



**OSO Ristorante**  
**WGS Celebratory Menu 2009**  
**OSO Ristorante Executive Lunch**  
20 to 26 April 2009 (Lunch)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Lightly-smoked carpaccio of yellow tail king fish  
with soy-truffle dressing & baby cress

Pan-fried foie gras  
served with warm blinis & morello cherries

Crispy skin French duck breast  
with sweet potato-cumin mash, glazed sugar snaps & Jura wine reduction

*Or*

Roasted black cod served  
with olive crushed potatoes, wilted tatsoi & tapenade

Warm Valhrona chocolate tart with almond ice cream

Coffee or Tea  
Petit Four

**S\$60**

*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**