



## Set Menus

These are sample sets menus based on our signature dishes well-liked by our guests.

We can further customise your menu accordingly to your preference, dietary and budgetary requirement.

These menus are available with a minimum of 4 guests or more.

Dishes and ingredients in the menu are subjected to changes due to seasonal changes and/or market availability.

We will require your choice of menu 2 working days before / 5 working days required for larger groups and whole restaurant reservations.

For group size of 4 - 20pax, No pre-order food choices unless you wish to.

For larger groups, we recommend a fixed Starter, Pasta and Dessert course to ensure a smoother service dining.

### **Dietary Requirements**

For guests with dietary restriction e.g. vegan, gluten free, no pork, lard... etc, we can replace the any of dishes in each course accordingly.

Please contact us at 6327 8378 for assistance, Grazie mille and we look forward welcoming you to OSO.

kindest OSO regards,  
Diego, Stephane & the OSO family



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**Signature 3 course \$88++**  
**Available Lunch/ Dinner**

**STARTERS**

**TUNA**

Raw Tuna Loin Carpaccio Marinated in Beetroot,  
Balsamico – Orange

*Or*

**BURRATA**

Burrata Cheese, Ripe Tomatoes, Tomato Sabayon (v)

**OSO**

**MAINS**

**LOBSTER**

Fettucine Pasta, De-Shelled Baby Lobster, It's own Bisque Sauce

*Or*

**FISH**

Roasted “Merluzzo” Mediterranean Black Cod Fish Fillet,  
Rosemary Potato & Balsamico Reduction

*Or*

**PORK**

Slow Cooked Pork Belly “Porchetta”, Black Figs, Balsamico-Honey

*Or*

**BEEF**

Gratinated Beef Tenderloin “Filetto”, Grilled Green Asparagus

**OSO**

**DESSERT**

1956 recipe Mascarpone Cheese “Tiramisu” Cake (v)

*Or*

Double Cream Vanilla Flan “Panna Cotta”  
Black Pepper Caramel Sauce





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**4 course Signature \$98++**

**ANTIPASTI**

Burrata Cheese, Ripe Tomatoes, Tomato Sabayon (v)

*Or*

Sicilian Raw Tuna Loin Carpaccio Marinated in Beetroot,  
Balsamico – Orange



**PRIMI**

Angel Hair Pasta ‘From Gragnano’  
Parmigiano Sauce, Black Truffle Puree and Grated Black Truffle (v)

*Or*

Angel Hair Pasta ‘From Gragnano’  
Crab Meat, Pepperoncino Chilli, Tomato, Garlic



**SECONDO**

Roasted “Merluzzo” Mediterranean Black Cod Fish Fillet,  
Rosemary Potato & Balsamico Reduction

*Or*

Slow Cooked Pork Belly “Porchetta”, Black Figs, Balsamico-Honey

*Or*

Gratinated Beef Tenderloin “Filetto”,  
Grilled Green Asparagus



**DOLCI**

1956 recipe Mascarpone Cheese “Tiramisu” Cake (v)

*Or*

Double Creme Vanilla Bourbon Flan “Panna Cotta”,  
Roasted Black Pepper - Honey Sauce





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**5 course Signature \$110++**

**ANTIPASTI**

Burrata Cheese, Ripe Tomatoes, Tomato Sabayon (v)

*Or*

Sicilian Raw Tuna Loin Carpaccio Marinated in Beetroot,  
Balsamico – Orange



**PRIMI**

Angel Hair Pasta ‘From Gragnano’  
Parmigiano Sauce, Black Truffle Puree and Grated Black Truffle (v)

*Or*

Angel Hair Pasta ‘From Gragnano’  
Crab Meat, Pepperoncino Chilli, Tomato, Garlic



**PESCE**

Roasted “Merluzzo” Mediterranean Black Cod Fish Fillet,  
Rosemary Potato & Balsamico Reduction



**SECONDO**

New Zealand Lamb Ribs ‘Agnello’ slow cooked 8 hours,  
Mustard Sauce, Carrots Puree

*Or*

Slow Cooked Pork Belly “Porchetta”, Black Figs, Balsamico-Honey

*Or*

Gratinated Beef Tenderloin “Filetto”,  
Grilled Green Asparagus



**DOLCI**

1956 recipe Mascarpone Cheese “Tiramisu” Cake (v)

*Or*

Double Creme Vanilla Bourbon Flan “Panna Cotta”,  
Roasted Black Pepper - Honey Sauce



**4 course \$138++**

(Plated for each guest)

Max 20 guests only

**ANTIPASTO MISTO**

21 Month Parma Ham, Served With Black Figs

&

Burrata Cheese, Tomato Sabayon

&

Raw Tuna Loin Carpaccio marinated in Beetroot,

Balsamico - Orange



**PASTA BIS**

Angel Hair Pasta 'From Gragnano',

Black Truffle Sauce, Parmigiano

&

'Stracci' Whole Wheat Pasta,

Braised Tuscan Wild Boar, Red Wine



**'MAIN**

Roasted "Merluzzo" Mediterranean Black Cod Fish Fillet,

Rosemary Potato & Balsamico Reduction

*Or*

8 Hours Slow Cooked Lamb Ribs,

Carrot Puree, Mustard Sauce

*Or*

Gratinated Beef Tenderloin "Filetto",

Grilled Green Asparagus



**DOLCI**

85% Venezuelan Single Origin Dark Chocolate,

Amarena Black Cherries Sauce 'Black Forest' (v)

&

1956 recipe Mascarpone Cheese "Tiramisu" Cake (v)



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**Signature 5 course \$158++ (Sharing Appetizer)**

**SHARING FOR THE TABLE** (1 for every 4pax)

Parma Ham 21 Month Ham, Black Figs

Sicilian Deep-Fried Baby Calamari Squid

Burrata Cheese, Ripe Tomatoes, Tomato Sabayon (v)



**STARTER**

Poached Crab Meat and Smoked Cauliflower Timbale

With Avruga Caviar – Lemon



**PASTA**

Ravioli Veal with Cheese Fondue, Mushrooms

*Or*

Angel Hair Pasta ‘From Gragnano’, Black Truffle Sauce (v)



**MELAZANE**

Roasted “Merluzzo” Mediterranean Black Cod Fish Fillet,  
Cauliflower Puree & Balsamico Reduction



**SECONDO**

New Zealand Lamb Ribs ‘Agnello’ slow cooked 8 hours,  
Mustard Sauce, Carrots Puree

*Or*

Slow Cooked Pork Belly “Porchetta”, Black Figs In Balsamico-Honey

*Or*

Gratinated Beef Tenderloin “Filetto”, Grilled Green Asparagus



**DOLCI**

1956 recipe Mascarpone Cheese “Tiramisu” Cake (v)

&

Double Creme Vanilla Bourbon Flan “Panna Cotta”,  
Roasted Black Pepper - Honey Sauce

