



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

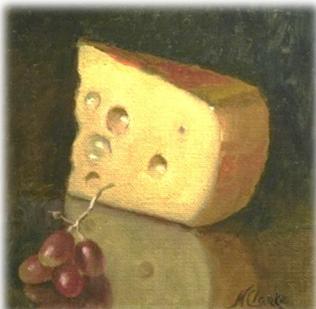
Matured caviar, rich in abundant play of many notes of taste, truly immerses in the world of old sensations.

• 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.-

Insalata

salad

SPINACI	Spinach Leaf • Honey - Balsamico • Parmigiano	21.-
MISTA	Mixed Green Leaf Salad • Green Tomato Dressing	21.-

carpaccio

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

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

inizio

starters

AFFETTATI	Chef Selection Cold Cuts • Pickles	26.-
IBÉRICO	100 grams • Hand-cut from the famous black-footed Spanish Pork Leg	31.-
BRESAOLA	Cured Beef Tenderloin • Spinach Leaf • Pear	26.-
PARMA HAM	21 Month Ham • Black Figs	26.-
PECORINO	Seared Black Truffle Cheese • Slow Cooked Pear	26.-
TEGAMINO	Pan-Fried Eggs • Black Truffle Puree • Cheese	24.-
BURRATA	250 gr Cheese • Tomato • Oregano • Basil Suggested For 2 Guests	38.-
FRITTO	Sicilian Deep-Fried Baby Calamari • Mayonnaise	29.-
FOIE GRAS	Duck Liver Pan Fried • Red Currant Sauce • Bruschetta Bread	30.-
TARTARA	Raw 100g Mazara del Vallo Red Prawns Tartare • Lemon Dressing	29.-

zuppa

soup

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

risotto

carnaroli rice

TARTUFO	Mascarpone • Black Truffle Puree	35.-
ORO	Iranian Saffron Pistils • Sicilian Sea Urchin Sauce A homage to the legendary dish from the 15 th century	35.-
POPE FRANCIS	Mixed Vegetables • Italian Parsley Juice The late Pope Francis's favourite - as served during during the historic visit to Singapore in 2024.	35.-

pasta

secca

dried

durum wheat d.o.c. GRAGANO
'Bronze die-cut method from Gragnano'



SPAGHETTI	Puglia's Clams 'Veraci' • White Wine Sauce	29.-
ANGEL HAIR	Crab Meat • Chilli • Tomato • Garlic	26.-
PENNE	Broccoli • Sun-Dried Tomatoes • Cappers • Chilli	24.-
RIGATONI	48 Hours Braised Beef "Bolognese" Ragout	26.-

pasta

fresca

homemade

(Gluten free pasta available)

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

Ravioli

homemade

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

pesce

fish



MERLUZZO	Roasted Cod Fish • Crushed Rosemary Potatoes • Aged Balsamico	42.-
AL SALE	Whole Mediterranean Seabass Baked in Sea Salt Crust • Black Olives-Oregano Sauce • Broccoli	42.-
POLPO	Sicilian Octopus Tentacles Grilled • Paprika Mashed Potato	38.-

carne

meat

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

GRILLERY

USING OAKWOOD FIRED OVEN

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.-
Wet-aged for 2 weeks & Dry-aged for 2 week		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.-
	Broccoli	9.-
	Grilled Green Asparagus	12.-
	Roasted Rosemary Potatoes	9.-

DESSERT

gelati

gelato

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

sorbetti

sherbet

SANGUINA	Sicilian Blood Orange	6.- per scoop
YUZU	Japanese Yuzu	
MANGO	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.-
GIANDUJA Piemonte Hazel Nut Chocolate Tart ' <i>"From my Childhood Memories"</i>	16.-

classico

classic

PANNA COTTA Double Crème Vanilla Bourbon Flan • Roasted Black Pepper – Honey	16.-
TIRAMISU 1956 Recipe • Mascarpone • Coffee • Biscuits • Cacao	16.-
BABÀ Napolitan Sponge Cake Soaked in Rum liquor • Whipped Cream	16.-
AFFOGATO Vanilla Gelato • Single Espresso	16.-



The
MACALLAN
HIGHLAND SINGLE MALT
SCOTCH WHISKY

Macallan Harmony Collection Pairing

\$138++ per guest

Each Serve of Whisky is 3 cl of liquid.
The full tasting flight (4) is served at once so you can sample
and decide on your favourite food and whisky combinations

HARMONY I

Rich Cacao * Fine Cacao

HARMONY II

Intense Arabica * Smooth Arabica



ANTIPASTI

Raw Beef Tenderloin Carpaccio,
Black Truffle Puree, Whole Hazelnuts 'Tonda'



PASTA

'Stracci' Whole Wheat Pasta,
Deboned Duck Leg "Anatra" Ragout, Gremolata Herbs



CARNE

Slow Cooked Pork Belly "Porchetta",
Black Figs, Balsamico-Honey



DOLCI

85% Venezuelan Single Origin Dark Chocolate,
Amarena Black Cherries

OSO Ristorante is honoured to be the first restaurant in South-East Asia
recognised as The Macallan Spiritual Home.



The **MACALLAN**[®]

	Single	Double	Bottle
CLASSIC CUT 2023 RELEASE	19	34	288
SHERRY OAK 12 Year Old	17	29	280
SHERRY OAK 18 Year Old	45	80	950
SHERRY OAK 25 Year Old			4500
SHERRY OAK 30 Year Old			8888
RARE CASK	40	75	790

FROM OSO'S VAULT - FINE & RARE

A selection of our finest and rarest single malts, these releases each have their own unique story to tell of the mastery behind its making.

GORDON & MACPHAIL SPEYMALT **Single**

CASK #1188
Distilled 2002 • 21 YEAR OLD •
ABV:56.5% 108

CASK # 10046805
Distilled 2001 • 21 Year Old • ABV:
55.4% 108

CASK # 9544
Distilled 2002 • 20 Year Old • ABV:
55.9% 95

CASK # 1178
Distilled 2002 • 19 Year Old • ABV:
57.3% 83

CASK # 13603601
Distilled 2003 • 19 Year Old • ABV:
58.3% 83