



By the Glass

NEGRONI ... \$12⁺⁺

APEROL SPRITZ ... \$12⁺⁺

MENABREA BEER ... \$10⁺⁺

SPARKLING WINE ... \$12⁺⁺

WHITE WINE ... \$12⁺⁺
Pinot Grigio, Veneto, 2024

RED WINE ... \$16⁺⁺
Riparosso Montepulciano
D'abruzzo, Abruzzo, 2022

HEINEKEN 0% ... \$8⁺⁺



1946 ITALIAN JUICES

...\$5.80⁺⁺

Green Apple

Italian Pear

Peach



Curated Culture

**Relax Iced Tea –
Probiotics & Ashwagandha**
...\$5.80⁺⁺

0 Sugar - Low Calorie - All Natural
Product of Singapore

Lychee Rose

Grape Acai

LUNCH da OSO 3 Course Lunch \$38⁺⁺

STARTER

DUCK Breast Smoked Thinly Sliced, Watercress Salad, Green Tomato Compote

Or

LANGOUSTINE Fresh Served Raw In 2 Ways -
Tartare with Vegetable "Scapece" & Carpaccio, Sour Crème-
Lime-Pink Pepper

Or

BURRATA 120 Grams Cow Milk Cheese Marinated In Beetroot-
Basil Pesto Sauce, Cherry Tomatoes [v]

Or

SOUP

Thick Creamy Black Truffle Soup, Bread Croutons [v]

Or

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

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

Or

CALVISIUS BLACK CAVIAR add \$21⁺⁺ *sustainable Northern Italy · size
2.8/3 mm*

10 Grams Tin White Sturgeon, Sour Crème, Blinis, Cucumber

main

VEGETARIAN DAILY MUSHROOM (please ask to our team)
Pan Fried With Garlic, Bread Crouton And Gremolata

Or

ANGEL HAIR PASTA Shrimps, Grated Broccoli With Anchovies In
Extra Virgin Oil-Garlic-Pepperoncino Chilli

Or

PENNE PASTA Braised Oxtail Ragout And "Gremolata" Herbs

Or

N.Z. SALMON Seared and Smoked Eggplant In Creamy Prosecco
Wine Sauce

Or

BEEF CHEEK Slow Cooked In Red Wine 'alla Barolo', Onions,
Mashed-Herbs Potatoes

Or

SIRLOIN add \$18⁺⁺ 200 Grams

100 Days Grain Fed Beef Grilled With King Oyster Mushroom

DESSERT

CHEESE Cow Milk "Toma" Black Figs-Red Wine Compote (v)

Or

GIANDUJA Double Cream "Crema Cotta", Roasted Hazelnut,
Cinnamon-Rosemary (v)

Or

CHOCOLATE 85% Dark, Caramelized Espresso Sauce (v)

Or

TART Lemon Custard With Whipping Cream (v)

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