



WHERE GRILLING IS OUR PASSION

"A modern steakhouse with a classic touch using quality ingredients." ~ Executive Chef Dean Bush

Flavourful. Honest. Unpretentious. That is what we are at Opus Bar & Grill.

Select from our generous selection of outstanding steak cuts and premium seafood, expertly grilled over open flames infused with charcoal and Jarrah oak wood and finished in the Jospier oven for the perfect char, caramelisation, and a tad of smoky sweetness.

We are also honoured by the Farm-to-Table recognition programme, which highlights our commitment to sustainability and supporting local communities. From farm-fresh veggies to locally-raised meats, every meal you enjoy with us is a celebration of the incredible flavours our region's vibrant agriculture has to offer.

Feeling undecided on what to have for today? Ask any of our hosts and let us provide you with a recommendation or two.

Now, let your dining journey with us begin.

APERITIF

Negroni \$18

Aperol Spritz \$19

Taittinger Brut Réserve Champagne \$28

Spicy Finch \$20
Chilli padi-infused gin, Bols Passion Fruit liqueur, simple syrup, passion fruit juice, lime juice

Owl Kiss \$20
Genever gin, Taylor's port wine, Campari, allspice dram, Angostura bitters

Pinkarita \$20
Blanco tequila, Tanglin Triple Tangerine liqueur, grenadine syrup, grapefruit juice, lime juice, pink peppercorn

OYSTERS

Freshly Shucked Chilled Oysters \$36 | \$66
 Served with mignonette, chives, lemon wedge *half / one dozen*

Flambadou Oysters \$16
 Served with wagyu beef fat, pineapple salsa and chilli oil *two pieces*

STARTERS

Crab Cake \$36
 Jumbo lump crabmeat, caramelised miso aioli, pickled pineapple, caviar

Scallops and Bacon \$34
 Pan-seared scallop, bacon marmalade, hummus, green apple

Char-grilled Scampi \$38
 Coriander and chilli gremolata, fennel slaw, lemon wedge *two pieces*

MSC Citrus Salmon \$34
 Salmon dice, horseradish mayo, ikura, pickled daikon, crispy wild rice

Baked Camembert \$32
 Creamy cow's milk cheese, bacon bits, rosemary

Burrata Salad \$32
 Herb pesto, pickled peach, fermented tomato, rocket, basil cracker

Opus Classic Caesar Salad \$28
 Romaine lettuce, crispy bacon, cured egg, herb crouton, parmesan dressing

Locally Farmed Organic Salad \$24
 Pomegranate, fermented tomato, almond, feta cheese, orange and balsamic vinaigrette

SOUPS

Seafood Tomato Chowder \$32
 Tiger prawn, clams, mussels, potato, asparagus, cognac foam

Forest Mushroom Soup \$20
 Sautéed mushroom, truffle emulsion

FROM THE GRILL

Grain-Fed Black Angus Beef \$78
 Striploin, Brazil *300g*

Wagyu Flat Iron Steak, \$76
 Australia *300g*

Stockyard 200 Day Grain-Fed \$88
 Farmed Ribeye MBS3, Australia *300g*

Miyazaki Full Blood Wagyu \$142
 Beef Ribeye, A4, Japan *300g*

Grass-Fed Black Angus Beef \$88
 Tenderloin MBS2, Brazil *250g*

Free Range Lamb Rack, \$70
 Australia *300g*

Olive-Fed Iberico Pork Chop, \$64
 Spain *300g*

ACCOMPANIMENTS

Half MSC Lobster \$46

Foie Gras \$16

Roasted Bone Marrow \$14

SHARING CUTS

Sanchoku Wagyu Tomahawk \$198
 MBS4 - 5, Australia *(1kg - 1.2kg)*
Served with garlic sprouts

Opus Signature Meat Feast \$168
Variety of four meat cuts

Surf and Turf \$178
 Grilled half Boston lobster with Miyazaki wagyu beef.
Served with choice of 2 sauces

SAUCES

Single cuts include a choice of one sauce. Sharing cuts include a choice of two sauces. Additional sauces are available upon request at \$6 each.

Argentinian chimichurri \$6

Béarnaise \$6

Truffle mushroom \$6

Green peppercorn \$6

Port wine \$6

SIDES

Opus Over-the-Top Fries \$19
 Dressed with black truffle purée and oil, parmesan cheese

Beef Tallow Brioche \$16
 with cheese

Char-grilled Asparagus \$18
 with furikakae

Baked Potato \$16
 with bacon bits, sour cream, spring onion

Sautéed Local Mushrooms \$16

Mac and Cheese \$18

Mashed Potato Purée \$16

French Fries \$14

MAINS

Rosemary Lamb Shank \$64
Slow-cooked lamb shank, sweet potato purée, gremolata, grilled baby corn

Wood-Fire Grilled Spatchcock Chicken \$58
Chilli and onion marmalade, sweet coulis, lime

Maple Beer Pork Belly \$54
 Sous-vide pork belly, maple beer syrup, mashed potato, edamame and rum raisin

Seafood Aglio Olio Linguine \$48
Hokkaido scallop, clam, tiger prawn, asparagus, cherry tomato, basil, chili flakes

Smoked Napa Cabbage \$36
 Burnt onion purée, grilled shallot, pickled shimeiji

Opus Burger \$42
 Wagyu beef patty, pickled red onion, bacon, mushroom ragout, gochujang aioli, emmental cheese. Served on demi brioche bun with French fries

Truffle Gnocchi \$36
 Gnocchi with truffle cream, sauteed mixed mushroom, parmesan chips, edamame

SUSTAINABLE SEAFOOD



Our chefs work closely with sustainable seafood suppliers to support sustainable fishing practices. We are proud to be the first restaurant in Singapore to be certified and awarded the prestigious Marine Stewardship Council (MSC) ecolabel.

MSC Whole Boston Lobster \$94
 Grilled lobster, tobiko beurre blanc, lemon

Norwegian Salmon ASC \$58
 Pan-seared salmon, fine beans, confit potato, sun-dried tomato, anchovies, black olives, lemon vinaigrette

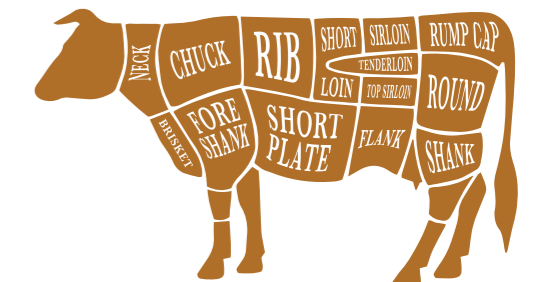
Pomfret and Squid \$68
 Local-farmed pomfret, grilled squid, squid ink couscous, chorizo

- DAIRY
- NUTS
- GLUTEN-FREE
- PORK
- VEGETARIAN
- VEGAN
- SUSTAINABLY SOURCED SEAFOOD
- CHEF RECOMMENDATION

We welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

If anyone in your party has a food allergy, kindly inform a member of the team before placing your order.

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









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KIDS MENU

For kids aged 12 years and below

-  **Cheese Burger** \$19
 Single wagyu patty, streaky bacon.
 Served on brioche bun with French fries
-  **Pasta Ala Norma** \$14
 Pasta served in tomato sauce with
 spinach and mushroom
-  **100 Day Grain-Fed Beef** \$26
Tenderloin, Argentina 150g
 accompanied by a choice of one side
- Pan-Seared Barramundi** \$19
 accompanied by a choice of one side
- Slow-cooked Chicken Breast** \$19
 accompanied by a choice of one side

Choice of side:

-   mac and cheese |  French fries |
-  grilled broccolini |   mashed potato

Top up \$6 for a bowl of cream of mushroom soup  
 choice of juice (apple/orange)
 and a scoop of ice-cream (vanilla/chocolate/strawberry)

DESSERTS MENU

-   **Deconstructed Strawberry Rhubarb Tart** \$16
 Rhubarb almond streusel shortbread tart,
 vanilla-infused crème patisserie, summer
 berries jelly, raspberry gel
-  **Jivara Floral Garden** \$16
 Passion Fruit Inspiration ganache, cassis micro
 sponge, dark chocolate cigars, Valrhona Jivara
 40% praline milk chocolate lollipop
-   **D9 Signature Classic American Cheesecake** \$16
 American cheesecake with 100% Philadelphia
 cream cheese

BEVERAGES

- Coffee** \$10
 Americano | Latte | Cappuccino
- TWG Loose Leaf Tea** \$10
 English Breakfast | Earl Grey | Darjeeling |
 Jasmine Green | Moroccan Mint | Chamomile
 Choice of milk: Full Cream Milk | Low Fat Milk | Oat Milk | Soy Milk
- Digestif** \$15
 Limoncello | Amaro Montenegro | Martell VSOP
- Wine** \$18
 Taylor's Port Wine | Moscato d'Asti