



LUNCH da OSO

3 Course Lunch \$38⁺⁺

STARTER

PROSCIUTTO

Parma Pork Ham served with White Truffle - Parmigiano Cream
Or

TUNA Loin Poached with Herbs Served Cold, with Its Own Sauce, Cappers and Extra Virgin Olive Oil Pearls
Or

BURRATA 120 Grams Cow Milk Cheese With Marinated In Beetroot, Basil Pesto and Green Asparagus
Or

SOUP

Thick Creamy Roasted Cauliflower with Cumin, Avruga Caviar
* vegetarian option without caviar
Or

add \$18⁺⁺ **HALF BOSTON LOBSTER IN 2 WAYS**

Poached Served Cold, Spicy Mayonnaise and Its' Own Hot Broth

main

FETTUCINE HOME-MADE PASTA

With Slow Cooked Oxtail Ragout and Gremolata
Or

LASAGNA HOME-MADE PASTA

Baked In Layer with Crab, Its Own Bisque Béchamel
Or

SEABASS

Mediterranean Seabass Fillet Gratinated with Sea Urchin Sauce "Thermidor" and Zucchini
Or

BEEF

Slow Cooked Short Rib with Bone-in With Black Pepper, Mashed Potatoes
Or

add \$18⁺⁺ Oyster Beef Rare butcher's tender cut from the hip of a cow

250 GRAMS SPANISH STEAK Grilled Medium Rare Served With Honey-Balsamico Comfit of Colourful Carrots

DESSERT

CHEESE

Black Truffle Pecorino Sheep Milk, Honeycomb [v]
Or

CHOCOLATE

85% Dark Venezuelan Chocolate, Black Figs, Caramelized Red Wine Sauce [v]
Or

BLUEBERRY Marinated and served with Vanilla Ice Cream [v]
Or

MOUSSE Mascarpone 'Spuma', Candied Orange-Fruits [v]

By the Glass

NEGRONI ... \$12⁺⁺

APEROL SPRITZ ... \$12⁺⁺

ITALIAN BEER ... \$10⁺⁺
Menabrea Lager Draft

SPARKLING WINE ... \$12⁺⁺
Astoria Prosecco, N.V

WHITE WINE ... \$12⁺⁺
Astoria Pinot Grigio,
Veneto, 2024

RED WINE ... \$16⁺⁺
Illuminati Riparosso
Montepulciano
D'abruzzo, Abruzzo, 2022

NON-ALCOHOL BEER ... \$8⁺⁺
Clausthaler ORIGINAL



Relax Iced Tea – Probiotics & Ashwagandha
...\$4.80⁺⁺

0 Sugar - Low Calorie - All Natural
Product of Singapore

Lychee Rose

Grape Acai

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