



Opus
BAR & GRILL

Festive Sunday Brunch

3, 10 AND 24 NOVEMBER &
1, 8, 15, 22 AND 29 DECEMBER
12PM TO 3PM

FOOD PACKAGE

Buffet package, inclusive of free-flow:
Still and Sparkling Water | Soft Drinks | Coffee and Tea

\$108++ per adult | \$54++ per child (ages 6 to 12)



CHAMPAGNE PACKAGE

Buffet package, inclusive of free-flow:
Taittinger Brut Reserve NV Champagne |
Rosé Champagne | Red, White and Rosé wines | Beers |
Dill and Tonic | Under the Mistletoe | Santa's Mule |
Still and Sparkling Water | Soft Drinks | Coffee and Tea

\$168++ per adult

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



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FROM THE SEA

Boston Lobster | Snow Crab Legs | Local Yabbies | Tiger Prawn | Half-shell Scallop |
Canadian Black Mussel | Japanese Clam | Fresh Oyster

Condiments: Lemon Wedge, Red Wine Mignonette, Wasabi Mayo, Thai Dressing, Cocktail Sauce, Tabasco

JAPANESE CORNER

Sashimi Moriawase | Salmon and Tuna Sashimi | Variety of Sushi and Maki Rolls |
Cold Soba Noodles with Condiments

Condiments: Wasabi, Shoyu, Pickled Ginger, Assorted Japanese Pickles

SALAD BAR

SELECTION OF FOUR FRESH GREENS ON ROTATION

Mesclun Mix | Wild Rocket | Baby Spinach | Kale | Red Chicory | Butter Lettuce | Romaine Lettuce

DRESSING

Honey Mustard
Citrus
Sesame Soy
Wasabi Yuzu
Coleslaw

Balsamic Vinaigrette
Thousand Island
Caesar
Italian Herbs
Red Wine Vinaigrette

ACCOMPANIMENTS

Cherry Tomato | Cucumber | Capsicum | Kidney Bean | Cannellini Bean |
Edamame | Black Olive | Red Onion | Chickpea

INDIVIDUAL SALADS AND APPETISERS

Pan-seared MSC Scallop, Avruga Caviar, Cream Fraiche
Turkey Bacon and Zucchini Roulade, Cranberry Mayo
Purple Sweet Potato Nicoise, Raspberry Vinaigrette
Compressed Granny Smith Apple and Shaved Fennel Salad
Roasted Roma Tomato, Torch Sabayon
Caramelised Butternut Pumpkin and Macadamia Salad
Duck Rillettes, Lavender Macaron



ASSORTED YOGHURT

CHARCUTERIE, ITALIAN COLD CUTS & OLIVES

SELECTION OF FIVE COLD CUTS ON ROTATION

Parma Ham | Chicken Lyoner | Saucisson | Hungarian Salami | Rosette Salami | Casalingo Salami | Chorizo | Beef Pastrami | Beef Bresaola | Variety of Marinated Olives and Antipasto

SEASONAL CHEESE & ARTISAN BREADS

Selection of eight European Seasonal Cheese
Cheese Raclette and Condiments
Cheese Tête de Moine

ACCOMPANIMENTS

Quince Paste | Grapes | Assorted Crackers | Grissini and Lavash
Dried fruits – Apricot | Prune | Apple | Mango
Nuts – Almond | Walnut | Hazelnut | Pecan | Macadamia | Pistachio

SELECTION OF ARTISAN BREAD

Sourdough | Multigrain | Walnut Loaves | Mini Baguette | Fruit Roll | Rye Roll

NOODLE STATION

Seafood Laksa served with Rice Noodles, Egg, Fish Cake
Oyster Mee Sua

LIVE STATION

Vegetarian Shark Fin with Egg

ASIAN FLAVOURS

Gratin Slipper Lobster with Mushroom and Chinese Sausage | Golden Fried Rice with Honey Ham | Stir-fried Seafood with Gold Bell Pepper Gravy | Herbal Turkey Breast with Braised Mushroom | Claypot Egg Tofu with Tiger Prawn | Double-cooked Pork Belly and Leek with Fermented Bean Sauce | Winter Melon and Cuttlefish Soup



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JARRAH WOOD FLAMED

Hot Smoked Pork Jowl | Grilled Sundried Tomato Chicken Sausage | Baby Lamb Riblets |
Roasted Lemon and Herb Butter Chicken | Local Catch Whole Fish (Seabass/Pomfret)

Served with Mustards, Relishes and choice of Sauce – Red Wine, Peppercorn, Mint, Barbecue

SIDES & VEGETABLES

Roasted Beef Fat Ratte Potato | Roasted Pumpkin with Sage and Almond Flake |
Brussels Sprouts with Bacon and Caramelised Onion

FROM THE ROTISSERIE

Roasted Turkey with Cranberry Sauce | Honey and Orange Glazed Gammon Ham |
Roasted Beef Striploin

EUROPEAN CORNER

Lamb Ossobuco with Parsnip and Carrot | Crispy Pork Belly with Braised Red Cabbage |
Cioppino (Seafood Stew) | Grilled Miso Eggplant | Escargot

FESTIVE SOUP

Butternut Squash and Chestnut Soup

IL CIELO CORNER

PIZZA

Norcina - Creamy Truffle Sauce, Pork Sausage, Broccolini Florets
Zucca e Asparagi - Pumpkin Purée, Charred Green Asparagus, Parmesan Flakes

PASTA

Ragù di Agnello - Braised Lamb Ragout, Neapolitan Cherry Tomato Sauce, Toasted Rosemary and
Breadcrumbs

Arrabbiata - Spicy Fennel Pork Sausages, Chilli and Garlic Confit

Mari e Monti - Creamy Mushroom and Chicken Ham tossed in Aged Parmesan Wheel



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D9 CAKERY SIGNATURE

Signature Blueberry Cheesecake | Summer Strawberry Verbena Tart | Black Forest Cake

SHOOTER IN GLASS

Poached Mandarin Orange with Dark Chocolate Whipped Ganache
Summer Berries Compote with Strawberry Ivory Chantilly
Cut Fruits in Maison Jug

COLLECTION GÂTEAUX

Mango Lime Gâteau | Pecan Carrot Cake | Double Espresso infused Layered Cake |
Praline Choux Puff

CLASSIC TARTE

Rose Meringue Tart

CONFECTIONARY

Assortment of Chocolate Pralines | Italian Marcarons | Selection of Cookies

CHOCOLATE FOUNTAIN

Marshmallows | Fresh Fruits | Financier

ICE CREAM

Assorted Ice Cream flavours with Condiments:
Crumble
Dark Chocolate Pearls
White Chocolate Pearls
Sauces