

Opus
BAR & GRILL

4th, 11th, 18th, 24th Sunday Festive Brunch



Brunch with food only: \$118++

Brunch with Laurent Perrier Champagne, wines, beers
and DIY Roku Gin + Mojito Bar: \$148++

Brunch with Champagne, wines, beers and DIY Roku Gin and Mojito Bar: \$178++

Pink Brunch with Rose Champagne, Rose Wine, Rose Prosecco, wines, beers
and DIY Roku Gin and Mojito Bar: \$188++



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FROM THE SEA

Boston lobster	Half shell scallop
Alaskan king crab legs	Canadian black mussel
Local yabbies	Japanese clam
Tiger prawn	

OYSTER BAR

Fine de claire oyster
Canadian oyster
Lemon wedges, red wine mignonette, wasabi mayo, Thai dressing, cocktail sauce, tabasco

JAPANESE CORNER

Sashimi moriawase
Salmon & tuna sashimi
Varieties of sushi and maki roll
Cold soba noodle with condiment
Wasabi, shoyu, pickled ginger, assorted Japanese pickle

• **SALAD BAR** •

FRESH GREENS (SELECTION OF 4)

Mix mesclun, wild rocket, baby spinach, red frisée, kale, red chicory, butter lettuce, romaine lettuce

DRESSING

Honey mustard	Balsamic vinaigrette
Citrus dressing	Thousand island
Goma sesame dressing	Caesar dressing
Wasabi citrus shoyu	Italian herb dressing

SELECTION OF 12 CONDIMENTS

Cherry tomatoes, cucumber, capsicum, kidney beans, garbanzo beans, cannellini beans, tuna tataki, fresh avocado, edamame bean, sweet corn, beetroot, red onion

INDIVIDUAL SALAD

Caviar, quail egg, buckwheat blinis with chive sour cream

Smoked salmon seaweed roulade

Ricotta mascarpone savoury tartlet with edible flowers and olive oil caviar (V)

Beetroot gazpacho with cucumber stick (V)

Forest mushroom salad jug (V)

Caramelized butternut and chestnut salad (V)

Potted duck rillettes

Grilled chicken breast with vine tomato

YOGHURT AND MUESLI

Bircher muesli with wild berries

Natural plain yoghurt

Homemade blueberry yoghurt

Homemade strawberry yoghurt

Homemade apricot yoghurt

Homemade mango yoghurt

CHARCUTERIE, ITALIAN COLD CUTS & OLIVES (SELECTION OF 5)

Parma ham

Honey-glazed smoked ham

Smoked turkey ham

Chicken Lyoner

Saucisson

Mortadella ham

Hungarian salami

Rosette salami

Casalingo salami

Coppa ham

Wagyu beef pastrami

Varieties of marinated olives & antipasto



SEASONAL CHEESE

Selection of 16 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 artisan bread
Sourdough, multigrain and walnut loaves
Mini baguette, fruit roll and rye roll

NOODLE STATION

Taiwanese beef noodle soup, braised beef tendon, ramen
Seafood laksa noodle soup, rice noodle, egg, fish cake

ASIAN FLAVOURS

Pineapple fried rice, gammon ham, seafood	Fermented bean curd fried pork belly
Kampot black pepper crab	Salt-baked herbal chicken
Wok-fried prawn, superior soy sauce	

CHINESE SOUP

Braised sweet corn with crab meat broth

• FRENCH CORNER •

GALETTES

Turkey a la royale (smoked turkey royal, cranberry sauce)	Seafood bouillabaisse
Jambon de Paris, gruyère, wholegrain mustard	Ratatouille
Caramelised onion gruyère	Escargot
Joue de boeuf bourguignon	Pumpkin miso soup
Cuisse de canard confit, verjus & raisin	



• **ITALIAN CORNER** •

PIZZA

Burrata, prosciutto pizza

Margherita pizza

Siciliana sausage pizza

Turkey calzone pizza

PASTA STATION

Bomba arroz verde, scallop carpaccio

Arrabbiata sobrasada (pork)

Pasta alle vongole

JARRAH WOOD FLAMED

Charred pork ribs, spice rub

Grilled beef sausage

Moroccan lamb porterhouse

Cumin soy sauce chicken

Local catch whole fish

Red wine sauce, green peppercorn sauce, bbq sauce, mint sauce

Choice of mustards and relishes

SIDES AND VEGETABLES

Haricot vert casserole

Roasted butternut squash, sage

Brussel sprout, pancetta, apple



FROM THE ROTISSERIE

Roasted turkey, black truffle, cranberry sauce
Gammon ham red eye glazed
Beef tri-tip, bbq sauce

CHRISTMAS THEME GATEAU DELIGHT

D9 72% Araguani dark chocolate log cake
Winter pear and salted caramel mousse cake
Rum and raisin bavarois with praline crunchy

CHRISTMAS CLASSIC

Sweet mince fruit pie
Dundee fruit cake
Marzipan stollen
Panettone

SWEET MOMENT MINIATURE

Catalan crème brûlée
Cranberry cheesecake
Peppermint chocolate fudge cake

HOLIDAY DESSERTS IN JARS

Poached spiced apple jelly with vanilla chantilly
White chocolate tiramisu with gingerbread genoise
Glogg wine cherry panna cotta



FANTASY CANDIES AND CHRISTMAS COOKIES SELECTION

Cinnamon star cookies
Mailänderli cookies
Anise cookies
Basler Lächerli
Basler Brunsli
Premium praline and truffles
Macarons

WARM DESSERTS

Gingerbread pudding with vanilla anglaise

ICE CREAM AND SHERBET

Vanilla ice cream
Double chocolate ice cream
Berries sherbet

DARK CHOCOLATE FOUNTAIN WITH CONDIMENTS AND FRESH FRUITS

66% dark chocolate
Fresh strawberries
Rock melon
Grapes
Almond genoise sponge
Marshmallow twist