



Set Menus

These are sample sets menus (minimum 4 guests) based on our signature dishes well-liked by our guests.

Many more bespoke menus can be curated based on seasonal ingredients such as White Asparagus from Bassano, White Truffles from Alba, to name a few.

We can further customise your menu accordingly to your preference, dietary and budgetary requirement.

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 - 30 guests, we do not require 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++

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 Creme Vanilla Bourbon Flan “Panna Cotta”,
Roasted Black Pepper - Honey Sauce







4 course Signature \$85++

ANTIPASTI

Burrata Cheese 'From Puglia', Ripe Tomatoes, Tomato Sabayon (v)

Or

Raw Sicilian Tuna Loin Carpaccio Marinated in Beetroot,
Balsamico – Orange



PRIMI

Flat Small Ravioli "Plin" filled with Goat Cheese and Herbs,
Black Truffle Puree and Grated Black Truffle (v)

Or

Orecchiette Pasta 'From Gragnano'
Crab Meat, Pepperoncino Chilli, Tomato, Garlic



SECONDO

Pan-Fried Mediterranean Seabass Fillet with Black Olives,
Capers, Lemon Zest, Broccoli

(+\$10++) Roasted "Merluzzo" Mediterranean Black Cod Fish Fillet,
Rosemary Potato & Balsamico Reduction

Or

Slow Cooked Pork Belly "Porchetta", Black Figs, Balsamico-Honey

Or

Slow-Cooked Wagyu Beef Cheek in Red Wine, Mashed Potatoes
(+\$15++) 120 gram 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 \$118++



ANTIPASTI

Burrata Cheese 'From Puglia', Ripe Tomatoes, Tomato Sabayon (v)

Or

Raw Sicilian Tuna Loin Carpaccio Marinated in Beetroot,
Balsamico – Orange



PRIMI

Flat Small Ravioli "Plin" filled with Goat Cheese and Herbs,
Black Truffle Puree and Grated Black Truffle (v)

Or

Orecchiette Pasta 'From Gragnano'
Crab Meat, Pepperoncino Chilli, Tomato, Garlic



PESCE

Roasted "Merluzzo" Mediterranean Black Cod Fish Fillet,
Rosemary Potato & Balsamico Reduction



SECONDO

Slow Cooked Pork Belly "Porchetta", Black Figs, Balsamico-Honey

Or

Gratinated Beef Tenderloin "Filetto", Grilled Green Asparagus

Or

New Zealand Lamb Ribs 'Agnello' slow cooked 8 hours,
Mustard Sauce, Potato Ratte Mashed



DOLCI

1956 recipe Mascarpone Cheese "Tiramisu" Cake (v)

Or

Double Creme Vanilla Bourbon Flan "Panna Cotta",
Roasted Black Pepper - Honey Sauce

