

# WELCOME TO OPUS

## GRILLING IS OUR PASSION

At Opus, we take pride in serving quality and sustainably sourced produce, prepared using simple methods to allow every ingredient to shine. Each dish is cooked over an open-flame grill using charcoals and Jarrah wood, to achieve the perfect char, and smoky, caramelised flavours.

Our premium steaks are handpicked and dry-aged in our custom designed dry-aging cabinet lined with Himalayan salt tiles to develop deeply flavoured and beautifully tender steaks and chops.

We bring the freshest micro herbs to your plate and drinks directly from our vertical hanging garden, bringing together the impeccable flavours and the presentation like never before.

We are proud to be the first restaurant in Singapore to be certified and awarded the prestigious MSC ecolabel. Our chefs continue to advocate for this cause by working closely with sustainable seafood suppliers and support sustainable fishing practices.

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



MSC-C-54287  
Seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org).



ASC-C-00537  
Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. [www.asc-aqua.org](http://www.asc-aqua.org)

**Opus**  
BAR & GRILL

## OYSTERS

<b>Freshly Shucked Chilled Oysters (1 / 6 / dozen)</b>	6 / 28 / 45
mignonette sauce	
<b>Oysters Kilpatrick (half dozen)</b>	33
baked with bacon and worcestershire sauce	
<b>Seasoned Oysters (half dozen)</b>	32
caviar lime, olive oil caviar, white balsamic vinegar and fresh coriander	

## STARTERS

<b>Crab Cake</b> 	24
premium lump crab meat, mango wasabi mayonnaise, grapefruit salad, red shiso cress	
<b>Seared Atlantic Scallops</b> 	25
sweet corn purée, pickled fennel, edamame, pancetta crumbs	
<b>Crispy Calamari</b>	18
harissa aioli	
<b>Seared Tuna Carpaccio</b>	22
orange segments, pickled red onion, wasabi dressing, micro herbs	
<b>Wagyu Short Rib Croquettes</b>	26
slow-cooked wagyu short rib, shaved parmesan, corn puree	
<b>Seared Foie Gras</b>	25
caramelized pear, cherry wine compote, toasted brioche, duck jus	
<b>Watermelon &amp; Feta Salad</b>  	16
yellow and red watermelon, feta, white balsamic, micro mint	
<b>Butter Lettuce, Avocado &amp; Asparagus Salad</b>  	16
blue cheese and herb dressing, toasted pistachios	
<b>Crustacean Bisque</b>	22
lobster, gnocchi, green peas, cognac	
<b>Caramelised French Onion Soup</b>  	16
French bread, melted Gruyère	



vegetarian



pork



chef's suggestion

Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies. Prices are subject to 10% service charge and GST.

## SKEWERS

one / two

### Beef Tenderloin

28 / 50

grilled portobello mushrooms, red onions, barbecue sauce

### Tandoori Chicken

18 / 25

capsicum, coriander yoghurt

### Lamb Skewer

18 / 28

marinated 48 hours in a family recipe of Moroccan spices

### Jumbo Prawns

30 / 52

garlic butter

### Halloumi

15 / 24

summer squash, eggplant, herbed olive oil

### Impossible beef skewer

22

with mushroom, onion and home-made BBQ sauce 200g

## MAINS

### Smoked Risotto

28

leek, pecorino

add jumbo prawn

25

### New Zealand MSC Rockling Fish

41

potato salad, broccolini, aromatic sauce, chimichurri

### Locally Farmed Kühlbarra Barramundi

42

saffron and crab broth, green asparagus, baby carrots, confit potatoes, broccoli, micro shiso cress

### Saffron Seafood Risotto

32

sustainably sourced local prawns, mussels, clams with fresh herbs, green micro basil

### Opus Burger

35

wagyu beef patty, fig onion jam, bacon, comtè, garlic mayonnaise, truffle fries

### Plant-based Chicken Burger

33

brie cheese, fig onion jam, arugula, tomato, charcoal brioche bun



vegetarian



pork



chef's suggestion

# FROM THE GRILL

ALL OUR MEATS ARE GRILLED ON OUR SIGNATURE OPEN-FLAME GRILL FOR A DEEP SMOKY FLAVOUR.

## SINGLE CUTS

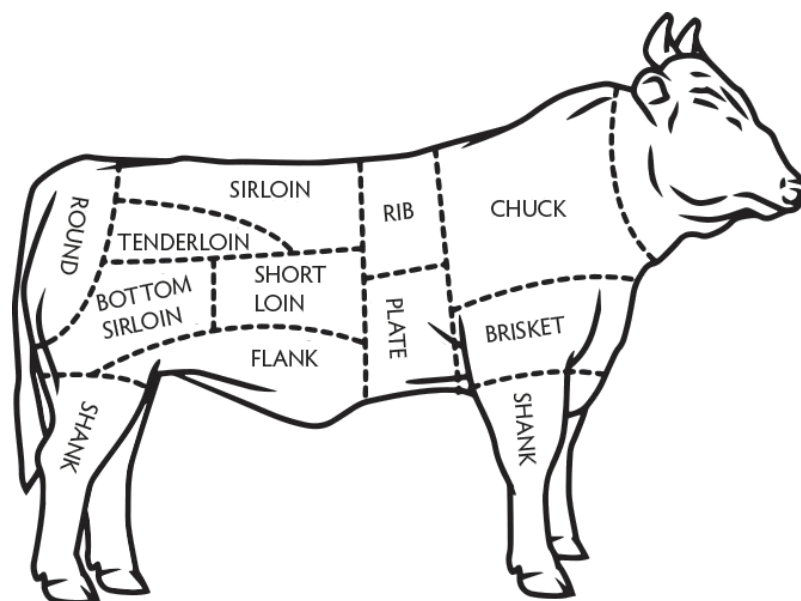
250g 150-day Grain-fed Angus Rib Eye / USA	62
250g 150-day Grain-fed Angus Tenderloin / Argentina	65
250g Tajima Wagyu Rib eye / Australia	88
300g Wagyu Sirloin / Australia	85

## TOP ANY CUT

Grilled Atlantic Scallop	8	Fried Hen's Egg	4
Grilled Jumbo Prawn	25	Seared Foie Gras	11

## HOUSE SPECIALTIES

500g MSC Whole Live Lobster / USA	72
served with homemade harissa dip 🍤	
600g Grilled Butterflied Spring Chicken / Malaysia 🍗	41
300g DeRaza Ibérico Pork Rack / Spain 🐷	41
300g Premium Lamb Rack Chops / Australia	52



🌿 vegetarian 🐷 pork 🍗 chef's suggestion

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# SHARING CUTS

OPUS' PREMIUM SHARING CUTS ARE DRAMATIC, BONE-IN-SHOW STOPPERS THAT SHOWCASE A VARIETY OF TEXTURES AND FLAVOURS.

<b>Signature 1kg Black Angus Bone-in Rib Eye</b> 🍖	158
dry-aged, marble score 4, USA	
<b>Wagyu &amp; Lobster</b> 🍤	158
500g Australian wagyu sirloin, responsibly & locally sourced Boston lobster	
<b>1.2kg Whiskey-Aged Wagyu Tomahawk</b> 🍖	168
360 days grain-fed, Australia, marble score 5	
<b>1kg Black Angus Porterhouse</b>	158
marble score 3, Australia	
<b>Premium Butcher's Platter</b>	148
600g black angus bone-in rib eye, 150g wagyu rump cap, braised wagyu beef short rib, grain-fed, marble score 4-5 gourmet beef sausages	
<b>Grilled Seafood Platter</b>	148
responsibly & locally sourced premium seafood of whole Boston lobster, Atlantic scallops, king prawns & 200g Chilean salmon	

## SAUCES

single cuts come with choice of one complimentary sauce.

sharing cuts come with choice of two sauces. Additional sauce at \$3 each.

Armagnac green peppercorn / Béarnaise / Black truffle & wild mushroom / Chimichurri / Red wine & bone marrow / Tomato and pepper relish / Opus smoky barbeque sauce

## ALL ABOUT FRIES

<b>Opus Over-the-Top fries</b> Foie gras fat, Black truffle purée, Parmesan 🍤	16
Spiced salted egg yolk fries / Truffle fries	12
Sweet potato fries / French fries	8

## SIDES 🍁

Broccoli with garlic / Baked mac & cheese / Portobello mushrooms / Garlic mashed potato

## PREMIUM SIDES

Grilled fat green asparagus 🍖 / Tempura vidalia onion rings 🍁  
Sunny-side up egg with creamed spinach  
Smoked risotto / Kenya beans with confit garlic and crispy pancetta 🐷  
Baked stuffed potato with crispy bacon 🍖



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pork



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# DESSERTS

## Opus Cheeseboard

3 for 20 / 5 for 25

selections include Morbier, Comté, Livarot, Roquefort and Chèvre, biscuits, dried fruits and nuts

## Flame-Boyant Banana

14

caramelized flamed grilled banana with citrus gelato and salted caramel

## Fruity Tutti

14

wild berries candied compote, vanilla crème chantilly, baked golden crumbs, berries sauce, torched meringue with berries sorbet

## Stroll in the Forest

14

dark chocolate mousse infused with earl grey tea, orange compote, chocolate soil crumbles and mixed herbs, smoked with apple woodchips

## D9 Cakery Selections

please ask your server to see our daily selection of our pastry chef's signatures including:

### D9 Famous Cheesecake

10

classic American or blueberry

### Double Chocolate cake

8

eight layers of Valrhona chocolates; Oriado 60% and Itakuja 55% and yogurt cocoa sponge

## Affogato

22

vanilla ice cream, espresso shot  
add a choice of liqueur

**Cointreau / Grand Marnier / Frangelico / Kahlua / Baileys**

## Ice Cream or Sorbet, two scoops

8

please ask your server for today's flavours

# AFTER DINNER DRINKS

## WHISKEY

Macallan 12 Y.O <i>Scotland</i>	21
Macallan 18 Y.O	35
Nikka From The Barrel <i>Japan</i>	19
Hibiki Harmony <i>Japan</i>	21
Maker's Mark <i>USA</i>	19
Woodford Reserve <i>USA</i>	21

## RUM

Havana Club Rum 15 Y.O <i>Cuba</i>	21
Myers Dark Rum <i>Jamarian</i>	18
Don Papa 7 Y.O <i>Philippines</i>	20

## COGNAC

Hennessy VSOP Cognac <i>France</i>	19
Hennessy XO Cognac	35
Rémy Martin XO <i>France</i>	35
Rémy Martin Louis XIII	180

## DIGESTIFS

Taylor's L.B.V. Port <i>Portugal</i>	16
Tio Pepe Sherry <i>Spain</i>	16
Chateau De Laubade XO Armagnac <i>France</i>	29
Amaretto Disaronno <i>Italy</i>	15

## TWG TEAS

Red Jasmine / Vanilla Bourbon / Moroccan Mint / Darjeeling Lemon Bush / Crème Brûlée / Chocolate Mint Truffle / Alfonso	12
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## COFFEE

Freshly Brewed Coffee / Single Espresso	10
Cappuccino / Latte / Macchiato / Mochaccino Double Espresso / Iced Coffee Iced Latte / Iced Cappuccino	12

## MINERAL WATER

Antipodes Still Water 500ML	9
Antipodes Sparkling Water 1000ML	15

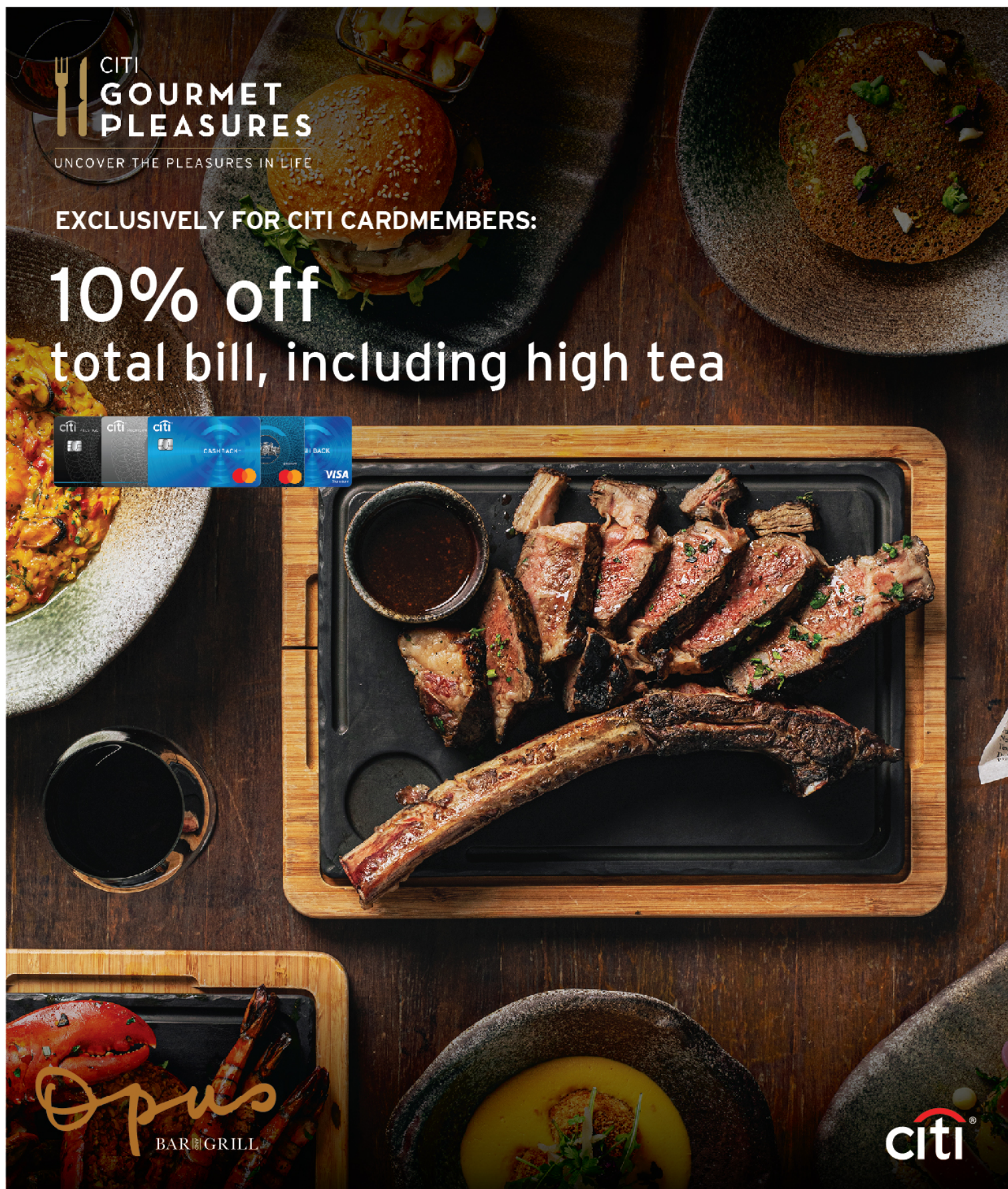


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