



THE NEW VOCO BRUNCH  
WHERE FLAVOUR, FUN, AND FLAIR BEGINS

AVAILABLE EVERY SUNDAY, 12PM - 3PM



**FOOD PACKAGE**

Buffet package, inclusive of free-flow:  
Still & Sparkling Water | Soft Drinks | Coffee & Tea

**\$118++ per person**

**\$59++ per child (ages 6 to 12)**



**CHAMPAGNE PACKAGE**

Buffet package, inclusive of free-flow:  
Laurent-Perrier Champagne | Rosé Champagne | Red, white & Rosé wines |  
Beers | Tanglin Sling | Ribena Bramble | Singapore 65 |  
Still & Sparkling Water | Soft Drinks | Coffee & Tea

**\$178++ per person**



Opus

BAR BY GRILL





# Opus

BAR & GRILL

## FROM THE SEA

Boston Lobster  
Snow Crab Legs  
Local Yabbies  
Tiger Prawn  
Sea Conch

Half Shell Scallop  
Canadian Black Mussel  
Japanese Clam  
US Oyster  
Fin de Claire

Condiments: Lemon Wedges, Red Wine Mignonette,  
Wasabi Mayo, Cocktail Sauce, Tabasco

## JAPANESE CORNER

Sashimi Moriawase  
Salmon and Tuna Sashimi  
Varieties of Sushi and Maki Roll  
Cold Soba Noodles with condiments  
Wasabi, Shoyu, Pickled Ginger, assorted Japanese Pickles

## SALAD BAR

### Fresh Greens

Mix Mesclun, Wild Rocket, Baby Spinach, Kale, Red Chicory,  
Butter Lettuce, Romaine Lettuce

### Dressing

Citrus Dressing, Balsamic Vinaigrette,  
Thousand Island, Caesar Dressing

### Condiments

Cherry Tomato, Cucumber, Kidney Beans, Garbanzo Beans,  
Tuna Tataki, Fresh Avocado, Sweet Corn, Beetroot, Capsicum,  
Red Onion, Edamame Bean, Cannellini Beans

### Individual Salads

Smoked Salmon Bruschetta with Ikura Roe  
Caviar Blinis with Quail Eggs  
Singapore Fruit Rojak Roll  
Roasted Cauliflower with Hummus and Sesame Dressing  
Burrata with Fermented Tomato and Balsamic Pearl  
Pear and Rocket Salad with Macadamia Nuts and Segment Citrus  
King Prawn and Lychee Coriander Salad with Lemongrass Dressing

### Assorted Yoghurt

\*Opus Bar & Grill reserves the right to make changes to the menu, subject to the availability of ingredients.



## CHARCUTERIE, ITALIAN COLD CUTS & OLIVES

### Selected 5 on rotation

Parma Ham  
Honey-glazed Smoked Ham  
Smoked Turkey Ham  
Chicken Lyoner  
Saucisson  
Mortadella Ham

Hungarian Salami  
Rosette Salami  
Casalingo Salami  
Chorizo  
Wagyu Beef Pastrami  
Varieties of Marinated Olives and Antipasto

## SEASONAL CHEESE & ARTISAN BREADS

Selection of 6 European Seasonal Cheeses  
Quince Paste, Grapes, Assorted Oat Crackers, Grissini and Lavosh  
Dried Fruits – Apricot, Prune, Apple, Mango  
Nuts – Almond, Walnut, Hazelnut, Pecan, Macadamia, Pistachio

Selection of Artisanal Bread  
Sourdough, Multigrain and Walnut Loaves  
Mini Baguette, Fruit Roll and Rye Roll

## NOODLE STATION

Sarawak Dry Kolo Mee  
Chicken Char Siew, Bok Choy, Pork Lard

Laksa Noodle Soup  
Rice Noodle, Egg, Fish Cake

## ASIAN FLAVOURS

Norway Salmon Fried Rice with Bonito Flake  
Stir-fried Typhoon Shelter Crab  
Pandan Chicken Curry  
Braised Trio Mushroom with Nai Bai and Black Moss  
Nyonya Assam King Prawn  
Wok-fried Pork with crispy Garlic  
Double-boiled Coconut Chicken Soup with Snow Fungus





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**LIVE STATION**

Wok-fried XO Seafood Carrot Cake

**EUROPEAN CORNER**

White Truffle Celeriac Soup

Shepherd's Pie

Cuisse de canard with Lentil Basquaise

Shakshouka

Escargot

Smoked Salmon Eggs Benedict with Beet Hollandaise

**ITALIAN CORNER**

**Pizza**

Calabrese, Italian Nduja Sausage

Margherita Pizza , Basil

Sundried Tomato, Broccolini Genovese

Bacon, Sausage, Spring Onion, Sweet Sauce

**Pasta**

Classic Basil Pesto Genovese, Sundried

Tomato, Mashed Burrata

Crabmeat Smoked Tomato Coulis, Chives

Truffle Ravioli, Creamy Butter with Truffle  
Paste and Parmigiana

**JARRAH WOOD FLAMED**

Roasted Australian Prime Ribs

Pulled Lamb with Salsa Criolla

Oak Coal Chicken Thigh with Chipotle Rub

Baby Pork Ribs with Kentucky Bourbon BBQ Sauce

Smoked Beef Brisket with Carolina Sauce

Local Catch Whole Fish

Assorted Sides and Vegetables

Choice of Mustards and Relish





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## COLLECTION GÂTEAUX

Raspberry Passion Gâteau  
Yuzu Bavarian with Lime Mascarpone Chantilly  
Pistachio Financier  
Rainbow Lapis

## CLASSIC TARTE

Lemon Meringue Tart  
Cinnamon Pomme Streusel

## CHEESECAKE

D9 Signature Blueberry Cheesecake

## SHOOTERS IN GLASS

Apple Chutney with Lemon Ivory Chantilly  
Vanilla Poached Pear with Dark Chocolate Crèmeux  
Cut Fruits in Maison jug

## CONFECTIONERY

Assorted Chocolate Pralines  
Selection of Cookies  
Italian Macarons

## CHOCOLATE FOUNTAIN

Marshmallows  
Financier  
Fresh Fruits

## ICE CREAM

Assorted ice cream flavours with condiments:  
Crumble  
Dark Chocolate Pearls  
White Chocolate pearls  
Sauces