

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

Welcome

Served with Crispy Italian Bread & Onion Focaccia



Burrata Cheese

with Tomato Sabayon, Oregano And Basil (V)

&

Raw Beef Tenderloin Carpaccio,
Black Truffle Puree, Crashed Hazelnuts



Orecchiette Pasta

With Prawns, Its Own Bisque, Orange Zest

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



Oven Baked Lemon-Honey Cake,
Limoncello Sauce



Menu

4 Course \$82⁺⁺ per guest

Welcome

Crispy Italian Bread & Onion Focaccia



Crab Meat in Timbale with Vegetables Tartar

Mixed Green Leaf Salad



Raw Tuna Loin Carpaccio

Marinated In Beetroot, Balsamico-Orange



Rice “Carnaroli Risotto” Style

Parmigiano & Mixed Mushrooms



Flat Small Ravioli “Plin” filled with Herbs

Mixed Vegetables Ragout cooked “Bolognese” Style



Stewed Seabass Fillet with Smoked Eggplant Pulp

Sun-Dried Tomatoes and Lemon Zest

Or

Slow Cooked Pork Belly “Porchetta”

Black Figs In Red Wine – Honey



85% Venezuelan Single Origin Dark Chocolate

And Black Cherries “Black Forest My Way”



Double Cream Vanilla Flan “Panna Cotta”

Black Pepper Caramel Sauce



Menu

5 Course \$98⁺⁺ per guest

Tomato Carpaccio served with Burrata-Basil Gelato
&
Raw Tuna Loin “Tonno” Carpaccio, Avruga Caviar Dressing
&
Parma Ham “Prosciutto” 18 Months, Rock Melon
&
Cured Beef “Bresaola” Pear-Parmigiano



Rice “Carnaroli Risotto” Style
With Black Truffle Puree “Tartufo” and 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”
&
Honey “Miele” Cake with Caramelized Red Wine
&
Mascarpone Cheese “Tiramisu” Cake
&
Hazelnut from Piemonte Tart with Gianduja Chocolate
As “My Childhood Memories”



Menu

6 Course \$138⁺⁺ per guest

Welcome

Sicilian Deep-Fried Baby Calamari Squid,
Crispy Italian Bread & Onion Focaccia



Tuna Loin Raw Carpaccio Marinated in Beetroot Juice and Orange Zest

&

Homemade Cured Beef Tenderloin Bresaola

&

Hand-Cut Iberico Ham

&

Raw Seabass Carpaccio, Avruga Caviar-Blueberry Vinaigrette



Angel Hair Pasta with Crab Meat in Tomato and Peperoncino Chilli

&

Orecchiette Pasta with Slow Cooked Sea Urchin Sicilian Style



Gratinated De-Shell Lobster with Cauliflower and Black Truffle



Oakwood Grilled U.S Ribeye, 400 Days Grain Fed, 60 days dry aged
Potato Ratte & Green Asparagus



85% Venezuelan Dark Chocolate with Cherry “Black Forest My Way”

&

Honey Cake with Caramelized Red Wine

&

1956 Recipe Tiramisu

&

Double Crème Panna Cotta, Roasted Black Pepper



Menu

6 Course Platter \$158++ per guest

All dishes are served in each course. Plated personally for each 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 E RISOTTO --

Angel Hair 'Pasta', Avruga Caviar-Lemon & 'Risotto' Black Truffle

-- SEAFOOD --

served with Cauliflower puree

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

-- MEAT --

served with Green Asparagus & Black Truffle puree

Beef Tenderloin 'Filetto' & Spring Lamb Loin 'Agnello' &
Roasted Pork 'Porchetta' Belly with Honey Sauce

-- DESSERT --

Double Cream Vanilla Flan "Panna Cotta" &
Honey Cake with Caramelized Red Wine &
Mascarpone Cheese "Tiramisu" Cake &
Hazelnut from Piemonte Tart with Gianduja Chocolate