

OSO  
ESTD 2004  
BY COLLEONI & CHIARINI

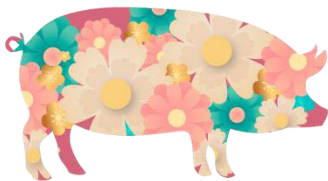


## *OSO'S YU SHENG*

*RINGING IN AN ABUNDANT  
NEW YEAR OF THE PIG WITH THE  
QUINTESSENTIAL AUSPICIOUS YU SHENG OF:  
SMOKED SALMON, CAVIAR, CRAB MEAT  
PRAWNS & SCALLOPS, GOLD DUST*

*\$16++ PER GUEST*

*Pre-order required, please call 6327 8378*



# The Maiale Menu

Year of the Pig

Featuring pork from around the world

\$80++ per guest

## **Japan**

Steamed Kurobuta Pork Belly Served Cold  
Beetroot Leaf Salad, Mustard Seeds Dressing



## **Indonesia**

Oso's Classic  
Braised Wild Boar Ragout with Red Wine  
Whole-Wheat Pasta "Stracci"



## **Italy**

Pan Fried Scallops & Pork Pancetta Bacon  
Served In Cauliflower Puree, Watercress Salad



## **Spain**

Slow Cooked Iberico Pork Jowl Finished In  
Wooden Fire Oven,  
Chestnuts & Whole Black Truffle



## **Singapore**

Honey Cake with Caramelized Espresso