

OSTERIA ART, 2018 10

PLEASE NOTE:

1. Prices are subject to GST and service charge.
2. Menu is subject to change.
3. No exchanges or refunds on GastroMonth tickets will be made under any circumstances.
4. Only diners with valid reservation and payment will be entitled to the GastroMonth dining experience at the stated date and time.
5. Please purchase additional tickets at least 3 days in advance.

4-Course Dinner

\$ 8 4 + +

Hokkaido Scallop
with Roasted Cauliflower and Crispy Guanciale

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Wagyu Beef Cheek Tortellini
with Burnt Onion Cream, Girolle Mushrooms and Truffle Essence

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Dorper Lamb Shank
with Celeriac, Tonka Bean and Sumac

OR

Sable Fish
with Scampi & Tomatoes Dashi, Chard and Beluga Capers

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Valrhona Chocolate Millefoglie with Hazelnut and Caramelised Figs

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Coffee and Tea



MICHELIN Guide's Point of View

This well-dressed restaurant is operated by Il Lido Group (see Aura and Braci) and provides a touch of sophistication to accompany its Italian food. The kitchen adds some smart modern touches to classic dishes; specialities include tagliolini with crab and Pachino tomatoes; pappardelle with pork cheek and red wine; and rack of lamb with eggplant. A warm and welcoming bar leads into the restaurant which boasts a 1930s New York Italian vibe.

📞 +65 6877 6933

@ book@osteriaart.com

📍 55 Market Street, Singapore 048491

Opening Hours :

Monday to Friday

Lunch: 12.00pm to 2.30pm

Dinner: 6.30pm to 10.30pm

Saturday

Dinner: 6.30pm to 10.30pm