



OSO
ESTD 2004
BY COLLEONI & CHIARINI

SAN VALENTINO'S DAY

14 FEBRUARY 2019

6 COURSE ITALIAN MENU
& ROSÉ BILLECART-SALMON (375ML)

LIVE SAXOPHONE PERFORMANCES
FOR HER, A GIFT FROM SISLEY PARIS

\$298⁺⁺ PER COUPLE

LIMITED CANDLE LIGHT TABLES
AT THE AL-FRESCO BY THE POOL

\$318⁺⁺ PER COUPLE



MENU

Avruga Caviar in Blinis with Sour Crème



Japanese Tomato Heart
With Norwegian Smoked Salmon Pate
Tomato's Water & Pepperoncino Chilli



Fagottino Pasta of Iranian Saffron Pasta
filled with Foie Gras Mousse
Aged Parmigiano-Sage-Pink Pepper Sauce



Roasted Boston Lobster Tail
Coated with Sweet Corn Flour
Its Own Sauce with Cauliflower Puree



Wagyu Beef Tenderloin Cooked Open Fire
With Mustard &
Braised Whole Black Truffles



Sweets Moments:
Strawberry and Mascarpone crème
&
Uncooked 70% dark chocolate