

GRILLING IS OUR PASSION

At Opus Bar & Grill, we believe in serving sustainably sourced quality produce, prepared using simple methods to allow every ingredient to shine.

With a generous curation of prime cuts on our menu, the premium steaks are dry-aged in a custom designed dry-aging cabinet lined with Himalayan salt tiles to develop deeply flavoured, beautifully tender steaks and chops. The open-flame grill with charcoals and Jarrah wood is used to achieve the perfect char, caramelisation, and a tad of smoky sweetness.

Our vertical garden, sitting within the restaurant, provides the micro herbs used for each dish to marry impeccable flavours with presentation.

We are proud to be the first restaurant in Singapore to be certified and awarded the prestigious Marine Stewardship Council (MSC) ecolabel.

Our chefs continue to advocate for this cause by working closely with sustainable seafood suppliers to support sustainable fishing practices.

We hope you enjoy dining with us and look forward to welcoming you back soon.



OYSTERS

Freshly Shucked Chilled Oysters (S) (half | one dozen) \$32 | \$54
Served with tosazu vinegar, scallion, lemon wedge

Yuzu Koshō Oysters (S) (half dozen) \$36
Served with yuzu yellow pepper dressing, sea grapes

SOUP

Crustacean Bisque (S | D) \$25
Lobster and crab ravioli, edamame, scallion oil

Smoked Hokkaido Corn Velouté (V | D) \$18
Charred corn, crispy cancha corn, chive oil, shaved truffle, toasted brioche

P: Pork | N: Nuts | S: Seafood | D: Dairy | V: Vegetarian | VE: Vegan | GF: Gluten-free

Food allergies and intolerances:

We welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

If anyone in your party has a food allergy, kindly inform a member of the team before placing your order.

All prices are subject to 10% service charge and prevailing government taxes.



STARTERS

Crab Cake (S) Jumbo lump crabmeat, mango purée, wasabi mayo, pickled pineapple, caviar	\$29
Searred Hokkaido Scallops (S D GF) Served with smoked celeriac purée, clam, trout roe, chive oil, ginger flower	\$34
Sous Vide Octopus (S D GF) Served with warm yukon gold truffle potato puree, guindilla pepper, sundried tomato, concha corn, chive oil	\$30
Baked Bone Marrow Wagyu beef cheek ragoût, pickled mustard seed, ponzu aioli, sourdough toast	\$32
Bomba Arroz Rice with Calamari (S D) Squid ink rice, crispy calamari, wasabi aioli, shaved Parmesan cheese, crustacean chilli oil	\$25
Truffle Mushroom Arancini (V D) Herb cheese mousseline, pickled beech mushroom, truffle aioli, shaved truffle	\$24
Burrata Salad (V D) Fermented chitose cherry tomato, arugula, plum gel, basil cracker	\$28
Marinated Beetroot Salad (V D N GF) Whipped goat cheese cream, raspberry, mint, toasted walnut	\$23

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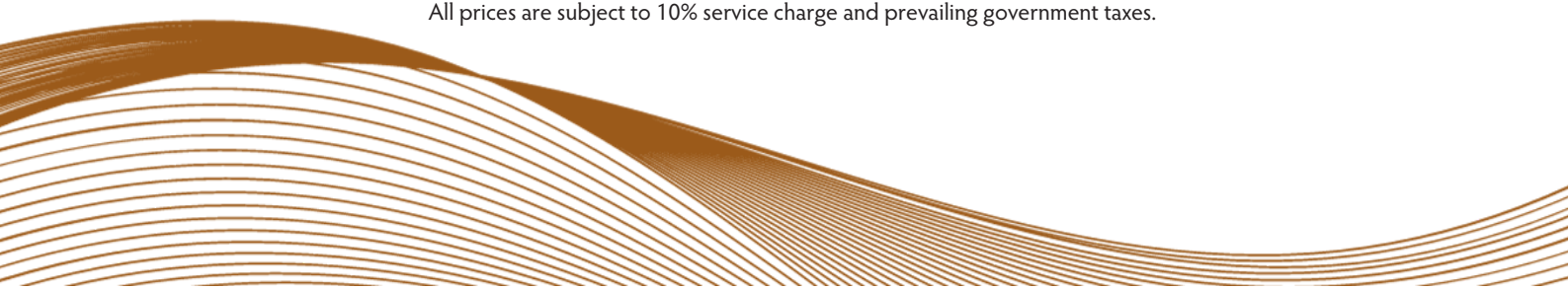
MAINS

Sous Vide Spiced Lamb Loin (D N) Za'atar spice, salmoriglio couscous, aubergine zaalouk, salsa criolla	\$44
Slow-Braised Wagyu Beef Cheek (D N) Braised summer squash, smoked potato purée, soy bordelaise jus, confit tomato	\$44
Coal-Roasted Spatchcock Chicken (S D) Koji with sanshō, tare glaze, nori mash, tamarind sauce, garlic sprout	\$42
Iberico Secreto Jowl (P D) Smoked celeriac purée, baby bok choy, crispy pork skin, raisin jus	\$38
Coal King Prawn Mafalda (S D) Smoked tomato coulis, Calabrian pepper, basil, crustacean oil	\$34
Cauliflower Steak (V D N) Cauliflower purée, okra, chimichurri, hazelnut	\$27
Charred Cabbage Steak (V D N) Herb cheese mousseline, shallot crisps, hazelnut snow, chilli oil	\$22
Opus Grill Burger (P D) Wagyu beef patty, fig onion jam, bacon, yellow Cheddar cheese, brioche bun, fries	\$35
Impossible Pork Burger (V) Impossible pork patty, chimichurri mayo, jalapeño pepper, baby cos, fries, pickled red cabbage	\$30

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FROM THE GRILL

ANGUS

100 Day Grain-Fed Beef Tenderloin, Argentina (300g)	\$65
100 Day Grain-Fed Hanger Steak MBS2, Australia (300g)	\$40
120 Day Grain-Fed Sustainably Farmed Ribeye MBS3, Australia (300g)	\$60
28 Months Grass-Fed Sustainably Farmed Striploin, Australia (300g)	\$58
28 Months Grass-Fed Sustainably Farmed Oyster Blade, Australia (300g)	\$43

WAGYU

Austige 100 Day Grain-Fed Oyster Blade MBS5, Australia (300g)	\$72
350 Day Grain-Fed Tajima Picanha MBS5, Australia (300g)	\$80
Grain-Fed Miyazaki Striploin A4, Japan (300g)	\$138
Firstlight Grain-Fed Ribeye MBS5, New Zealand (300g)	\$85

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SUSTAINABLE SEAFOOD

Whole Live Lobster 500G MSC (P S D G) Grilled lobster, paella, cherry tomato, 'nduja, lemon	\$82
Pan-Seared Norway Salmon ASC (S D GF) Charred leek, confit potato, clam velouté, caviar, crispy capers	\$44
Pan-Seared Halibut Fillet (S) Braised daikon, sweet pea, beech mushroom, kombu dashi nage, cordyceps, crustacean oil	\$42

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SHARING CUTS

Sanchoku Wagyu Tomahawk MBS4-5, Australia (1kg -1.2kg) Served with garlic sprouts	\$188
120 Day Grain-Fed Sustainably Farmed Bone-In Angus Ribeye MBS2, Australia (1kg -1.2kg) Served with garlic sprouts	\$166
Meat Feast Variety of four meats of the day	\$150
Wagyu Picanha & MSC Lobster (S D) 500g Wagyu picanha, responsibly & locally sourced Boston lobster	\$178
Grilled Seafood Sharing Platter (S D) Char-grilled premium MSC whole Boston lobster, MSC Atlantic scallops, locally sourced king prawns, 200g ASC Chilean salmon	\$158

ADD TO THE CUT

Half MSC Lobster (D)	\$41
Foie Gras	\$15
Roasted Bone Marrow	\$14

Single cuts include a choice of one sauce. Sharing cuts include a choice of two sauces.

Additional sauces are available upon request at \$5 each.

CHOICE OF SAUCE: Kampot Peppercorn | Black Truffle and Wild Mushroom |
Béarnaise (V | D | GF) | Argentinian Chimichurri (V | GF) | Soy Bordelaise

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SIDES

Opus Over-the-Top Fries (D) Dressed with foie gras fat, black truffle purée, Parmesan cheese	\$16
Char-grilled Broccolini (V D) Served with lemon zest, pecorino cheese	\$14
Orange Miso Glazed Coal-Roasted Heritage Carrots (V D N) Dressed with shaved hazelnut	\$14
Beef Fat Fingerling Potatoes (V D GF)	\$12
Cauliflower Au Gratin (V D)	\$12
Char-grilled Green Beans with Furikake, Lemon Zest (S)	\$12
Locally Farmed Organic Salad with Kumquat Vinaigrette (V)	\$12
Sautéed Local Mushrooms with Hazelnut Oil (VE N)	\$12
Smoked Pomme Purée (V D GF)	\$10
French Fries (VE)	\$8

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DESSERTS

Deconstructed Strawberry Rhubarb Tart (V | D | N) \$16
Rhubarb almond streusel shortbread tart, vanilla-infused crème patisserie, summer berries jelly, raspberry gel

Jivara Floral Garden (V | D | N) \$16
Passion Fruit Inspiration ganache, cassis micro sponge, dark chocolate cigars, Valrhona Jivara 40% praline milk chocolate lollipop

Snowy White Coconut Malibu (V | D | N) \$16
Snow white coconut gelato, roasted coconut crumble, sablé breton, lime-scented mango chutney with Malibu coconut rum, banana chips, pandan-infused micro sponge

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