



OSO Macallan 5-Course Menu

Each Course is served with 2 CL Whisky

Roasted Plum with Smoked Pork Bacon
THE MACALLAN 12 YEARS FINE OAK

Venue:

*OSO Ristorante
Oasia Hotel Downtown
27th Floor
100 Peck Seah Street*

Date:

*Monday, 2 July 2018 –
Sunday, 15 July 2018*

Time:

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

Price:

\$128++ / pax

Additional \$24++

to pair with

*The Macallan Rare Cask
for the Dessert Course*

Chef:

Diego Chiarini

*Beef Tenderloin Tartare
Marinated with Whisky*

THE MACALLAN 12 YEARS DOUBLE CASK

Veal Ravioli

in Mushroom Sauce & Chestnuts

THE MACALLAN 12 YEARS SHERRY OAK

Slow-Cooked Pork Belly “Maiale”

with Black Figs & Balsamico-Honey

THE MACALLAN 15 YEARS FINE OAK

*70% Dark Hot Chocolate Crostata with
Milk Ice Cream*

THE MACALLAN RARE CASK

(Additional \$24++)

**

Service charge at 10% and government taxes applies.

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