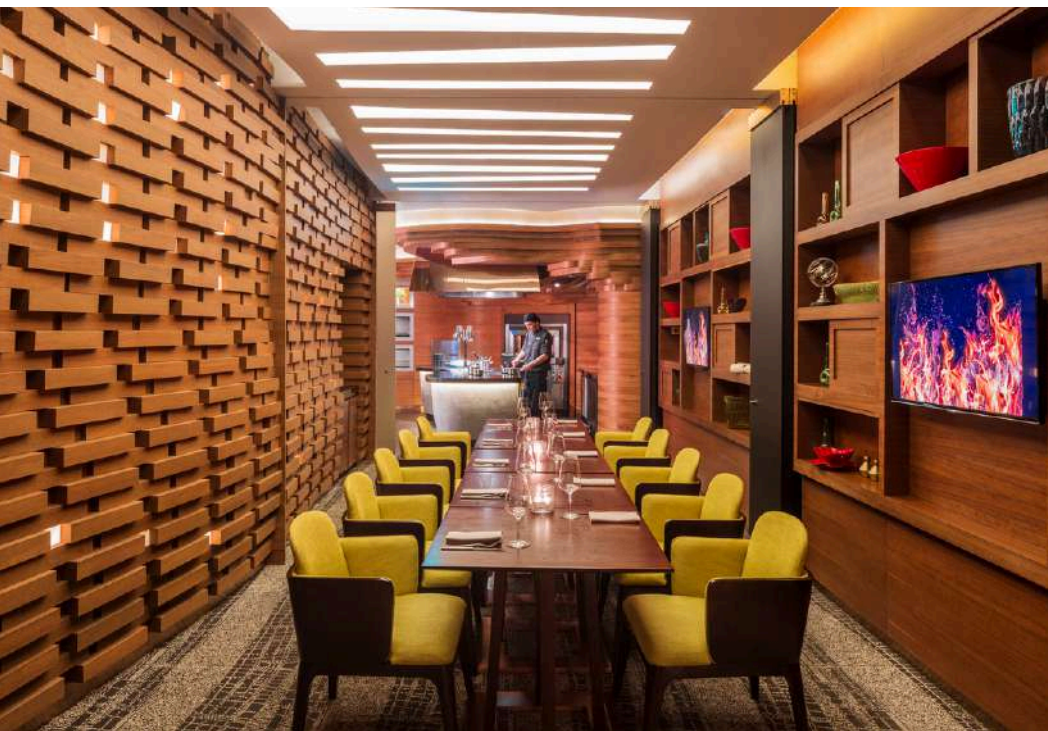




Opus
BAR & GRILL

Lobby Level, voco Orchard Singapore
581 Orchard Road Singapore 238883



WHERE EVERY SIZZLE SPARKS A CELEBRATION.

Host your next event at Opus Bar and Grill for a sizzling experience that ignites unforgettable memories.

Whether you are planning an cosy gathering or a grand celebration, our award-winning venue caters to your every need. With a private dining room for smaller groups and the option to book the entire restaurant, we offer the perfect setting for corporate dinners, networking events, and social celebrations like milestone birthdays.

Capacity:

180 guests standing or 150 guests seated for restaurant

70 guests standing or 45 guests seated for Bar

14 guests seated in Private Dining Room

Min. Spend:

Restaurant (Lunch): \$4,000 nett

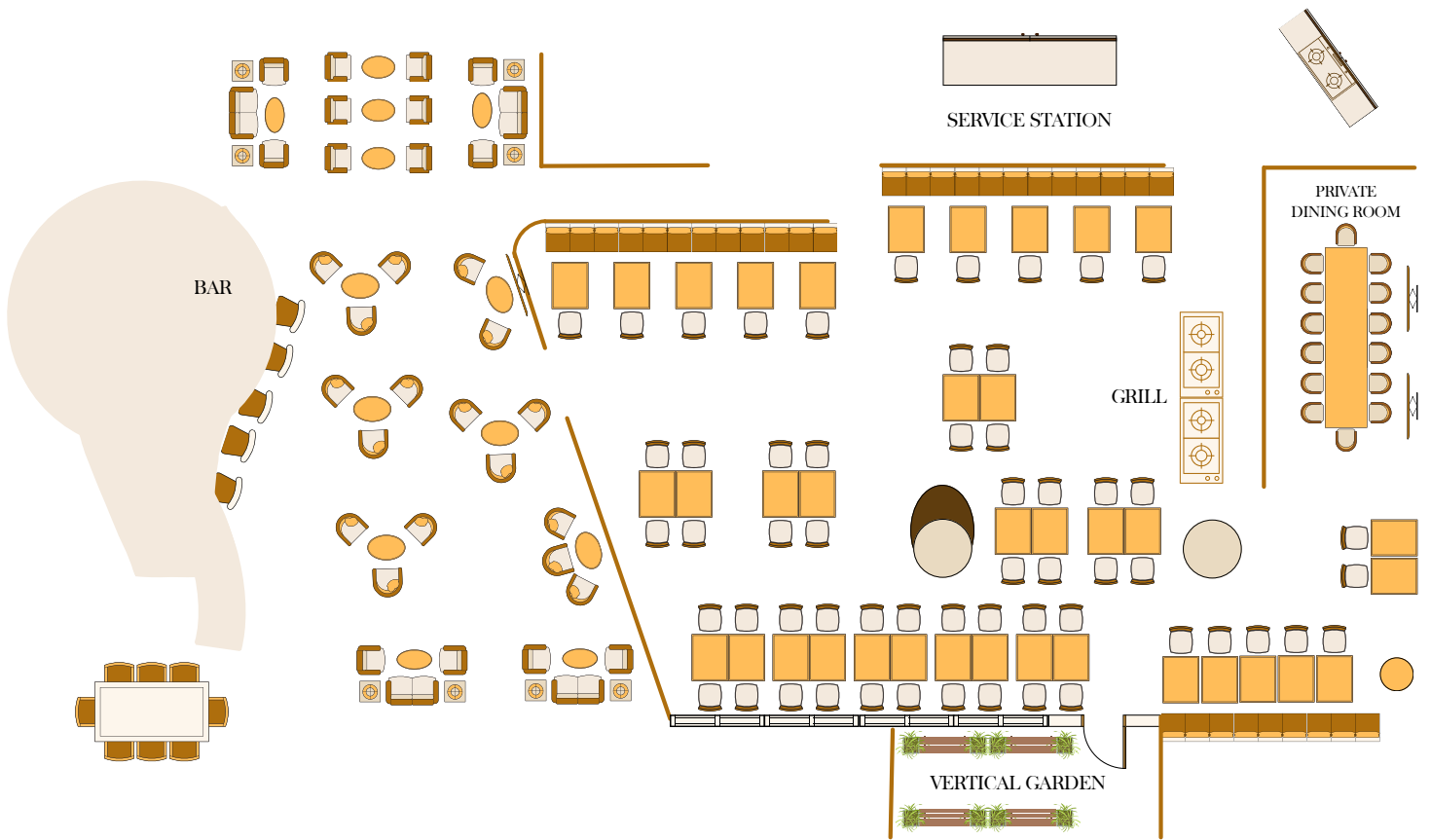
Restaurant (Dinner): \$5,000 nett (Mon to Fri), \$7,000 nett (Sat, Sun & PH)

Bar (Cocktail Hour): \$1,500 nett (minimum 20, maximum 45 guests)



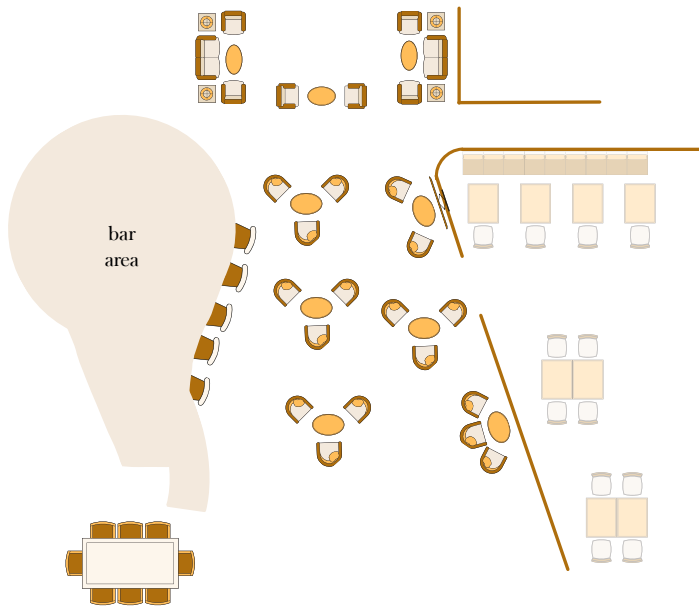
VENUE LAYOUT

Restaurant floor plan

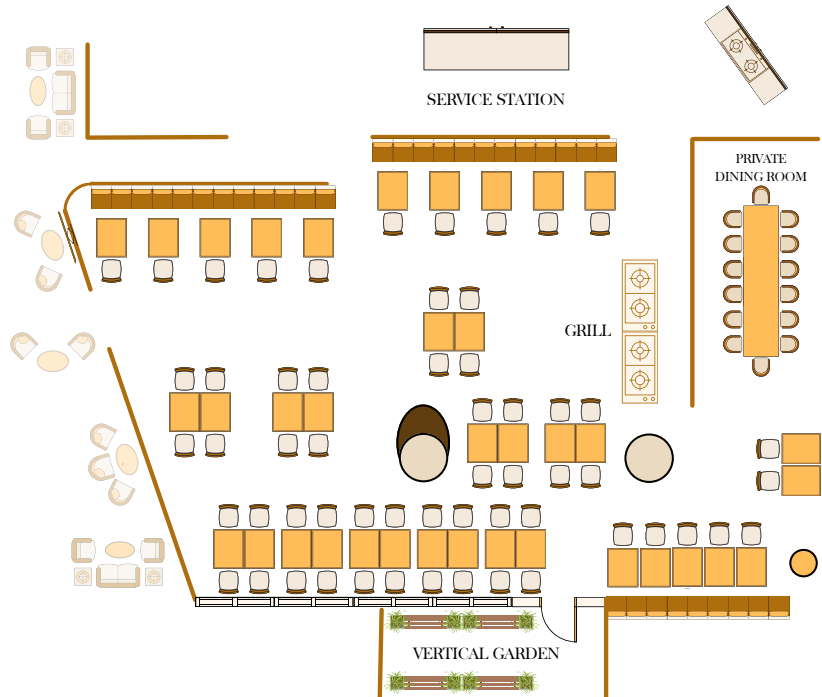


VENUE LAYOUT

Bar floor plan



Restaurant floor plan



MENUS

3-COURSE MENU | \$98++ PER PERSON

APPETISER

Marinated Beetroot Salad (D | N)
Whipped Goat Cheese Cream, Raspberry, Mint, Toasted Walnut

CHOICE OF ONE MAIN COURSE

Coal Roasted Half Spatchcock Chicken
Tare Glaze, Garlic Sprout, Nori Mash, Tamarind Sauce

Pan Seared Barramundi (S)
Braised Daikon, Beech Mushroom, Kombu Dashi Nage, Cordyceps, Crustacean Oil

DESSERT

Deconstructed Strawberry Rhubarb Tart
Rhubarb Almond Streusel Shortbread Tart, Raspberry Gel, Vanilla-infused Crème Patisserie,
Summer Berries Jelly

MENUS

3-COURSE VEGETARIAN MENU | \$98++ PER PERSON

APPETISER

Burrata Salad

Fermented Chitose Tomato, Arugula, Plum Gel, Basil Cracker

MAIN COURSE

Cauliflower Steak (N)

Cauliflower Purée , Okra, Chimichurri, Hazelnut

DESSERT

Deconstructed Strawberry Rhubarb Tart

Rhubarb Almond Streusel Shortbread Tart, Raspberry Gel, Vanilla-infused Crème Patisserie,
Summer Berries Jelly

MENUS

4-COURSE MENU | \$128++ PER PERSON

APPETISER

Burrata Salad

Fermented Chitose Tomato, Arugula, Plum Gel, Basil Cracker

SOUP

Crustacean Bisque (S)

Lobster and Crab Ravioli, Edamame Beans, Scallion Oil

CHOICE OF ONE MAIN COURSE

Slow-Braised Wagyu Beef Cheek

Braised Summer Squash, Smoked Potato Puree, Confit Tomato, Red Wine Jus

Pan-Seared Norway Salmon (S)

Charred Leek, Confit Potatoes, Clam Veloute Caviar, Crispy Capers

DESSERT

D9 Cheesecake (N | D | V)

Philadelphia Cream Cheese, Raspberry Coulis, Almond Streusel, Edible Flowers

P: Pork | E: Eggs | N: Nuts | S: Seafood | A: Alcohol | D: Dairy | V: Vegetarian | VE: Vegan | GF: Gluten-free | GFO: Gluten-free option available

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

Opus Bar and Grill reserves the right to make changes to the menu.

MENUS

4-COURSE VEGETARIAN MENU | \$128++ PER PERSON

APPETISER

Burrata Salad

Fermented Chitose Tomato, Arugula, Plum Gel, Basil Cracker

SOUP

Mushroom Soup

Sautéed Mushrooms, Truffle Emulsion Foam

CHOICE OF ONE MAIN COURSE

Cauliflower Steak (N)

Cauliflower Purée , Okra, Chimichurri, Hazelnut

DESSERT

Deconstructed Strawberry Rhubarb Tart

Rhubarb Almond Streusel Shortbread Tart, Raspberry Gel, Vanilla-infused Crème Patisserie,
Summer Berries Jelly

MENUS

5-COURSE MENU | \$148++ PER PERSON

APPETISER

Burrata Salad

Fermented Chitose Tomato, Arugula, Plum Gel, Basil Cracker

Sous Vide Octopus

Warm Yukon Gold Truffle Potato, Guindilla Peppers, Sundried Tomatoes, Concha Corn, Chive Oil

SOUP

Crustacean Bisque (S)

Lobster and Crab Ravioli, Edamame Beans, Scallion Oil

CHOICE OF ONE MAIN COURSE

100 Day Grain-fed Beef Tenderloin

With Grilled Broccolini, Smoked Potato Purée, Confit Tomato, Red Wine Jus

Pan-Seared Chilean Cod (S)

Braised Daikon, Sweet Pea, Beech Mushroom, Kombu Dashi Nage, Crustacean Oil

DESSERT

Jivara Floral Garden (D | V)

Nutty Valrhona Jivara 40% Milk Chocolate Lollipop, Passionfruit Inspiration Ganache,
Cassis Micro Sponge, Dark Cocoa Chocolate Cigars

MENUS

CANAPÉS | \$95++ PER PERSON (2-HOUR PASS-AROUND SERVICE. CHOICE OF 6 SAVOURY AND 1 SWEET ITEM)

SAVOURY

Parma Ham and Burrata with Melon
Tuna Tataki and Mango Salsa
Cured Norwegian Salmon with Pickled Cucumber
Crab Cake with Miso Aioli
Smoked Lobster and Pineapple Tartlet
Beef Marmalade Puff
Spinach and Parmesan Quiche
Crispy Mushroom with Truffle Aioli

SWEET

Dark Chocolate Praline
Lemon Cheesecake
Coffee Chocolate Tart

MENUS

BUFFET | \$95++ PER PERSON (MIN. 100 PERSONS)

ADD \$60++ PER PERSON FOR FREE-FLOW OF WINE, BEER AND SOFT DRINKS

FROM THE SEA

Boston Lobster
Snow Crab Legs
Local Yabbies
Tiger Prawns
Canadian Black Mussels
Japanese Clams

OYSTER BAR

Fine de Claire Oysters
US Oysters

SALAD BAR

Smoked Salmon Bruschetta
Roasted cauliflower & hummus
Pear & rocket salad
King prawn & lychee salad
Singapore fruit rojak roll

CHARCUTERIE & COLD CUTS

(Choice of 4 items)
Parma Ham
Smoked Turkey Ham
Chicken Lyoner
Saucisson
Hungarian Salami
Rosette Salami
Chorizo

SEASONAL CHEESE

Selection of 5 European Cheese
Quince Paste, Grapes, Crackers,
Grissini and Lavosh
Dried Fruits and Nuts

NOODLE STATION

Sarawak Dry Kolo Mee
Laksa

ASIAN FLAVOURS

Norway Salmon Fried Rice with
Bonito Flakes
Stir-fried Typhoon Shelter Crab
Pandan Chicken Curry
Braised Trio of Mushroom with
Nai Bai Vegetables and Black Moss
Double-boiled Coconut Chicken
Soup with Snow Fungus

EUROPEAN CORNER

White Truffle Celeriac Soup
Shepherd's Pie
Cuisse de Canard with Lentil
Basquaise
Shakshouka

ITALIAN CORNER (PIZZA)

Margherita, Basil
Sundried Tomatoes, Broccolini
Genovese
Bacon, Sausage, Spring Onion and
Sweet Sauce

ITALIAN CORNER (PASTA)

Classic Basil Pesto Genovese,
Sundried Tomatoes, Mashed
Burrata
Crabmeat Smoked Tomato Coulis,
Chives

JARRAH WOOD FLAMED

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

DESSERTS

D9 signature Blueberry Cheesecake
Apple Chutney with Lemon Ivory
Chantilly
Vanilla-poached Pear with Dark
Chocolate Cremeux
Raspberry Passion Gateau
Yuzu Bavarian with Lime
Mascarpone Chantilly
Lemon Meringue Tart
Cinnamon Pomme Streusel
Chocolate Pralines
Italian Macarons
Ice Cream

MENUS

BEVERAGE PACKAGES

CHAMPAGNE PACKAGE - \$98++ PER PERSON

2 hours free-flow of Champagne, House Wines, Soft Drinks and Juices

SPIRITS PACKAGE - \$90++ PER PERSON

2 hours free-flow of Housepour Liquors, House Wines, Beer, Soft drinks and Juices

PROSECCO PACKAGE - \$78++ PER PERSON

2 hours free-flow of Prosecco, House Wines, Beer, Soft drinks and Juices

WINE PACKAGE - \$68++ PER PERSON

2 hours free-flow of Housepour Liquors, House Wines, Beer, Soft drinks and Juices

SOFT DRINK PACKAGE - \$28++ PER PERSON

2 hours free-flow of Soft drinks and Juices

LOOKING FOR SOMETHING ELSE?

Speak to us to customise your event experience.

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Tel: +65 6730 3390

Whatsapp (available from 12pm to 10pm): +65 9729 5164