

WORLD GOURMET *Summit*

WGS 21  
YEARS



## World Whisky Tour

*"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.

### Venue:

**OSO Ristorante, Singapore**

### Date:

**Saturday, 25 March 2017**

**Saturday, 8 April 2017**

### Time:

**7:00pm – 11:00pm**

### Price:

**\$288 nett pp**

### Chef:



**Diego Chiarini**



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### MENU

a welcome with

Kavalan Solist Amontillado - Taiwan  
served with whisky jelly & carabeem on watercress salad  
\*\*

Michelle Couvreur Overaged Malt Whisky - France  
foie gras crème with whisky reduction  
\*\*

Starward Malt Whisky - Australia  
coupled with beef tenderloin carpaccio, whisky crumble & beetroot  
\*\*

Hibiki 21 Blended Whisky - Japan  
masterfully paired with kurobuta pork belly gratinated on an open fire, served with braised chestnuts  
\*\*

Blue Label, 25 year old  
cask edition scotch whisky - Scotland  
matched with whole-wheat "stracci" pasta, wild boar ragout  
\*\*

Canadian Club - Canada  
paired with black truffle in tart served in a pan  
\*\*

Teeling Single Grain - Ireland  
served with hot smoked sea scallop & caviar, cauliflower puree  
\*\*

Eagle Rare 10 - year-old Bourbon – USA  
combined with grilled oak wood wagyu strip loin (5+) & pork chorizo with a side of potato  
\*\*

Amrut Spectrum Indian Malt Whisky – India  
rounded off with 70% dark chocolate soup & caramelized bananas on whisky  
\*\*

Puni Alba Italian Malt Whisky - Italy  
customized 1-year aged toma cheese with barley & whisky  
\*\*

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

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