

**AN EVENING OF ITALIAN GASTRONOMY AT OSO RISTORANTE
WITH THE WINES OF BADIA A COLTIBUONO**

Day & Date : 18 July 2023, Tuesday
Time : From 6.30pm
Venue : OSO Ristorante
100 Peck Seah St, 27th Floor Oasia Hotel Downtown,
Singapore 079333
Price : \$128.00++ / \$152.06 nett (Maybank Cardmembers Exclusive)
\$160.00++ / \$190.08 nett (Standard Price)
Dress Code : Smart Casual (no shorts, bermudas, singlets, slippers/sandals)

MENU

ANTIPASTI

Raw Tuna Loin Carpaccio
Marinated in Beetroot, Balsamico - Orange

2022 Badia a Coltibuono, 'RS', Vermentino, Toscana IGT



RISOTTO

Okome Japanese Shortgrain Rice 'Risotto Style'
with 36 months aged Parmigiano-Reggiano and Mixed Mushrooms

2020 Badia a Coltibuono, Chianti Classico DOCG



MAIALE

Slow Cooked Pork Belly 'Porchetta' Style
Black Figs Cooked in Sangiovese

2017 Badia a Coltibuono, Chianti Classico Riserva DOCG



FILETTO

Gratinated Beef Tenderloin 'Filetto' with Black Truffle Purée
served with Green Asparagus

2017 Badia a Coltibuono, 'Cultus Boni', Chianti Classico Riserva DOCG



DOLCI

Venezuelan 85% Dark Chocolate Single Origin
served with Caramalized Espresso Sauce

2015 Badia a Coltibuono, Sangioveseto, Toscana IGT

Menu and wine details are subject to change due to availability and seasonality of ingredients