



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**

# White Asparagus Season

## From Bassano, Italy D.O.P



The white asparagus of Bassano is a highly prized vegetable is grown in the Veneto region, including in the area of Bassano del Grappa.

The story of the vegetable is accidental; in the 1500's Bassano was hit with a hailstorm destroying the asparagus crop, forcing the farmers to harvest the part underground.

Its white color due to the lack of sunlight, the farmer was astounded to find how tasty and tender it was and began to cultivate it underground.

White asparagus is considered a rare delicacy in the culinary world, and is so prized in parts of Europe that the harvest season spawns large-scale festivals.

Each portion is 150 grams

### **CLASSIC**

Poached White Asparagus Served With Clear Butter and Hollandaise Sauce

29.-

### **SOUP**

Thick Creamy White Asparagus Soup, Avruga Caviar

20.-

### **PASTA**

Homemade "Fettuccine" Pasta With 2 Years Aged Parmigiano, White Asparagus Sauce

29.-

### **COATED**

Hot White Asparagus Coated With Freshly Grated Parmigiano, Hollandaise Sauce

29.-

### **ROASTED**

Roasted White Asparagus In Black Truffle Sauce

29.-

### **BAKED**

Coated White Asparagus With Smoked Pancetta Bacon, Red Wine Reduction

29.-

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

## 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

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

## 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>PARMA HAM</b>	21 Month Ham • Black Figs	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>FOIE GRAS</b>	Duck Liver Pan Fried • Red Currant Sauce • Bruschetta Bread	30.-
<b>TARTARA</b>	Raw 100g Mazara del Vallo Red Prawns Tartare • Lemon Dressing	29.-

## 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.-

## risotto

carnaroli rice

<b>TARTUFO</b>	Mascarpone • Black Truffle Puree	35.-
<b>ORO</b>	Iranian Saffron Pistils • Sicilian Sea Urchin Sauce A homage to the legendary dish from the 15 <sup>th</sup> century	35.-
<b>POPE FRANCIS</b>	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'



<b>SPAGHETTI</b>	Puglia's Clams 'Veraci' • White Wine Sauce	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>AL SALE</b>	Whole Mediterranean Seabass Baked in Sea Salt Crust • Black Olives-Oregano Sauce • Broccoli	42.-
<b>POLPO</b>	Sicilian Octopus Tentacles Grilled • Paprika Mashed Potato	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 • Green Asparagus	38.-

## GRILLERY

USING OAKWOOD FIRED OVEN

Cooking Time 45 minutes

<b>TOMAHAWK</b>	1.5 kg (For 2 - 3 Person)	218.-
<b>Wet-aged for 2 weeks &amp; Dry-aged for 2 weeks</b>		
Tasmania, Australia • 200 days Grain-fed		
<b>RIBEYE HOLSTEIN BEEF</b>	5 generation Family Producer	300 grams 69.-
<b>Wet-aged for 2 weeks &amp; Dry-aged for 2 week</b>		500 grams 92.-
U.S. Premium Natural Beef • 400 days grain-fed		
No Antibiotics, Hormones Free, Sustainable Practise		
<b>ABBACCHIO GRILLED SPRING LAMB</b>	4 pieces	52.-
Canterbury, New Zealand • Naturally Free-range		
<b>CONTORNO</b>		
side dish	Mashed Potatoes	9.-
	Broccoli	9.-
	Grilled Green Asparagus	12.-
	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

<b>CROSTATA</b> Baked Chocolate Tart • Crema Ice Cream <b>10 Minutes Cooking Time</b>	16.-
<b>FORESTA NERA</b> Black Forest "My Way" • Black Cherries	16.-
<b>GIANDUJA</b> Piemonte Hazel Nut Chocolate Tart ' <i>"From my Childhood Memories"</i>	16.-

## classico

classic

<b>PANNA COTTA</b> Double Crème Vanilla Bourbon Flan • Roasted Black Pepper – Honey	16.-
<b>TIRAMISU</b> 1956 Recipe • Mascarpone • Coffee • Biscuits • Cacao	16.-
<b>BABÀ</b> Napolitan Sponge Cake Soaked in Rum liquor • Whipped Cream	16.-
<b>AFFOGATO</b> 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**<sup>®</sup>

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