



# OSO RISTORANTE

## THE MACALLAN MENU

### WHISKY JELLY

Crabmeat, Watercress Salad

The Macallan 12 Years Fine Oak

### FOIE GRAS CRÈME

Whisky Reduction

The Macallan 12 Years Double Cask

### BEEF TENDERLOIN CARPACCIO

Whisky Crumble, Beetroot

The Macallan 12 Years Sherry Oak

### HOT SMOKED SEA SCALLOP

Caviar, Cauliflower Puree

The Macallan 15 Years Fine Oak

### KUROBUTA PORK BELLY GRATINATED

Braised Chestnuts

The Macallan Rare Cask

### CARAMELISED BANANAS

Whisky

Service charge at 10% and government taxes applies.  
Our team members will be on hand to assist with any dietary requirement.

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Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

#### Venue:

OSO Restaurant  
27<sup>th</sup> Floor, Oasia Hotel Downtown  
100 Peck Seah Street

#### Date:

Monday, 2 April 2018 –  
Sunday, 29 April 2018

#### Time:

Lunch: 12pm – 2.30pm  
Dinner: 6pm – 10.30pm

#### Price:

\$158++ / pax

#### Chef:

Diego Chiarini



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