



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**

## caviar Served on Ice with Cucumber and Fresh Blinis



### RUSSIAN

The classical pearl with a perfect combination of taste and texture, that is what is a good caviar all about.

- Siberian Sturgeon Caviar • Average size is 2.8 mm • From black to grey

50g ... 132.-      100g ... 261.-



### MAJESTIC

An amazing grain size equal to which it is difficult to find even on the shores of the Caspian Sea in present days.

- Hybrid Sturgeon Caviar • Average size is 3.3 mm • Darkish Jade Green

50g ... 155.-      100g ... 299.-



### OSCIETRA

Matured caviar, rich in abundant play of many notes of taste, truly immerses in the world of old sensations.

- Russian Sturgeon Caviar • Average size is 3.2 mm • Grey with a tint of gold

50g ... 175.-

## formaggi 100% Italian Origin Cheese Varieties



### MIXED CHEESE PLATTER

- Celery • Red Radish • Olive Oil • Honey
- Grilled Bread • Bread Chips

❖ For 1 person ... 24.-      ❖ For 2 person ... 38.-

## foie gras Served with OSO's House-made Bruschetta Bread (Gluten Free Bread available)

**DI ANATRA**      Duck Liver Pan Fried • Red Currant Sauce      30.-

**DI MERLUZZO**      Atlantic Cod Fish Liver • Lemon Wedge      26.-

## carpaccio

Named after Venetian artist, Vittore Carpaccio, 1520  
Invented by Giuseppe Cipriani in 1963

<b>CRUDO</b>	Raw Beef Tenderloin • Black Truffle Puree Whole Hazelnuts 'Tonda'	26.-
<b>TONNO</b>	Raw Tuna • Beetroot • Balsamico Orange • Chives • Sicilian Bronte Pistachio	26.-

## inizio

starters

<b>AFFETTATI</b>	Chef Selection Cold Cuts • Pickles	26.-
<b>IBÉRICO</b>	100 grams • Hand-cut from the famous black-footed Spanish Pork Leg	31.-
<b>BRESAOLA</b>	Cured Beef Tenderloin • Spinach Leaf • Pear	26.-
<b>PECORINO</b>	Seared Black Truffle Cheese • Slow Cooked Pear	26.-
<b>TEGAMINO</b>	Pan-Fried Eggs • Black Truffle Puree • Cheese	24.-
<b>BURRATA</b>	250 gr Cheese • Tomato • Oregano • Basil <b>Suggested For 2 Guests</b>	38.-
<b>FRITTO</b>	Sicilian Deep-Fried Baby Calamari • Mayonnaise	29.-
<b>TARTARA</b>	Raw 100g Mazara del Vallo Red Prawns Tartare • Lemon Dressing	29.-

## insalata

100% Locally Singapore Grown - Zero Pesticides

salad	<b>SPINACI</b>	Spinach Leaf • Honey - Balsamico • Parmigiano	21.-
	<b>CAVOLO</b>	Wild Black Tuscan Kale • Gorgonzola Dressing • Pistachio	21.-

## zuppa

soup

<b>GIORNO</b>	Daily Seasonal Soup of the day	18.-
<b>CIOPPINO</b>	Prawns Bisque • Tomato • Orange Zest	21.-
<b>FUNGHI</b>	Mixed Mushrooms Velouté • Bread Crouton	18.-

All prices are subject to 10% service charge and the prevailing taxes

## risotto

carnaroli rice

<b>TARTUFO</b>	Mascarpone • Black Truffle Puree	35.-
<b>ORO</b>	Iranian Saffron Pistils • Sicilian Sea Urchin Sauce A Homage to legendary dish since 1574	35.-

## pasta

### secca

dried

durum wheat d.o.c. GRAGANO  
(Gluten free pasta available)



<b>SPAGHETTI</b>	Seafood • Fish • Pepperoncino Chilli • Tomato	29.-
<b>ANGEL HAIR</b>	Crab Meat • Chilli • Tomato • Garlic	26.-
<b>PENNE</b>	Broccoli • Sun-Dried Tomatoes • Cappers • Chilli	24.-
<b>RIGATONI</b>	48 Hours Braised Beef "Bolognese" Ragout	26.-

## pasta

### fresca

homemade

(Gluten free pasta available)

<b>FETTUCCINE</b>	Lobster • San Marzano Tomatoes • Basil	42.-
<b>STRACCI</b>	Whole Wheat Pasta • Wild Boar • Cheese	29.-
<b>ORECCHIETTE</b>	Prawns • Its Own Bisque • Orange	29.-
<b>GNOCCHI</b>	Potato Dumpling 48 Hours Slow Cooked Duck Ragout	29.-

## Ravioli

homemade

<b>PLIN</b>	Flat Small Ravioli • Goat Cheese and Fine Herbs Mixed Vegetables Ragout "Bolognese" Style	24.-
<b>RAVIOLI</b>	Veal • Cheese Fondue • Mushrooms	26.-

## pesce

fish



<b>MERLUZZO</b>	Roasted Cod Fish • Crushed Rosemary Potatoes Aged Balsamico	42.-
<b>BRANZINO</b>	Stewed Seabass • Black Olives • Sicilian Capers Lemon Zests • Broccoli	38.-
<b>POLPO</b>	Octopus Tentacles Grilled • Smoked Eggplant Pulp	38.-

## carne

meat

<b>MILANESE</b>	300 gr Breaded Veal Chop • Tomatoes • Spinach Leaf Salad • Lemon	62.-
<b>FILETTO</b>	250 gr Beef Tenderloin • Black Truffle Puree • Green Asparagus	54.-
<b>MAIALE</b>	200 gr Slow Cooked Pork Belly • Black Figs • Red Wine • Honey	38.-
<b>AGNELLO</b>	8 Hours Slow Cooked Lamb Ribs • Carrot Puree	38.-

## GRILLERY

USING OAKWOOD FIRED OVEN

### dry aged

Cooking Time 45 minutes



**TOMAHAWK** 1.5 kg (For 2 - 3 Person) 218.-  
**Wet-aged for 2 weeks & Dry-aged for 2 weeks**  
 Tasmania, Australia • 200 days Grain-fed

**RIBEYE HOLSTEIN BEEF** 5 generation Family Producer 300 grams 69.-  
**60 days dry-aged in 12 years Macallan whisky** 500 grams 92.-  
 U.S. Premium Natural Beef • 400 days grain-fed  
 No Antibiotics, Hormones Free, Sustainable Practise

**ABBACCHIO GRILLED SPRING LAMB** 4 pieces 52.-  
 Canterbury, New Zealand • Naturally Free-range

**CONTORNO**  
 side dish Mashed Potatoes 9.- Grilled Green Asparagus 12.-  
 Broccoli 9.- Roasted Rosemary Potatoes 9.-

# DESSERT

## gelati

gelato

<b>CIOCCOLATO</b>	85% Dark Chocolate	6.- per scoop
<b>CARAMELLO</b>	Salted Caramel	
<b>CREMA</b>	Milk – Vanilla 80's Style	

## sorbetti

sherbet

<b>SANGUINA</b>	Sicilian Blood Orange	6.- per scoop
<b>YUZU</b>	Japanese Yuzu	
<b>MANGO</b>	Alphonso mango from India	

## cioccolato

85% Venezuelan Dark Chocolate Single Origin

### CROSTATA

Baked Chocolate Tart • Crema Ice Cream  
10 Minutes Cooking Time

16.-

### FORESTA NERA

Black Forest "My Way" • Black Cherries

16.-

### CUBO

Pure Chocolate In A Cube • Almond Milk

16.-

## classico

classic

### PANNA COTTA

Double Crème Vanilla Flan • Roasted Black Pepper

16.-

### TIRAMISU

1956 Recipe • Mascarpone • Coffee • Biscuits • Cacao

16.-

### BABÀ

Nepolitan Sponge Cake Soaked in Rum liquor  
• Whipped Cream

16.-

### AFFOGATO

Vanilla Gelato • Single Espresso

16.-