



1563 - 73 "Spring, Summer, Autumn, Winter" Giuseppe Arcimboldo

From the Four Seasons and the Produce of Mother Nature,
we cook Simply with Respect.

OSO PHILOSOPHY

"Fresh Ingredients has twenty four qualities,
one each hour.

Our Mission is to Ensure guests savour
each and every quality."

Diego Chiarini, Cook / Owner

"I strive to make our guests happy
since I'm always very happy to see them."

Stephane Colleoni, Waiter / Owner

CARPACCIO

Named after Venetian artist, Vittore Carpaccio, 1520

Popularised by Giuseppe Cipriani in 1963

CRUDO

Raw Beef Tenderloin • Black Truffle Puree
Crushed Hazelnuts

24.-

TONNO

Raw Tuna • Beetroot • Balsamico • Orange
Chives • Crushed Pistachio

24.-

SPIGOLA

Sea Bass Raw & Oak Smoked
Broccoli Seaweed

24.-

POLPO

Cooked Mediterranean Octopus
Watermelon-Chilli Dressing

24.-



1563 "Summer" Giuseppe Arcimboldo

CAVIAR

OSCIETRA Sturgeon, France

Served On Ice with
Sour Crème & Fresh Blinis

30g 90.-

100g 270.-



Grand Siècle Champagne, N.V

Glass 60.-

Bottle 290.-

IBÉRICO



El trabajo de una familia

SPANISH IBÉRICO

Pork Leg

*Hand-cut from the
famous black-footed Spanish pig,
acorn-fed, free-range*

100g 24.-

inizio

starters

AFFETTATI	Chef Selection Cold Cuts • Pickles	24.-
BRESAOLA	Cured Beef Tenderloin • Wild Rucola • Pear • Orange Zest	24.-
PECORINO	Seared Black Truffle Cheese • Slow Cooked Pear	24.-
TEGAMINO	Pan-Fried Eggs • Black Truffle Puree • Cheese	22.-
BURRATA	250 gr Cheese • Tomato • Oregano • Basil Suggested For 2 Guests	38.-
FOIE GRAS	Pan-Fried • Seedless Morello Cherries in Sweet-Sour Sauce	29.-
FRITTO	Classic Deep Fried Calamari • Spicy Sauce	24.-

insalata

salad

RUCOLA	Wild Rucola Salad • Balsamico • Crispy Parmigiano	16.-
SPINACI	Spinach Leaf • Salmon Caviar • Yogurt-Cumin-Orange	16.-
ROSSA	Beetroot Leaf • Basil Pesto Caviar Dressing	16.-

zuppa

soup

GIORNO	Daily Seasonal Soup of the day	16.-
PORCINI	Mushrooms • Bread Crouton	16.-
CIOPPINO	Prawns Spicy Bisque • Tomato Broth • Orange	16.-

risotto

carnaroli rice

TARTUFO	Mascarpone • Black Truffle Puree	28.-
NERO	Squid Ink • Sea Urchin • Marjoram Herb • Grated Bottarga	28.-

pasta

secca

durum wheat
d.o.c.
GRAGANO

SPAGHETTI	Seafood • Fish • Pepperoncino Chilli • Tomato	24.-
RIGATONI	Braised Pork Ragout • White Wine • Gremolata Herbs	24.-
ANGEL HAIR	Crab Meat • Chilli • Tomato • Garlic	24.-
PENNE	Broccoli • Sun-Dried Tomatoes • Cappers • Chilli	24.-

pasta

fresca

home made

FETTUCCINE	Lobster • San Marzano • Basil	35.-
STRACCI	Whole Wheat Pasta • Wild Boar • Cheese	29.-
RAVIOLI	Veal • Cheese Fondue • Mushrooms	24.-
ORECCHIETTE	Prawns • Its Own Bisque • Marjoram Herb • Orange	26.-

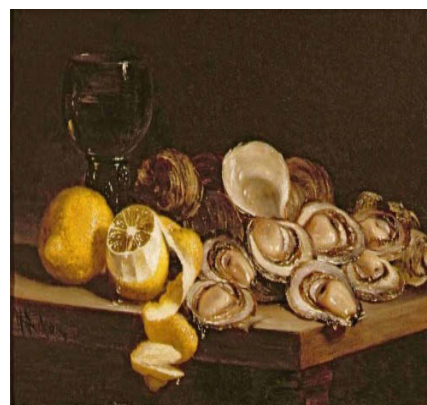


ATLANTIC LIMPET CLAM

Angel Hair Pasta
Basil Pesto • Pink Pepper ... 24.-

Originally from the North American East Coast, the Atlantic Limpet was introduced to the French coast line on D-Day in June 1944, stuck to hulls of military ships.

OSO is one of the first restaurants to serve this new Limpet Clam in our menu.



pesce

fish

MERLUZZO	Steamed Cod Fish coated with Turmeric-Orange • Cauliflower	42.-
AL SALE	Whole Sea Bream • Broccoli • Baked in Sea Salt Crust 35 Minutes Cooking Time	42.-
BRANZINO	Roasted Sea Bass • Black Garlic – Squid Ink • Green Peas	35.-
SARDE	Sicilian Sardines • Baked On Wood Fire Fresh wild catch airflown from Sicily depends on availability	35.-
PIOVRA	Grilled Octopus Tentacle • Black Pepper • Lemon Mashed Potato	35.-

carne

meat

MILANESE	Breaded Veal Chop • Tomato • Rucola • Lemon	48.-
FILETTO	Beef Tenderloin • Black Truffle • Green Asparagus	48.-
MAIALE	Slow Cooked Pork Belly • Black Figs • Red Wine • Honey	35.-
MACALLAN[®] IBERICO	Slow Cooked Pork Jowl • Macallan 12yr Sherry Oak • Leek	48.-
ANATRA	Deboned Duck Leg • Sweet Polenta Corn	35.-

GRILLERY

USING OAKWOOD FIRED OVEN

dry
aged

Dry Aged in Butter up to 60 Days in Oso's own meat lockers
Wet-aged 2 weeks • **Cooking Time 45 minutes**

FIorentina

Holstein Beef, Brawley, California, USA

Source-Verified & Farm to Fork

400 days Grain-Fed

1.5 kg (For 2 - 3 Person) ... 188.-

TOMAHAWK

Tasmania, Australia

Source-Verified & Sustainable

200 days Grain-Fed

1.5 kg (For 2 - 3 Person) ... 188.-

ABBACCHIO

GRILLED SPRING LAMB 250gr ... 48.-

Canterbury, New Zealand

Naturally Free-range

side dish

contorno

Mashed Potatoes	... 8.-
Grilled Green Asparagus	... 8.-
Sautéed Spinach Leaf	... 8.-
Roasted Rosemary Potatoes	... 8.-
Sautéed Broccoli	... 8.-
Mixed Salad	... 8.-

FORMAGGI

100% ITALIAN'S ORIGIN VARIETY

MORE CHEESE VARIETIES IN THE CHEESE ROOM

MIXED CHEESE PLATE

❖ For 1 guest ... 24.-

❖ For 2 guests ... 38.-

Served With

Celery • Red Radish

Olive Oil • Honey

Grilled Bread • Bread Chips



Fontina

Cow's milk 3 months

Mid-hard well-balanced

First mentioned in a book on the XVIII century

Ubrico di Barbera

Cow's & goat's milk

2 months hard intense red wine in barrel for 2 months with Barbera wine.

Bra Tenero

DOP cow's milk 45 days

Soft delicate, intense

"Bra" village where centuries ago the main cheese business centre

Grana Padano



DOP cow's milk 2 years

Semi-hard typical sweet

From the middle age, the name comes from the texture, granulose "grana"

Gorgonzola

DOP blue cow's milk

2 months creamy sweet full body

Created by mistake few centuries ago.

Formaggio Di Fossa

Goat's milk 3 months

Hard spicy and intense

Born in 1495 at Sogliano village mature for 3 months 3 meters underground.

Taleggio

DOP cow's milk 40 days

Creamy soft intense

Typical from Taleggio Valley

Pecorino Sardo

DOP sheep's milk 6 months

Compact intense, strong

For a better conservation it is poached again for few minutes in hot milk.

DESSERT WINES

A COLLECTION OF SELECTIO FINE WINES & SPIRITS MERCHANT

SELECTED FINE WINES & SPIRITS IMPORTED BY SELECTIO
FEATURED IN OSO'S WINE LIST AVAILABLE FOR TAKE-AWAY

SAUTERNES

BORDEAUX

2010	CHATEAU COUTET	Sauternes 375 ml	1982	186.-
2091	CHATEAU FILHOT	Sauternes 375 ml	1989	188.-
2097	CHÂTEAU D' YQUEM	Sauternes 375 ml	2001	868.-
2102	CHÂTEAU DOISY DAENE	Sauternes	2003	152.-
2100	CHÂTEAU COUTET	Barsac	2007	180.-
2103	CHÂTEAU RIEUSSEC	Carmes de Rieussec,	2011	120.-

PORT

PORTUGAL

5302	TAYLOR'S	Fine Ruby	N.V	120.-
5312	QUINTA DO NOVAL	Vintage	1963	480.-
5313	WARRE'S	Vintage Port	1966	410.-
5314	COCKBURN'S	Vintage	1967	470.-
5308	TAYLOR'S	Vintage	1970	420.-
5307	DOW'S	Vintage Port	1983	320.-
5305	DOW'S	Vintage Port	1985	350.-
5306	PORTO BARÃO DE VILAR	Colheita Aged Wood Cask	1990	230.-
5309	GRAHAM'S	Vintage Port	1994	350.-

DESSERT

gelati gelato

FIOR DI LATTE	Milk – Vanilla	6.- per scoop
NOCCIOLE	Hazelnut	
CIOCCOLATO	70% Dark Chocolate	

sorbetti sherbet

YUZU	Yuzu	6.- per scoop
FRAGOLA	Strawberry	

singapore made in

Artisanal hand-made by Kindred Folks
In support of young Singaporean culinary talents

LAMPONE	Raspberry – Basil Sorbet	9.- per scoop
RISO	Roasted Rice Ice Cream	

cioccolato chocolate

CROSTATA	Baked 72% Dark Chocolate Tart • Milk Ice Cream 20 Minutes Cooking Time	16.-
NERA	72% Dark Chocolate Mousse • Orange Zest	14.-
GIANDUJA	Milk-Hazelnut Chocolate • Frangelico Liquor Sauce from Diego's childhood memories in Piemonte	14.-
BIANCA	White Chocolate Mousse • Caramelized Morello Cherry	14.-

dolci classic

PANNA COTTA	Double Crème Vanilla Flan • Mint	14.-
TIRAMISU	1956 Recipe • Mascarpone • Coffee • Biscuits • Cacao	15.-
MIELE	Honey Beetroot Cake • Caramelized Red Wine	14.-