OSO

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SHARING GOOD FOOD & TIMES 22 YEARS

BY COLLEONE & CHIARINI

FESTIVE GIFTING SEASON 2026

BORSARI®

PASTICCERI IN VENETO DAL 1902

The origin of the prestigious brand Borsari It binds to Verona. In the heart of the city of love stands the famous Porta Borsari, whose name Tiziano Golfetti was inspired by the opening of the first artisan pastry shop, back in 1902.



Pandoro Classico box

Classic with butter

Pandoro® is an Borsari trademark registered in both name and form. This pandorata-based leavened cake is carefully made, selecting the best ingredients. In the classic version, the delicate notes of butter stand out. The Cuor di Pandoro® is wrapped by hand and, inside the package, a icing sugar sachet is included with which to sprinkle the cake before serving

S$ 38 (1kg)



Panettone with pears and chocolate

Seeded pears and chocolate chips

The flagship product of the Borsari, the pear and chocolate panettone is a timeless classic that combines everyone's tastes. Made with pears subjected to a low sugar grade candy that retains all the flavor and scent of the fruit. A dark chocolate is then used that does not overwhelm the very delicate flavor of the pear, giving the product a unique and recognizable taste.

S$ 58 (1kg)

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3 Days advance order required

Email: reservations@oso.sg Whatsapp: (+65) 9827 1224



Limoncello Panettone

Limoncello cream and candied lemon peel

The timeless Christmas dessert meets the freshness of lemons in panettone with limoncello cream. The soft dough is enriched with candied lemon peel and stuffed with limoncello cream.

S$ 58 (1kg)



Marrons glacés panettone

Chestnut Cubes and Cream

The soft goodness of our panettone is enriched by the sweetness of the marrons glacés. The dough was blended with Italian candied whole marrons glacés, all stuffed with a chestnut cream. Tasting it, you perceive the amiable mellowness of chestnuts, being immediately catapulted into a strongly connoted sensory context.

S$ 58 (1kg)

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Olivieri 1882 has been an artisan pastry shop for 140 years, specializing in the production of handmade panettone, pandoro, and colomba.



Superclassic | Panettone Roberto Cavalli by Olivieri 1882

S$ 150 (1kg)

From the iconic elegance of Roberto Cavalli and the craftsmanship of Olivieri 1882, leading name in the world of artisanal pastry, comes this unique creation, dedicated to the most discerning lovers of Italian excellence in taste: the Roberto Cavalli by Olivieri 1882 Panettone.

The packaging of this Special Edition reflects the luxurious and glamorous style of Roberto Cavalli with a refined tin box that features the iconic Ray of Gold print, making this panettone a perfect gift for the holidays.

Our panettone is made only with natural sourdough and the dough passes through a triple fermentation. We fill it with crowns raisins and candied oranges. You can find little black dots of Bourbon vanilla inside. Panettone is a rich but highly digestible cake, thanks to the usage both of first quality raw materials and of long fermentation techniques. It's completely free from preservatives, semi-finished products, flavorings and vegetable fats. 100% prepared by hand with passion since 1882, in keeping with tradition.

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DOLCE & GABBANA

Dolce&Gabbana and Fiasconaro bring creativity and the art of pastry-making together in a tribute to Sicily.





Barocco Bianco di Sicilia

Salted Caramel , White Chocolate

Barocco Bianco di Sicilia is made with caramelised white chocolate nuggets and salted caramel pearls, coated in white chocolate.

The tin is inspired by the decorative stuccoes of Sicilian Baroque architecture.

Completely made in Italy, bringing together the highest expressions of fashion and pastry making.

S$ 138 (1kg)

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3 Days advance order required

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Chocolate Panettone with Sicilian Orange

Sicilian Candied Orange & Chocolate Chips

A panettone with a bold character, perfect for those seeking a refined alternative to more conventional flavours.

The cocoa dough, enriched with candied Sicilian orange peel, is presented in a cylindrical tin adorned with golden details and embossed decorations.

S$ 138 (1kg)

3 Days advance order required

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Tangerine Panettone

Sicilian Candied Orange

The soft and unmistakable-scented candied tangerine pieces enhance the aroma and fluffiness of the naturally leavened dough of this delicious new panettone.

S$ 138 (1kg)

3 Days advance order required

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MOSCHINO ♥ Pasticceria Martesana

Made with one of the oldest Sourdoughs (Lievito Madre) in all of Milan.
Martesana is considered as the top Milanese Pastry Maker, recognized at the peak of Italian Haute Patisserie (Alta Pasticceria).



MOSCHINO COFFEE GOLD
S$ 250 (1kg)

Panettone Coffee-flavoured Dough with white chocolate notes Covered with Gold Chocolate Glaze and Chopped Piedmont IGP Hazelnuts.

Limited Edition Moschino Metal Tin

Includes individual carrier bag Air-Flown

MOSCHINO GOLD CLASSIC

S$ 250 (1kg)

Panettone with Gold Chocolate Glaze Covered with Chopped Piedmont IGP Hazelnuts, filled with Candied Italian Oranges and Raisins.

Limited Edition Moschino Metal Tin

Includes individual carrier bag Air-Flown

3 Days advance order required
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Pasticceria Scarpato
Dolci lievitati dal 1888

GAMBERO ROSSO
Awarded Top Italian Food by Gambero Rosso

We are a Veronese pastry shop that measures our work in dough, rest, and carefully repeated gestures. Since 1888, time has been our most important recipe.



Salted Pistachio & Chocolate Chip Panettone

Delicious dark chocolate chips nestle in a soft dough leavened for 72 hours, where they meet a rich cream handmade by our pastry chefs.

A delight with lightly salted "Pistacchio verde di Bronte DOP."

S$ 88 (1kg)



Tokyo-Style Chocolate Panettone With Matcha Tea And Strawberry

A fresh and delicious strawberry filling encased in a dough enriched with matcha tea and milk and dark chocolate chips: an oriental flavor for a panettone that has found its perfect ending.

S$ 78 (800g)

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3 Days advance order required

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A pillar of Italian heritage since 1905, Fabbri is home to iconic products like the legendary Amarena cherries - made following a secret family recipe handed down through generations. Each of Fabbri's elegant creations has tradition, passion, and family values at its heart.



Panettone Cuor di Amarena Fabbri

Panettone with Amarena Fabbri Cherries Decorative Hand Wrap

S$ 78 (1kg)

Two beloved Christmas treats, two delicious ways to enjoy Amarena Fabbri 1905 & Amarena Fabbri 🍒. 🍒

The Panettone brings together a soft, fragrant crumb and tempting pieces of Amarena cherries, while Pandoro pairs its golden, airy texture with a smooth, fruity jam filling. Serve them after a festive meal, enjoy a slice with your favourite hot drink, or share them with the people who make the season special. 🎄 fermentation techniques. It's completely free from preservatives, semi-finished products, flavorings and vegetable fats. 100% prepared by hand with passion since 1882, in keeping with tradition.

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3 Days advance order required

Email: reservations@oso.sg Whatsapp: (+65) 9827 1224