale",
Served With Poached Broccoli

Or

Slow-Roasted Pork Belly "Maiale"
With Black Figs In Balsamico-Honey

Or

Grilled Beef Tenderloin "Tagliata"
With Portobello Mushrooms And Bagnetto Sauce



Classic Mascarpone "Tiramisu" With Coffee, Biscuits And Cacao

Or

Oven Baked Dark Chocolate "Crostata" Served With Milk Ice Cream

Or

"Sorbetti" OSO's Home-made Sherbet



Menu

5 Course - \$98++

Buffalo Milk Mozzarella with Ripe Tomato
Seared Summer Truffle Cheese "Pecorino"

Herring Caviar with Lemon Zest

Oven Baked "Melanzane" Parmigiana Eggplant

Poached Tuna Loin with Fines Herbs

Crab Meat Salad with Mixed Vegetables Dressing

Parma Ham "Prosciutto" 18 Months

Cured Beef Bresaola

Cooked Ham with Pistachio



Risotto with Black Truffle and Mascarpone Cheese



Roasted Cod Fish Fillet, Rosemary Potato
Aged Balsamico Sauce



Grilled Beef Tenderloin "Tagliata"
With Portobello Mushrooms And Bagnetto Sauce



Double Cream Vanilla Flan "Panna Cotta"
White Chocolate and Orange "D'arancio" Cake
Mascarpone Cheese "Tiramisu" Cake
Oven Baked Almond "Amaretto" Liquor Cake



menu

6 Course - \$118++

Thinly Sliced Fresh Tuna Loin Marinated with Tomato Gazpacho
Green Leaf Salad in Lemon Dressing



Pan-Fried "Foie Gras"
With Bruschetta Bread and Beetroot Puree



Home Made Whole Wheat "Stracci"
With Black Truffle "Tartufo" Puree



Pan Seared Sea Scallop
Cauliflower Puree, Avruga Caviar



Oakwood Grilled
U.S Ribeye, 400 Days Grain Fed
Potato Ratte and Green Asparagus



Marinated Strawberry
In Balsamico, Its Own Sherbet



Menu

6 Course - \$138++

Champagne Jelly Timbale,
Japanese Crab Meat, Grape Fruit and Fresh Herbs



Foie Gras Crème with Beetroot Puree



Angel Hair Pasta with Lemon Gremolata, Avruga Caviar



De-Shelled Baby "Aragosta" Lobster
Cooked In Deep Sea Water "Acqua Pazza Style"



A Platter Of:

Beef Tenderloin and Black Truffle
Spring Lamb Loin with Green Asparagus
Roasted Pork Belly, Honey Sauce



Mascarpone Mousse Tiramisu Style
Caramelized Espresso Sauce



Menu

6 Course - \$158++

Daily Made "Burrata" Cheese from Puglia Filled with Tomato Sabayon
Spinach Leaf with Barley, Mustard, Pine Kernel
Marinated Baby Peach in White Truffle Oil
Herring Caviar with Lemon Zest
Fresh Fine de Claire Oyster N2
Crab Meat Salad with Mixed Vegetables Dressing
Parma Ham "Prosciutto" 18 Months
Cured Beef Bresaola
Foie Gras Crème with Beetroot Puree



Saffron "Tagliolini"
With Cod Fish Ragout and Cherry Tomato
&
"Capelli d'Angelo" Angel Hair Pasta
with Lemon Gremolata, Avruga Caviar
&
"Risotto "Tartufo" With Black Truffles And Mascarpone Cheese



Sherbet



Whole "Aragosta" Lobster Gratinated with Almond Milk and Spinach



Oakwood Grilled Wagyu Beef Tenderloin
Black Truffle Puree and Portobello Mushrooms



Mixed Italian Cheese Platter served with Condiments



Mixed Fresh Fruit Platter