Opus BAR & GRILL

GRILLED OUT SUNDAY:

CNY Edition

Available on 4, 11, 18 & 25 January 2026 and
1, 8, 15 & 22 February 2026 | 12pm to 3pm

A LA CARTE BUFFET

inclusive of free-flow:
Still & Sparkling Water | Speciality Coffee | Artisanal Teas

$118++ per adult
$40++ per child (6 to 12 years old)
Special Offer: Dine for two, pay for one
an exclusive 1-for-1 dining treat on a la carte buffet for adults

A LA CARTE OPTION

Choice of 1 x main course & 2 x sides | $48++ per person
Choice of 1 x appetiser or dessert | $18++ per dish

BEVERAGE ADD-ON

(Taittinger Brut Reserve NV Champagne | Beers |
Red and White House Wine | Cocktails - Cherry Moon /
New Year Fizz / Orange Blossom | Soft Drinks)

Free-flow beverages | $48++ per person
A la carte | $15++ per glass

Prices are subject to 10% service charge and prevailing government taxes

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APPETISERS

Jellyfish Salad - Cucumber, Plum Sauce, Sesame Seed
Fermented Tomato and Scamorza - Cherry Tomato, Smoked Cheese, Rocket
Yu Sheng with Smoked Salmon - Shredded Daikon, Carrot, Pickles,
Crispy Fish Skin, Ice Plant
Crab Meat Soup - Fish Maw, Hua Diao Wine, Scallion
Duck Rillette - House Pickles, Sour Dough

MAINS

Chinese Five Spices Chicken
Roasted Black Angus Beef Striploin
Crispy Pork Belly
Si Chuan Pepper Smoked Beef Brisket
Catch of the Day - Fish (Pomfret / Snapper / Seabass)
Roasted Spiced Cauliflower

SIDES

Roasted Potato
Mac and Cheese
Grilled Kai Lan
Crispy Mantou
Green Salad with Orange Balsamic dressing

DESSERTS

Mandarin Orange Crème Brûlée
Ice Cream Sundae

GUERIDON

Pineapple Crumble

ADD-ONS

Fresh Oysters | Half Dozen $30 / One Dozen $52
Foie Gras | $12
Bone Marrow | $12
Half Boston Lobster | $35

Opus Bar and Grill reserves the rights to make changes to the menu, subject to the availability of ingredients.