

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 Tatare,
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 Balsamico-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

4 Course \$82++ per guest

Daily Made Burrata Cheese with Tomato Sabayon

Or

Mixed Vegetables “Scapece” Served In Timbale



Oak Wood Grilled Green Asparagus
with Crispy Parmigiano



Rice “Carnaroli Risotto” Style,
Black Truffle Puree and Mascarpone Cheese

Or

“Penne” Pasta with Broccoli, Sun Dried Tomato
& Cappers In Garlic, Olive Oil and Peppercino

Or

Flat Small Ravioli “Plin” filled with Herbs
Mixed Vegetables Ragout cooked “Bolognese” Style



85% Venezuelan Single Origin Dark Chocolate
And Black Cherries “Black Forest My Way”

Or

OSO’s Home-Made Sherbet single scoop
Strawberry or Mango



5 Course \$98++ per guest

Tomato “Pomodoro” Carpaccio
&
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”
&
85% Venezuelan Single Origin Dark Chocolate, Black Cherries
&
Mascarpone Cheese “Tiramisu” Cake
&
Hazelnut from Piemonte Tart with Gianduja Chocolate
As “My Childhood Memories”



5 Course \$98++ per guest

Appetizer

Daily Made Burrata Cheese with Tomato Sabayon

Or

Mixed Vegetables “Scapece” Served In Timbale



Asparagi

Oak Wood Grilled Green Asparagus with Crispy Parmigiano



Primi

Rice “Carnaroli Risotto” Style,

Black Truffle Puree and Mascarpone Cheese

Or

“Penne” Pasta with Broccoli, Sun Dried Tomato
& Cappers In Garlic, Olive Oil and Peperoncino



Secondo

Oven Baked “Melanzane” Parmigiana Eggplant
with Mozzarella and Tomato Sauce



Dolci

85% Venezuelan Single Origin Dark Chocolate
And Black Cherries “Black Forest My Way”

Or

OSO’s Home-Made Sherbet single scoop
Strawberry or Mango



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



Angel Hair Pasta with Crab Meat in Tomato and Pepperoncino 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



Double Cream Vanilla Flan “Panna Cotta”
&
85% Venezuelan Single Origin Dark Chocolate, Black Cherries
&

Mascarpone Cheese “Tiramisu” Cake



Hazelnut from Piemonte Tart with Gianduja Chocolate



6 Course Platter \$158++ per 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
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" &
85% Venezuelan Dark Chocolate, Black Cherries &
Mascarpone Cheese "Tiramisu" Cake &
Hazelnut from Piemonte Tart with Gianduja Chocolate