

OSO

ESTD 2004

BY COLLEONI & CHIARINI



Group Set Menus

Ideally for groups for 4 or more guests

We can cater for dietary restrictions/food allergies upon request.
Our meats are sourced from halal certified local suppliers.

More menu choices are available
Please contact us at 6327 8378 for assistance

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OSO Ristorante
27th Floor, Oasia Hotel Downtown,
100 Peck Seah Street, S079333



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
&
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

&

Tomato “Pomodoro” Carpaccio, with Burrata-Basil Gelato

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 Rette & 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 & Tomato "Pomodoro" 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

Stewed Seabass Fillet with Black Olives &
De-Shelled Baby 'Aragosta' Lobster &
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