

THE GLENDRONACH PRESENTS AN EXCLUSIVE WHISKY DINNER AT OSO RISTORANTE

Date : 2 November 2018, Friday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : OSO Ristorante | 100 Peck Seah Street, 27th Floor, Oasia Hotel Downtown,
Singapore 079333
Price : \$126.40++ (HSBC Cardholders) | \$158.00++ (Other payment modes)
Dress Code : Smart Casual

Reception

30 months age Parmigiano cheese
Beef Tenderloin Tartar marinated with The GlenDronach

The GlenDronach 8 Year Old Sour Cocktail

Menu

Pan fried Scallops and Pork Pancetta Bacon
Served in Cauliflower Puree with Watercress Salad

The GlenDronach Hielam 8 Years



Cooked and slightly Smoked Salmon in Oak Wood, Roasted Dry Plum
Creamy Sauce in The GlenDronach

The GlenDronach Original 12 Years



Marinated and Glazed Duck Breast in The GlenDronach,
Foie Gras with Potato-Walnuts

The GlenDronach Allardice 18 Years



Marinated and Roasted Venison Loin in Spice
Cranberry Sauce and Chestnuts

The GlenDronach Parliament 21 Years



Coconut Water Sherbet

One Year Aged Cow Toma Cheese with The GlenDronach
White Truffle Cow Cheese
Baked 70% Dark Chocolate Soup, Caramelized Bananas with Whisky

The GlenDronach 24 Years Grandeur Batch 9



Freshly Brewed Lavazza Coffee or Tea

*Menu and pairing details accurate as at 01 October 2018 & subject to changes