



# LUNCH da OSO

3 Course Lunch \$38<sup>++</sup>

## STARTER

**FOIE GRAS** 60 Grams Pan Fried Coated with Polenta Corn Flour, Slow Cooked Onion and Bruschetta Bread

Or

**COD** Smoked Loin In Carpaccio Style with Sour Crème and Avruga Caviar, Lemon Zest

Or

**BUURATA** 120 Grams Cow Milk Cheese Served With Cherry Tomatoes and Hot Garlic-Oil and Chilli Comfit (v)

Or

**SOUP** (vegetarian option available)

Green Asparagus-Spinach Thick Creamy Served With Cooked Crab Eggs and Spicy Olive Oil

Or

**HALF BOSTON LOBSTER IN 2 WAYS** add \$18<sup>++</sup>

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

Or

**CAVIAR OSCIETRA** 10 Grams add \$21<sup>++</sup>

Russia Sturgeon Served with Sour Crème, Blinis, Sliced Cucumber

## By the Glass

**NEGRONI** ... \$12<sup>++</sup>

**APEROL SPRITZ** ... \$12<sup>++</sup>

**ITALIAN BEER** ... \$10<sup>++</sup>  
Menabrea Lager Draft

**SPARKLING WINE** ... \$12<sup>++</sup>  
Astoria Prosecco, N.V

**WHITE WINE** ... \$12<sup>++</sup>  
Astoria Pinot Grigio,  
Veneto, 2024

**RED WINE** ... \$16<sup>++</sup>  
Illuminati Riparosso  
Montepulciano  
D'abruzzo, Abruzzo, 2022

**NON-ALCOHOL BEER** ... \$8<sup>++</sup>  
Heineken 0%



**Curated Culture**



**Relax Iced Tea –  
Probiotics & Ashwagandha**  
...\$4.80<sup>++</sup>

0 Sugar - Low Calorie - All Natural  
Product of Singapore

Lychee Rose  
Grape Acai

## MAIN

**LASAGNA** Baked Homemade with Crab Meat and Its Own Bisque Béchamel and Pink Pepper

Or

**TAGLIOLINI SQUID INK PASTA** 'Back To The 80s',  
In House Smoked Salmon, Vodka Liquor Pink Creamy Sauce

Or

**SEABASS** Pan Fried with Tomatoes and Served with Basil Pesto

Or

**CHICKEN "CORDON BLEU"** Leg Deboned Breaded,  
Filled With Toma Cheese and Pancetta Ham In Mashed Potato

Or

**BEEF TENDERLOIN** add \$16<sup>++</sup>

120 Grams "Filet Mignon" Pan Fried with Coffee, Hazelnut-Rosemary, Carrots as Garnish

## DESSERT

**CHEESE "WHY NOT"** Toma Cow Milk, Oak Wood Baked with Black Pepper, Served with Italian Acacia Flower Honey

Or

**PURE**

85% Venezuelan Dark Chocolate 'Ugly', Liquor Rum-Raisin [v]

Or

**CAKE** Baked Almond and Orange with Confit Zest

Or

**AFFOGATO 'MY WAY'** Mascarpone Mousse with Candied Fruits  
Served with Hot Vanilla Sauce [v]

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