



LUNCH da OSO

3 Course Lunch \$38⁺⁺

STARTER

SERRANO 3 Years Cured Pork Ham, Knife Sliced Served With Warm Parmigiano "Budino" Flan

Or

SCOTTISH SALMON 100 Grams Smoked Carpaccio, Sour Crème And Crispy Capers, Pearl Dressing

Or

BUURATA 120 Grams Cow Milk Cheese With Raw Vegetables Ratatouille "Caponata" Marinated In Balsamico-Olives [v]

Or

SOUP

Thick Creamy Potato With Braised Whole Black Truffle [v]

Or

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

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

Or

CAVIAR OSCIETRA 10 Grams add \$21⁺⁺

Russia Sturgeon Served with Sour Crème, Blinis, Sliced Cucumber

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⁺⁺
Heineken 0%



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

0 Sugar - Low Calorie - All Natural
Product of Singapore

Lychee Rose
Grape Acai

MAIN

ANGEL HAIR PASTA With Braised "Tuscan" Pork Ragout In White Wine With "Gremolata" Herbs

Or

TAGLIOLINI SQUID INK PASTA With Octopus - Cherry Tomatoes In Garlic-Oil And Chilli Comfit A.O.P.

Or

CRAB Baked Spider Crab Meat In Shell With Cauliflowers-Basil Pesto, Its Own Garnish And Bisque Sauce

Or

BEEF Cheek Slow Cooked With Onions-Red Wine And Served With Smoked Eggplant Pulp

Or

BABY SCALLOPS add \$12⁺⁺

150 Grams "Cappesante" Breaded With Pesto Served In With Broccoli-Mashed Potatoes

DESSERT

CHEESE "WHY NOT" Toma Cow Milk, Oakwood Baked With Black Pepper, Served with Italian Acacia Flower Honey

Or

PURE

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

Or

MOUSSE Mascarpone Vanilla "Spuma" With Grounded Coffee And Caramelised Espresso [v]

Or

RASPBERRIES "Lamponi", Lemon Crème And Its Own Juice [v]