



1563 - 73 "Spring, Summer, Autumn, Winter" Giuseppe Arcimboldo

From the Four Seasons and the Produce of Mother Nature,
we cook Simply with Respect.

OSO PHILOSOPHY

"Fresh Ingredients has twenty-four qualities,
one each hour.

Our Mission is to Ensure guests savour
each and every quality."

Diego Chiarini, Cook / Owner

"I strive to make our guests happy
since I'm always very happy to see them."

Stephane Colleoni, Waiter / Owner

caviar

served on Ice with Cucumber and Fresh Blinis



RARE ALBINO STERLET STURGEON 24K – 999.9

Incredible rarity of the fish - 1 out of every 10,000.

A native to the Volga, Ural, Danube and Caspian sea.

It takes at least 6-8 years of waiting to get this caviar.

- Average size 1.5 - 2 mm
- Very light, pale yellow to golden
- Nuances of nuts, light sapidity

10g ... 72.- 50g ... 360.- 100g ... 720.-



RUSSIAN

The classical pearl with a perfect combination of taste and texture, that is what is a good caviar all about.

- Siberian Sturgeon Caviar • Average size 2.8 mm • Black to grey

50g ... 132.- 100g ... 261.-



MAJESTIC

An amazing grain size equal to which it is difficult to find even on the shores of the Caspian Sea in present days.

- Hybrid Sturgeon Caviar • Average size 3.3 mm • Dark Jade Green

50g ... 155.- 100g ... 299.-



OSCIETRA

Matured caviar, rich in abundant play of many notes of taste, truly immerses in the world of old sensations.

- Russian Sturgeon Caviar • Average size 3.2 mm • Grey, tint of gold

50g ... 175.-

formaggi

cheese 100%
Italian Origin

MIXED CHEESE PLATTER

Served with Celery, Red Radish, Olive Oil, Honey, Grilled Bread

❖ For 1 person ... 28.- ❖ For 2 person ... 38.-

insalata

salad

SPINACI Spinach Leaf • Honey - Balsamico • Parmigiano 35.-

MISTA Mixed Green Leaf Salad • Green Tomato Dressing 21.-

inizio

starters from sea of Mazara del Vallo Sicily

GAMBERO ROSSO	Red Prawns Raw In Carpaccio 'Àmmaru Rùssu • Orange - Pink Pepper Dressing • Frisee Salad	27.-
SCAMPI	Langoustine Raw In Carpaccio • Lime-Chives Dressing • Watercress	27.-
TONNO	Raw Tuna • Beetroot • Balsamico • Orange • Chives • Sicilian Bronte Pistachio	27.-
TUNNU	Raw Tuna Loin Knife Cut Tartare 'Tunnina ca cipudda' • Lemon-Basil-Cappers-Onion • Olive Oil	27.-
FRITTO	Sicilian Deep-Fried Baby Calamari • Mayonnaise	29.-

inizio

Oso's classics

AFFETTATI	Chef Selection Cold Cuts • Pickles	26.-
IBÉRICO	100 grams Hand-cut from the famous black-footed Spanish Pork Leg	31.-
BRESAOLA	Cured Beef Tenderloin • Spinach Leaf • Pear	26.-
CRUDO	Raw Beef Tenderloin • Black Truffle Puree • Hazelnuts	26.-
PARMA	21 Month Vintage Parma Ham • Black Figs	26.-
PECORINO	Seared Black Truffle Cheese • Slow Cooked Pear	26.-
TEGAMINO	Pan-Fried Eggs • Black Truffle Puree • Cheese	24.-
BURRATA	250 gr Cheese • Tomato • Oregano • Basil Suggested For 2 Guests-	38.-
FOIE GRAS	Duck Liver Pan Fried • Red Currant Sauce • Bruschetta	30.-

zuppa

soup

GIORNO	Daily Seasonal Soup of the day	18.-
CIOPPINO	Prawns Bisque • Tomato • Orange Zest	21.-
FUNGHI	Mixed Mushrooms Velouté • Bread Crouton	18.-

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

risotto

carnaroli rice

TARTUFO	Mascarpone • Black Truffle Puree	35.-
ORO	Iranian Saffron Pistils • Grated Dried Sturgeon Caviar "Bottarga" A homage to the legendary dish from the 15 th century	35.-
POPE FRANCIS	Mixed Vegetables • Italian Parsley Juice As served to the late Pope Francis's during his apostolic visit to Singapore in 2024.	35.-

pasta secca

italian durum wheat



Bronze die-cut method since 1912 d.o.c. Gragnano
Eggless Gluten Free Penne Pasta available

SPAGHETTI	Puglia's Clams 'Veraci' • White Wine Sauce	29.-
ANGEL HAIR	Crab Meat • Chilli • Tomato • Garlic	26.-
PENNE	Broccoli • Sun-Dried Tomatoes • Cappers • Chilli	24.-
RIGATONI	48 Hours Braised Beef "Bolognese" Ragout	26.-

pasta fresca

homemade

FETTUCCINE	Lobster • San Marzano Tomatoes • Basil	42.-
STRACCI	Whole Wheat Pasta • Wild Boar • Cheese	29.-
ORECCHIETTE	Shrimps • Its Own Bisque • Orange	29.-
GNOCCHI	Potato Dumpling • 48 Hours Slow Cooked Duck Ragout	29.-
LASAGNA	Ancient Style Baked Beef Oxtail Ragout 'Lasanum Roman Empire'	27.-

ravioli

homemade

PLIN	Flat Small Ravioli • Goat Cheese and Fine Herbs Mixed Vegetables Ragout "Bolognese" Style	24.-
RAVIOLI	Veal • Cheese Fondue • Mushrooms	26.-

pesce

fish

MERLUZZO	Roasted Cod Fish • Crushed Rosemary Potatoes Aged Balsamico	42.-
AL SALE	Whole Mediterranean Seabass Baked in Sea Salt Crust • Black Olives-Oregano Sauce • Broccoli	42.-
POLPO	Sicilian Octopus Tentacles Grilled • Paprika Mashed Potato	38.-
TONNO	Tuna Loin 'Mazara del Vallo-Sicily' Roasted San Marzano Tomato In Vine • Cold Parsley Salmoriglio"	38.-
SARDINE	From Selinunte-Sicily "A Beccafico" Baked With Lemon-Basil-Breadcrumb • Zucchini	32.-

carne

meat

MILANESE	300 gr Breaded Veal Chop • Tomatoes • Spinach Leaf Salad • Lemon	62.-
FILETTO	250 gr Beef Tenderloin • Black Truffle Puree • Green Asparagus	54.-
MAIALE	200 gr Slow Cooked Pork Belly • Black Figs • Red Wine • Honey	38.-

grillery

using oakwood fired oven [Cooking Time 45 minutes]

TOMAHAWK 1.5 kg (For 2 - 3 Person) Wet-aged for 2 weeks & Dry-aged for 2 weeks Tasmania, Australia • 200 days Grain-fed		218.-
RIBEYE BEEF Wet-aged for 2 weeks & Dry-aged for 2 week Tasmania, Australia • 200 days Grain-fed No Antibiotics, Hormones Free, Sustainable Practise	300 grams 500 grams	69.- 92.-
ABBACCHIO GRILLED SPRING LAMB 4 pieces Canterbury, New Zealand • Naturally Free-range		52.-
CONTORNO side dish		
Mashed Potatoes	9.-	Grilled Green Asparagus 12.-
Broccoli	9.-	Roasted Rosemary Potatoes 9.-
Mixed Mushrooms Pan-Fried, Garlics, Chives	18.-	
Friarielli Napolitan wild spinach cooked in cream	18.-	

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

dolci

dessert

pure

Dark Chocolate 100% Venezuelan Single Origin
(No Flour, Eggs, Butter) *vegan friendly

Please select your choice of sauce 16.-

NATURAL Pure all Natural

BLACK FOREST Black Cherry Liquor Sauce

NOCCIOLA Roasted Whole Hazelnuts, Rosemary-Cinnamon

GORGONZOLA Blue Cheese and Black Pepper

ESPRESSO Caramelized Arabica and Roasted Pistachio

classico

classic

PANNA COTTA Double Crème Vanilla Flan 'Ile Bourbon
Madagascar • Roasted Black Pepper-Honey 16.-

TIRAMISU 1956 Recipe • Mascarpone • Coffee
• Biscuits • Cacao 16.-

AFFOGATO Vanilla Gelato • Single Espresso 12.-

CROSTATA Baked Chocolate Tart • Crema Ice Cream
10 Minutes Cooking Time 16.-

GIANDUJA Piemonte Hazel Nut Chocolate Tart
"From my Childhood Memories" 16.-

torta

cake

WHITE CHOCOLATE MOUSSE—Pistachio—Lemon 16.-

BASIL MOUSSE—Almond—Raspberries 16.-

gelati

gelato

6.- per scoop

CIOCCOLATO
85% Dark Chocolate

CARAMELLO
Salted Caramel

CREMA
Milk – Vanilla 80's Style

sorbetti

sorbet *vegan

6.- per scoop

SANGUINA
Sicilian Blood Orange

YUZU
Japanese Yuzu

MANGO
Alphonso mango India



The
MACALLAN
HIGHLAND SINGLE MALT
SCOTCH WHISKY

Macallan Harmony Collection Pairing

\$138++ per guest

Each Serve of Whisky is 3 cl of liquid.
The full tasting flight (4) is served at once so you can sample and decide on your favourite food and whisky combinations.

Please do inform our staff for any dietary requirements.
suitable replacement dishes will be suggested for dietary

HARMONY I

Rich Cacao * Fine Cacao

HARMONY II

Intense Arabica * Smooth Arabica



ANTIPASTI

Raw Beef Tenderloin Carpaccio,
Black Truffle Puree, Whole Hazelnuts 'Tonda'



PASTA

'Stracci' Whole Wheat Pasta,
Deboned Duck Leg "Anatra" Ragout, Gremolata Herbs



CARNE

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



DOLCI

85% Venezuelan Single Origin Dark Chocolate,
Amarena Black Cherries

OSO Ristorante is honoured to be the first restaurant in South-East Asia
recognised as The Macallan Spiritual Home.



The **MACALLAN**[®]

	Single	Double	Bottle
CLASSIC CUT 2023 RELEASE	19	34	288
SHERRY OAK 12 Year Old	17	29	280
SHERRY OAK 18 Year Old	45	80	950
SHERRY OAK 25 Year Old			4500
SHERRY OAK 30 Year Old			8888
RARE CASK	40	75	790

FROM OSO'S VAULT - FINE & RARE

A selection of our finest and rarest single malts, these releases each have their own unique story to tell of the mastery behind its making.

GORDON & MACPHAIL SPEYMALT **Single**

CASK #1188

Distilled 2002 • 21 YEAR OLD • 108
ABV:56.5%

CASK # 10046805

Distilled 2001 • 21 Year Old • ABV: 108
55.4%

CASK # 9544

Distilled 2002 • 20 Year Old • ABV: 95
55.9%

CASK # 1178

Distilled 2002 • 19 Year Old • ABV: 83
57.3%

CASK # 13603601

Distilled 2003 • 19 Year Old • ABV: 83
58.3%