

GRILLED OUT SUNDAY

OPUS BAR AND GRILL | SUNDAYS, 12PM TO 3PM

APPETISERS

Shrimp Cocktail - with Marie Rose Sauce, Shredded Lettuce, Tomato Chutney, Lemon
Beetroot and Feta - Pickled Beetroot, Feta Cheese, Rocket, Almond Flakes
Caesar Salad - Romaine Lettuce, Bacon Bits, Crouton, Parmesan
Pumpkin Soup - Creamy Pumpkin Soup, Almond Flake, Herb Oil
Duck Rillettes - with Sourdough bread, House Pickles

MAINS

Roasted Tandoori Chicken
Beef Prime Rib
Crispy Pork Knuckle
Smoked Lamb Leg
Grilled Seabass
Roasted Spicy Cauliflower

SIDES

Beef Fat Roasted Potato
Mac and Cheese
Creamed Spinach with Egg Yolk
Yorkshire Pudding
Green Salad with Orange Balsamic Dressing

DESSERTS

Crème Brûlée
Apple Crumble
Ice Cream Sundae

GUERIDON

Pancake with Cherry Compote, Kirsch and Crème Chantilly

ADD-ONS

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

À LA CARTE BUFFET

(INCLUSIVE OF FREE-FLOW FRESH JUICES, SPECIALITY COFFEE AND ARTISANAL TEAS)

\$88++ PER ADULT

\$44++ PER CHILD (6 TO 12 YEARS OLD)

À LA CARTE OPTION

CHOICE OF 1 X MAIN COURSE AND 2 X SIDES | \$48++ PER PERSON

CHOICE OF 1 X APPETISER OR DESSERT | \$18++ PER DISH

BEVERAGE ADD-ON

(TAITTINGER BRUT | BEERS | RED & WHITE HOUSE WINE | COCKTAILS - WILD BRAMBLE / SPRITZEN / OUT OF OFFICE | STILL & SPARKLING WATER | SOFT DRINKS | COFFEE & TEA)

FREE-FLOW BEVERAGES | \$48++ PER PERSON

À LA CARTE | \$15++ PER GLASS

