

OSO

EST[®] 2004

B Y C O L L E O N I & C H I A R I N I



GROUP SET MENUS

FOR 12 GUESTS OR MORE ONLY

Many more menus are available and customizable for any dietary restrictions & food allergies. * 2 working days in advance

Please Contact Us
PH: (65) 63278378
E-mail: reservations@oso.sg



Menu

3 course ~ \$68++ per guest

Buffalo Milk "**Mozzarella**" Cheese, Tomato Sabayon
Green Leaf Salad In Lemon Dressing

Or

Prawns In Its Own Bisque Soup "**Cioppino**" Style



Angel Hair Pasta with Braised Pork "**Ragout**" In White Wine-Anise

Or

Sea Bass Stewed In Puglia's Deep Sea Water "**Acqua Pazza**"
With Olives, Tomato & Broccoli

Or

Braised Veal Cheek in Red Wine Brulee "**Stracotto**"
Sweet Polenta Corn



Double Cream Vanilla Flan "**Panna Cotta**"
Black Pepper Caramel Sauce



Menu

4 course ~ \$82++ per guest

Crab Meat in Timbale, Vegetables Tartar "**Scapece**"
Mixed Green Leaf Salad with Orange Zest



Rice "**Carnaroli Risotto**" Style
Parmigiano & Mixed Mushrooms

&

"**Penne**" Pasta with Broccoli, Sun Dried Tomato & Cappers
In Garlic, Olive Oil & Peperoncino



Baked Seabass "**Branzino**" Fillet Coated In Garlic-Squid Ink
Cauliflower Puree & Cherry Tomato Comfit

Or

Slow Cooked Pork Belly "**Porchetta**"
Black Figs In Balsamico-Honey



Oven Baked 70% Dark Chocolate Tart
Milk Ice Cream



Menu

5 Course ~ \$98++ per guest

Herring Caviar "**Caviale**" With Sour Crème in a Potato Ratte
Tuna "**Tonno**" Tartar In Beetroot-Cumin Dressing, Spinach Leaf
Parma Ham "**Prosciutto**" 18 Months, Rock Melon
Cured Beef "**Bresaola**" Pear-Parmigiano



Risotto with Black Truffle "**Tartufo**" & Mascarpone



Roasted Deep-Sea "**Merluzzo**" Cod Fish Fillet,
Rosemary Potato & Aged Balsamico Reduction



Gratinated Beef Tenderloin "**Filetto**"
Green Asparagus



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



Menu

6 Course ~ \$112++ per guest

Raw Tuna **Carpaccio**, Beetroot, Balsamico,
Orange, Chives & Crushed Pistacchio

&

Beef Tenderloin **Carpaccio**, Hazelnut-Parmigiano



Pan-Fried "**Fegato Grasso**" Duck Foie Gras
Roasted Beetroot Bruschetta



Angel Hair Pasta "**Arrabbiata**"
Crab Meat, Garlic & Peperoncino Chilli



Pan Seared Sea Scallop "**Cappesante**"
Cauliflower Puree, Black Truffle Sauce



Oakwood Grilled "**Grigliata**" U.S Ribeye, 400 Days Grain Fed
Potato Rattie & Green Asparagus



Honey "**Miele**" Cake with Caramelized Espresso



Menu

6 Course Platter Dinner ~ \$138++ per guest

Starter

Tuna '**Tonno**' Carpaccio • Crabmeat '**Granchio**' Salad
Pan-Fried '**Gamberi**' Prawns • Octopus '**Polpo**' Carpaccio

Entrée

Beef Tenderloin '**Bresaola**' • Spanish '**Iberico**' Ham
Pan-Fried '**Foie Gras**' with Hazelnut • Homemade Pork '**Pancetta**'

Pasta

Angel Hair '**Pasta**', Avrugia Caviar-Lemon
'**Risotto**' Black Truffle

Seafood

Sea Bass '**Branzino**' in Black Garlic
De-Shelled Baby '**Aragosta**' Lobster
Cod fish '**Merluzzo**' with Balsamico
Scallops '**Cappasanta**' with Cauliflower

Meat

Beef Tenderloin '**Filetto**'
Spring Lamb Loin '**Agnello**'
Roasted Pork '**Porchetta**' Belly, Honey Sauce
Green Asparagus & Black Truffle

Dessert

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