



The foundation of Japanese Whisky : 12 years of barrel aging

Venue:

OSO Ristorante, Singapore

Date:

Friday, 24 March 2017

Friday, 7 April 2017

Time:

7:00pm – 11:00pm

Price:

\$168 nett pp

Chef:



Diego Chiarini



BUY NOW



"To me, restaurants are the first cultural 'Embassy' of Italy."

Executive chef and co-owner, Diego Chiarini considers the ideal Italian cooking to be humble and comforting, and its true essence lies in the beautiful simplicity of ingredients discovered centuries ago.

MENU

a welcome with

The Yamazaki 12 Single Malt Whisky

paired with baked aged plum wrapped in bacon

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The Yamazaki 12 Watami Founder's Choice

sherry cask single malt whisky, served with a hand cut tartar of beef tenderloin marinated in whisky, on a green leaf salad

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Hibiki 12 blended Whisky

masterfully paired with potato dumpling gnocchi in "carbonara" sauce with pancetta bacon & whisky-marinated egg yolk

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Nikka Coffey Malt

playfully blended with slow cooked pork belly "porchetta" style with slow cooked whole black figs in whisky

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Hakushu 12 Single Malt Whisky

rounded of with 70% dark chocolate soup caramelized bananas with whisky

+

one year aged toma cheese with barley & whisky

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

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