



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 Jospo 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 \$18
- Laurent Perrier Champagne \$18
- Spicy Finch \$20
Chilli padi-infused Tanglin gin, Bols Passion Fruit liqueur, simple syrup, passion fruit juice, lime juice
- Owl Kiss \$20
Bols Barrel Aged Genever gin, Taylor's port wine, Campari, allspice dram, Angostura bitters
- Pinkarita \$20
Código 1530 blanco tequila, Tanglin Triple Tangerine liqueur, grenadine syrup, grapefruit juice, lime juice, pink peppercorn

OYSTERS

- Freshly Shucked Chilled Oysters \$32 | \$54
Served with tosazu vinegar, scallion, lemon wedge *half / one dozen*
- Yuzu Koshō Oysters \$36
Served with yuzu yellow pepper dressing, sea grapes *half dozen*
- Flambadou Oysters \$12
Served with beef fat, creole salsa *two pieces*

STARTERS

- Crab Cake \$29
Jumbo lump crabmeat, mango purée, wasabi mayo, pickled pineapple, caviar
- Seared Hokkaido Scallops \$34
Served with smoked celeriac purée, clam, trout roe, chive oil, ginger flower
- Sous Vide Octopus \$30
Served with warm yukon gold truffle potato purée, guindilla pepper, sundried tomato, cancha corn, chive oil
- Foie Gras \$28
Served with nashi pear, apple purée, puff pastry
- Charcuterie \$32
Prosciutto, bresaola, chorizo and salami served with sourdough, pickles, olives, roasted pimento pepper
- Burrata Salad \$28
Fermented chitose cherry tomato, arugula, plum gel, basil cracker
- Marinated Beetroot Salad \$23
Whipped goat cheese cream, raspberry, mint, toasted walnut

SOUPS

- Crustacean Bisque \$25
Lobster and crab ravioli, edamame, scallion oil
- Mushroom Soup \$18
Sautéed mushroom, truffle emulsion, chives

FROM THE GRILL

- 100 Day Grain-Fed Beef Tenderloin, Argentina \$65 *300g*
- Grain-Fed Hanger Steak MBS2, Australia \$50 *300g*
- 120 Day Grain-Fed Sustainably Farmed Ribeye MBS3, Australia \$60 *300g*
- Grain-Fed Miyazaki Striploin A4, Japan \$138 *300g*
- Firstlight Grain-Fed Ribeye MBS5, New Zealand \$85 *300g*
- Free Range Lamb Rack, Australia \$56 *300g*
- Olive-Fed Iberico Pork Chop, Spain \$47 *300g*

ACCOMPANIMENTS

- Half MSC Lobster \$41
- Foie Gras \$15
- Roasted Bone Marrow \$14

SHARING CUTS

- Sanchoku Wagyu Tomahawk MBS4-5, Australia \$198 *(1kg - 1.2kg)*
Served with garlic sprouts
- Meat Feast \$150
Variety of four meats of the day
- Grilled Seafood Sharing Platter \$158
Char-grilled premium MSC whole Boston lobster, Atlantic scallops, locally sourced king prawns, 200g ASC Norwegian salmon

SAUCES

- Single cuts include a choice of one sauce. Sharing cuts include a choice of two sauces. Additional sauces are available upon request at \$5 each.
- Argentinian chimichurri
- Béarnaise
- Black truffle and wild mushroom
- Kampot peppercorn
- Red wine jus

SIDES

- Opus Over-the-Top Fries \$18
Dressed with black truffle purée and oil, parmesan cheese
- Char-grilled Broccolini \$16
Served with lemon zest, pecorino cheese
- Char-grilled Asparagus \$16
with furikakae, lemon zest
- Locally Farmed Organic Salad \$14
with fermented tomato, red onion. Served with pommery vinaigrette or balsamic dressing
- Sautéed Local Mushrooms \$14
with hazelnut oil
- Creamed Spinach \$14
with whole egg yolk
- Baked Potato \$12
with bacon bits, sour cream, spring onion
- Beef Fat Fingerling Potatoes \$14
- Mac and Cheese \$14
- Cauliflower Au Gratin \$14
- Smoked Pomme Purée \$12
- French Fries \$10

MAINS

- Slow-Braised Wagyu Beef Cheek \$44
Braised summer squash, smoked potato purée, soy bordelaise jus, confit tomato
- Coal-Roasted Spatchcock Chicken \$42
Koji with sanshō, tare glaze, nori mash, tamarind sauce, garlic sprouts
- Coal King Prawn Mafalda \$34
Smoked tomato coulis, Calabrian pepper, basil, crustacean oil
- Cauliflower Steak \$27
Cauliflower purée, okra, chimichurri, hazelnut snow
- Charred Cabbage Steak \$22
Herb cheese mousseline, shallot crisps, hazelnut snow, chilli oil
- Opus Burger \$35
Wagyu patty, pickled red onion, bacon, mushroom, gochujang aioli, emmental cheese. Served on demi brioche bun with French fries
- Vegetable Burger \$30
Portobello mushroom, pickled red onion, tomato, lettuce, pesto aioli, havarti cheese. Served on demi brioche bun with French fries

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.

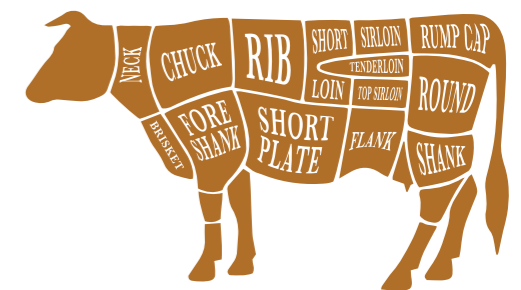
- Whole Live Lobster MSC \$82
Grilled lobster, paella, cherry tomato, 'nduja, lemon *500g*
- Pan-Seared Norway Salmon ASC \$44
Charred leek, confit potato, clam velouté, caviar, crispy capers
- Pan-Seared Barramundi ASC \$42
Braised daikon, sweet pea, beech mushroom, kombu dashi nage, cordyceps, crustacean oil

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











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.



DESSERTS

-   **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
-   **Snowy White Coconut Malibu** \$16
 Snow white coconut gelato, roasted coconut crumble, sablé breton, lime-scented mango chutney with Malibu coconut rum, banana chips, pandan-infused micro sponge
-   **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



CHEF RECOMMENDATION



DAIRY



NUTS



VEGETARIAN