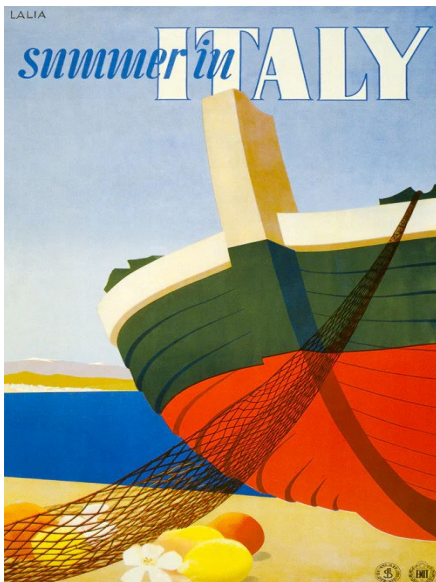




By the Glass

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

LUNCH da OSO

3 Course Lunch \$38++

STARTER

SERRANO 3 Years Cured Pork Ham Sliced, Bruschetta Bread And Napolitan Spinach "Friarielli"

Or

SILICIAN TUNA Tartare Served With Beetroot Jelly In Cubes In Shallot-Red Wine Dressing, Olive Oil In Pearls

Or

BUURATA 120 Grams Cow Milk Cheese With Black Truffle And Smoked Eggplant Pulp [v]

Or

SOUP

Thick Carrot-Cumin, Cooked Crab Eggs In Spicy Chilli Oil

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

main

ANGEL HAIR PASTA With Oso's Classic Crab Meat In Tomato-Pepperoncino Chilli "Arrabbiata" Sauce

Or

LASAGNE HOMEMADE PASTA With Beef Ragout And Smoked "Scamorza" Béchamel Sauce

Or

BABY SCALLOPS 150 Grams "Cappesante" Breaded With Basil Pesto And Roasted Cauliflower

Or

BEEF Cheek Slow Cooked With Onions-Red Wine Served With Mashed Potatoes

Or

SIRLOIN add \$15++

200 Grams 100 Days Grain Fed Beef Simply Grilled And Served With Summer Pumpkin Puree

DESSERT

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

Or

CHOCOLATE Beignet Filled With Crème, Coated With Chocolate "Profiterole" Style, Red Wine-Amarena Cherry Sauce [v]

Or

PUDDING Baked "Budino" With Candied Orange-Ginger-Rum Raisin [v]

Or

RASPBERRIES Tart Filled "Lamponi" Crème, Its Own Sauce [v]

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