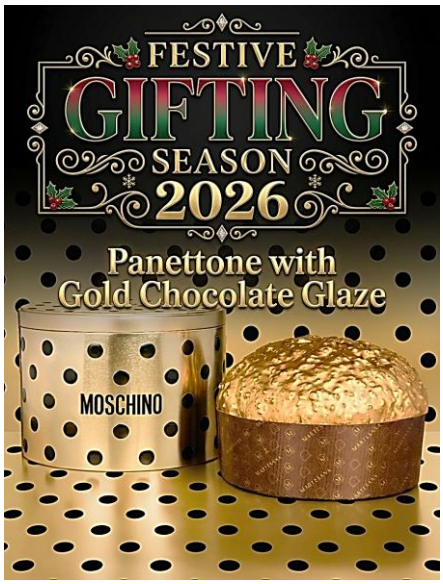

By the Glass

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

MENABREA 0% ... $8++

Yoga

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 4 Course Lunch $48++

entrée

BURRATA Cheese, Black Truffle in 2 ways- Pesto & Grated
Or
FOIE GRAS Terrine, Champagne Jelly, Bruschetta Bread
Or
SMOKED SALMON Scottish Thinly Sliced, Fried Cappers, Sour Lemon Crème
Or
SOUP Thick Smoky-Creamy Cauliflower Soup, Avruga Caviar
Or
HALF BOSTON LOBSTER add $18++
Poached Served Cold, Spicy Mayonnaise
Or
CALVISIUS BLACK CAVIAR add $21++ *Northern Italy, size 2.8/3 mm*
10 Grams Tin White Sturgeon, Sour Crème, Blinis, Cucumber

pasta

ANGEL HAIR PASTA Saffron - Sea Urchin Sauce, Fresh Marinated Tuna Cube
Or
LASAGNA PASTA Homemade Baked, Turkey Ragout In Sweet Corn Béchamel
Or
MUSHROOM RAVIOLI, "Alfredo" White Truffle-Parmigiano Sauce

main

VEGETARIAN DAILY MUSHROOM (please ask to our team)
Pan Fried With Garlic, Bread Crouton
Or
TONNO Sicilian Tuna Loin, With Rolled Eggplant Parmigiana
Or
SPRING LAMB Ribs 8 Hours Slow Cooked With Clove, Mashed Potatoes, Watercress
Or
PORK SAUSAGE Classic "Good Luck Year-End Cotechino", Lentils
Or
BEEF WAGYU add $21++ 100-Gram Tenderloin, White Radish, Black Truffle

dessert

CHEESE Mixed Italian Cheese Platter With "Acacia" Honey
Or
PISTACHIO Baked Pistachio Timbale, Dark Chocolate Sauce (v)
Or
MARRON GLACE Chestnut Vanilla Double Cream 'Panna Cotta'
Or
GELATO Infused White Truffle, Vegetarian Charcoal Crumble (v)

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