

**OSO Ristorante featuring Absinthe
WGS Feature Activity Menu 2009**

“46 Bukit Pasoh Tour”

Tuesday 21 April 2009 | 7.00pm to 10.30pm

FINE CUISINE

GREAT WINES

UNIQUE DINING

Baretto Lounge

Welcome from 7pm to 8pm

Mixed ‘chupa chups’ of meat, cheese & fish

“Baretto” cocktail with vodka liquor basil, ginger & pineapple

OSO Ristorante

Starter from 8.05pm to 8.50pm

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

Sparkling Prosecco Bortolotti

Billecart-Salmon Room

Middle Course from 9pm to 9.15pm

Tartare of Hokkaido scallops with citrus dressing, caviar & seaweed tuile

Billecart-Salmon Champagne Brut

Azelia Saloon

Main Course from 9.15pm to 10pm

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

1999 Barolo Azelia

Absinthe

Dessert from 10pm to 10.30pm

Passion fruit soufflé with mango sherbet

Absinthe Liquor

S\$210

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

Held In:

**UNIQUELY
Singapore**
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