



OSO Ristorante
WGS Celebratory Menu 2009

“World Gourmet Summit in 2009 Flavors”

20 to 26 April 2009 (Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

From

Land & Hill

Poached veal & raw beef
with apple, grape & wild arugula salad in hazelnut dressing

Garden & Farm

Ravioli filled with ricotta, broccoli, pumpkin & chicken in rosemary sauce

Sea & River

Pan-fried sea bass and scallops
with poached yabbie & trout with its own eggs in gresson

Forest & Soil

Roasted venison tenderloin
with chestnut, mushroom & potato in black truffle sauce & fresh blue berry

Seeds & Fruits

Dark chocolate, almond & cardamom in soup
frozen parfait, cake & mousse with orange & tomato

S\$98

All prices are subject to 10% service charge and 7% GST

Held In:

UNIQUELY
Singapore
visitsingapore.com

Jointly Organised By:



PETER KNIPP
holdings pte ltd

Proudly Presented By:



citibank