



OSO Ristorante, a contemporary fine Italian restaurant, established in 2004 by two long-time friends, Diego Chiarini & Stephane Colleoni.

Nestled on the top floor of Oasia Hotel Downtown, an iconic award-winning vertical garden hotel, you will experience Italian cuisine from across the regions of Italy in an understated elegance of industrial elements and vintage décor - delightful in the day to romantic when night falls.

100 Peck Seah Street, 27TH Floor, Oasia Hotel Downtown, S079333
T: 63278378 / 98271224 E: reservations@oso.sg

Conveniently located within 1 minute walk from Tanjong Pagar Mrt Exit A
Parking available on the 4th & 5th Level of the hotel as well as various street parking along

Standard Operation Hours:

Lunch ~ Monday to Friday ~ 11.45am - 3.00pm (last order: 2pm)

Dinner ~ Monday to Saturday ~ 6pm – 10.30pm (last order: 9.45pm)

Saturday Lunch Close and Sundays Close [Available for Full Restaurant Buyout Events]

Notable Events

His Holiness Pope Francis's visit to Singapore

The OSO team was extremely blessed to prepare, cook and served meals for his His Holiness, the late Pope Francis and his entourage.



Official Restaurant - Amerigo Vespucci @ Singapore

OSO is honored to be part of the activities surrounding this magnificent 93 year-old ship renowned worldwide as "the most beautiful ship in the world" as it makes its' historical stopover in Singapore as part of its' global grand voyage.



Italian Cuisine: a UNESCO Intangible Cultural Heritage

Chef/Co-owner Diego Chiarini was recently appointed by the Italian government as one of the appointed Ambassador of Italian gastronomic quality.

Italian cuisine is more than just food - it's a celebration of culture, tradition and connection, where cooking is an act of love and care for family, friends and guests.

Restaurant [More layouts available and customizable. Detailed and specific layout will be specially provided for your actual events]

Total indoor capacity (inclusive of private rooms) ~ 108 – 110 seated guests. (120 guests if 1 table extends outwards the alfresco outdoors)

Total capacity for standing cocktail/buffet style events (combining with outdoor alfresco) ~ 220 guests

Video Links from previous events

Video 1

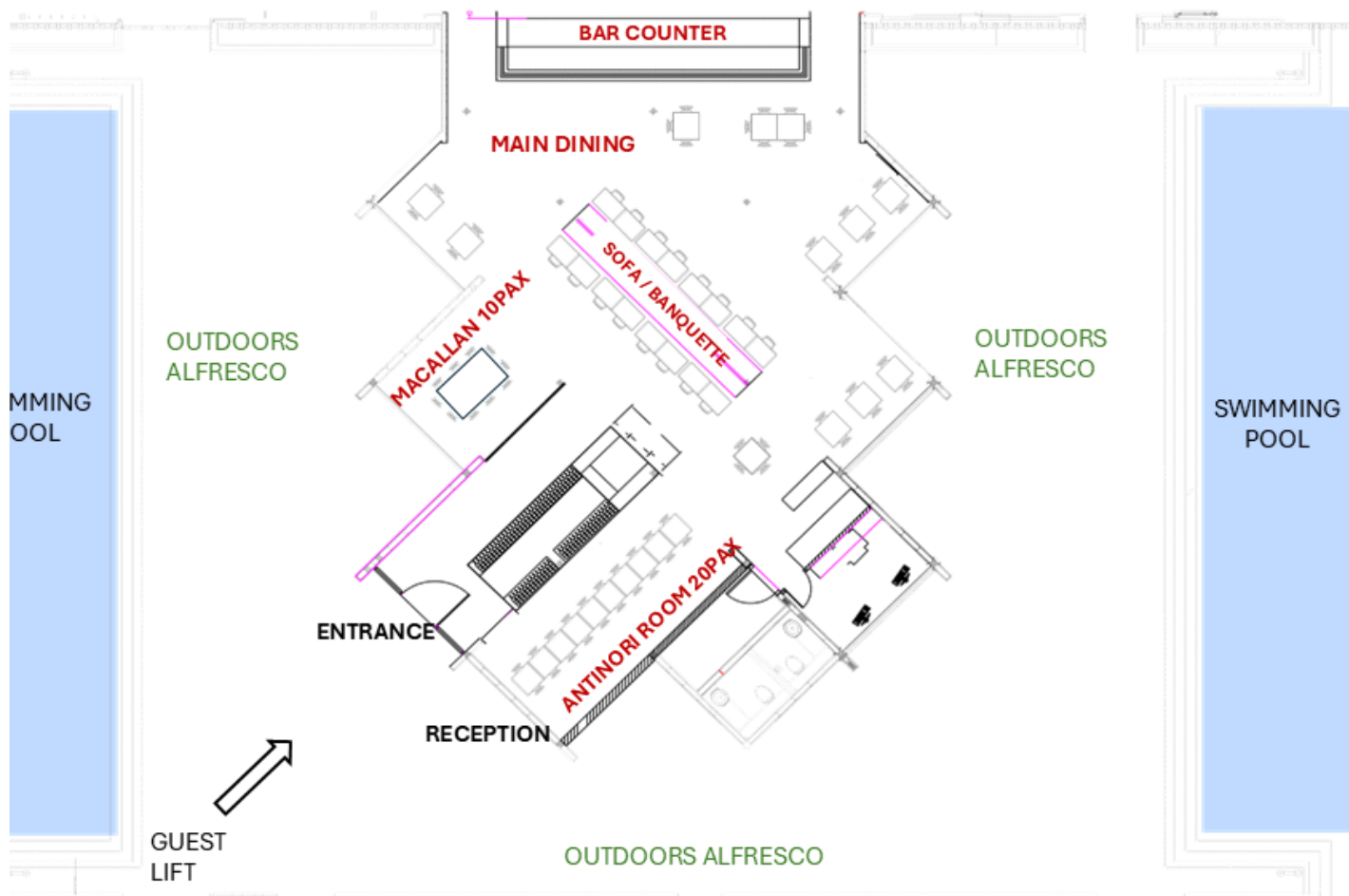
Video 2

Video 3

Sample Table Layouts & Photos

Full Seated Layout

Standing Buffet & Canape



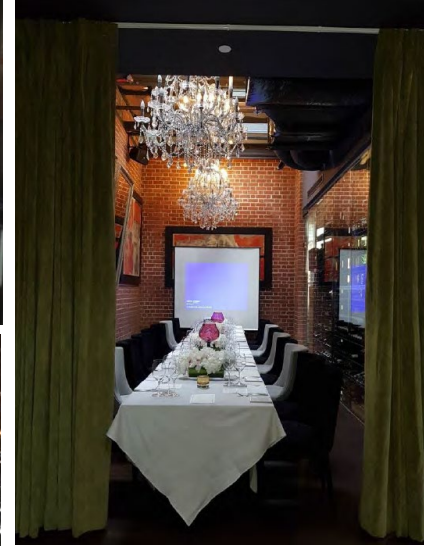
Antinori Room

20 guests with curtains closed for full privacy.

Max 36 guests with table extended outwards of the room (with access to alfresco outdoors).

14 guests with a projector and screen

The alfresco outdoors by the poolside for welcome reception / pre-dinner reception can be arranged without venue fee.



Macallan Room

The MACALLAN®

8 guests with curtains closed or **10 guests** with curtains open

The alfresco outdoors by the poolside for welcome reception / pre-dinner reception can be arranged without venue fee.



Spaces

[Various areas & layouts for your well-rounded dining experiences]
[No additional venue fee for welcome reception/ pre-dinner drinks at the alfresco outdoors]

Unique Semi-Private [Combining the indoor tables with alfresco outdoors by the poolside]

Max 22 guests A combination using tables from indoors extending into the alfresco outdoors. Fully sheltered with ceiling fans and outdoor air cooler. Non-smoking tables.



Banquette / Sofa Seats

16 - 20 guests You may request for a long, continuous seating arrangement using two or three tables adjacent to our banquette in the main dining room. A gap is kept between the tables for guests to move in/out easily.



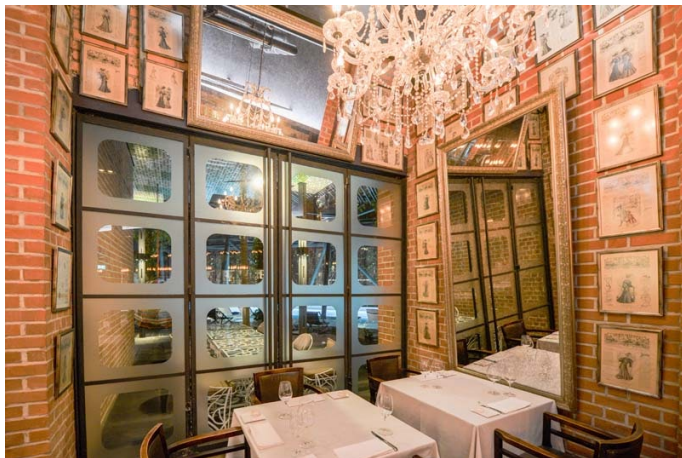
Spaces

[Various areas & layouts for your well-rounded dining experiences]

[No additional venue fee for welcome reception/ pre-dinner drinks at the alfresco outdoors]

Tables by the Windows

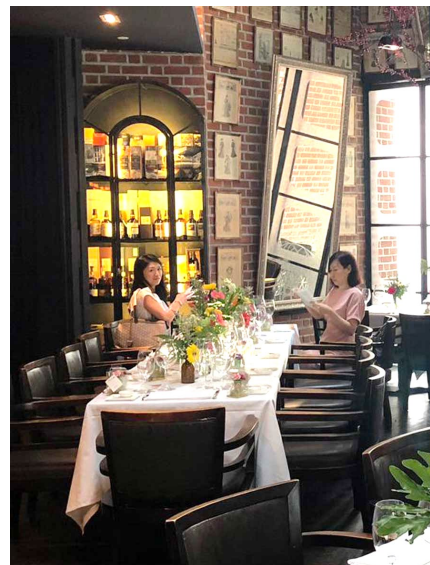
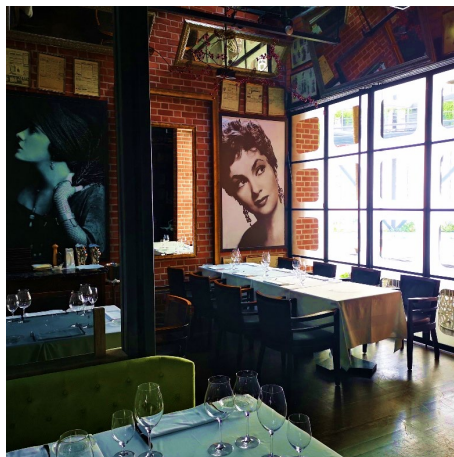
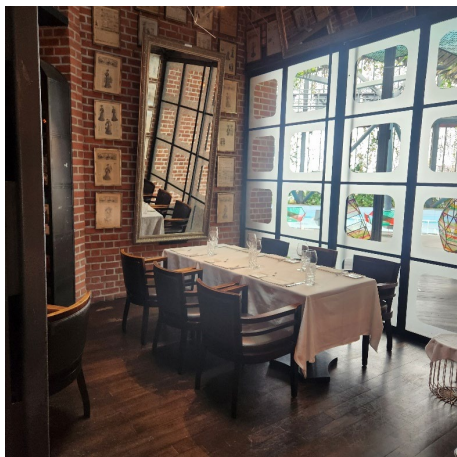
4 - 10 guests The tables are set in different corners of the restaurant's full-length windows overlooking the poolside area.



Corner Indoor Table

8 - 18 guests

A charming corner table located at the back of the main dining area. Set by the bar and OSO's Caroni Rum display, offering a degree of privacy from other diners.



Al-Fresco Outdoors by the Poolside

Total standing capacity 50 – 70 guests on 1 side of the poolside.
Combined this with the indoors to increase guests capacity to 220 – 250 guests.

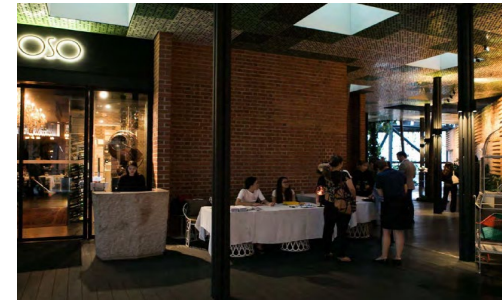
Sheltered with ceiling fans.

Suitable for welcome reception, canape + buffet style networking sessions

Cocktail tables and partial outdoor tables and chairs can be provided.

* Note: Hotel guests may still access the pool but will not come into your event space.

Other amenities e.g. portable mic, speaker, short-throw projector and screen provided.





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



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

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





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





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)



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

