

WELCOME TO OPUS

GRILLING IS OUR PASSION

At Opus, we take pride in serving quality and sustainably sourced produce, prepared using simple methods to allow every ingredient to shine. Each dish is cooked over an open-flame grill using charcoals and Jarrah wood, to achieve the perfect char, and smoky, caramelised flavours.

Our premium steaks are handpicked and dry-aged in our custom designed dry-aging cabinet lined with Himalayan salt tiles to develop deeply flavoured and beautifully tender steaks and chops.

We bring the freshest micro herbs to your plate and drinks directly from our vertical hanging garden, bringing together the impeccable flavours and the presentation like never before.

We are proud to be the first restaurant in Singapore to be certified and awarded the prestigious MSC ecolabel. Our chefs continue to advocate for this cause by working closely with sustainable seafood suppliers and support sustainable fishing practices.

We hope you enjoy your experience with us and look forward to welcoming you back soon.



MSC-C-54287
Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org.



ASC-C-00537
Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. www.asc-aqua.org



OYSTERS

Freshly Shucked Chilled Oysters (1 / 6 / dozen)	6 / 28 / 45
mignonette sauce	
Oysters Kilpatrick (half dozen)	33
baked with bacon and worcestershire sauce	
Seasoned Oysters (half dozen)	32
caviar lime, olive oil caviar, white balsamic vinegar and fresh coriander	

STARTERS

Crab Cake 	24
premium lump crab meat, mango wasabi mayonnaise, grapefruit salad, red shiso cress	
Seared Atlantic Scallops 	25
sweet corn purée, pickled fennel, edamame, pancetta crumbs	
Crispy Calamari	18
harissa aioli	
Seared Tuna Carpaccio	22
orange segments, pickled red onion, wasabi dressing, micro herbs	
Wagyu Short Rib Croquettes	26
slow-cooked wagyu short rib, shaved parmesan, corn puree	
Seared Foie Gras	25
caramelized pear, cherry wine compote, toasted brioche, duck jus	
Watermelon & Feta Salad   	16
yellow and red watermelon, feta, white balsamic, micro mint	
Butter Lettuce, Avocado & Asparagus Salad  	16
blue cheese and herb dressing, toasted pistachios	
Crustacean Bisque	22
lobster, gnocchi, green peas, cognac	
Caramelised French Onion Soup  	16
French bread, melted Gruyère	



vegetarian



pork



chef's suggestion

Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies. Prices are subject to 10% service charge and GST.

SKEWERS

one / two

Beef Tenderloin

28 / 50

grilled portobello mushrooms, red onions, barbecue sauce

Tandoori Chicken

18 / 25

capsicum, coriander yoghurt

Lamb Skewer

18 / 28

marinated 48 hours in a family recipe of Moroccan spices

Jumbo Prawns

30 / 52

garlic butter

Halloumi

15 / 24

summer squash, eggplant, herbed olive oil

Impossible beef skewer

22

with mushroom, onion and home-made BBQ sauce 200g

MAINS

Smoked Risotto

28

leek, pecorino

add jumbo prawn

25

New Zealand MSC Rockling Fish

41

potato salad, broccolini, aromatic sauce, chimichurri

Locally Farmed Kühlbarra Barramundi

42

saffron and crab broth, green asparagus, baby carrots, confit potatoes, broccoli, micro shiso cress

Saffron Seafood Risotto

32

sustainably sourced local prawns, mussels, clams with fresh herbs, green micro basil

Opus Burger

35

wagyu beef patty, fig onion jam, bacon, comtè, garlic mayonnaise, truffle fries

Impossible Chicken Burger

33

brie cheese, fig onion jam, arugula, tomato, charcoal brioche bun



vegetarian



pork



chef's suggestion

FROM THE GRILL

ALL OUR MEATS ARE GRILLED ON OUR SIGNATURE OPEN-FLAME GRILL FOR A DEEP SMOKY FLAVOUR.

SINGLE CUTS

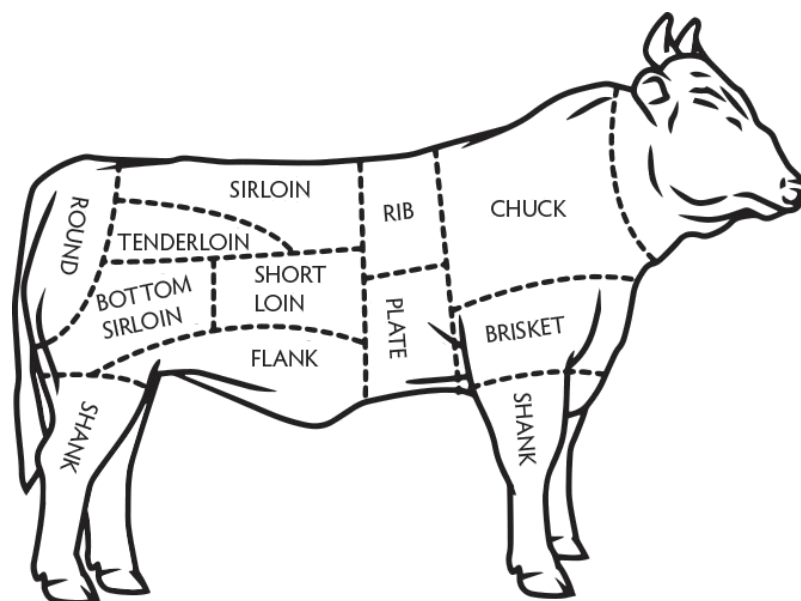
250g 150-day Grain-fed Angus Rib Eye / USA	62
250g 150-day Grain-fed Angus Tenderloin / Argentina	65
250g Tajima Wagyu Rib eye / Australia	88
300g Wagyu Sirloin / Australia	85

TOP ANY CUT

Grilled Atlantic Scallop	8	Fried Hen's Egg	4
Grilled Jumbo Prawn	25	Seared Foie Gras	11

HOUSE SPECIALTIES

500g MSC Whole Live Lobster / USA	72
served with homemade harissa dip 🍷	
600g Grilled Butterflied Spring Chicken / Malaysia 🍷	41
300g DeRaza Ibérico Pork Rack / Spain 🐷	41
300g Premium Lamb Rack Chops / Australia	52



🌿 vegetarian 🐷 pork 🍷 chef's suggestion

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SHARING CUTS

OPUS' PREMIUM SHARING CUTS ARE DRAMATIC, BONE-IN-SHOW STOPPERS THAT SHOWCASE A VARIETY OF TEXTURES AND FLAVOURS.

Signature 1kg Black Angus Bone-in Rib Eye 🍖	158
dry-aged, marble score 4, USA	
Wagyu & Lobster 🍤	158
500g Australian wagyu sirloin, responsibly & locally sourced Boston lobster	
1.2kg Whiskey-Aged Wagyu Tomahawk 🍖	168
360 days grain-fed, Australia, marble score 5	
1kg Black Angus Porterhouse	158
marble score 3, Australia	
Premium Butcher's Platter	148
600g black angus bone-in rib eye, 150g wagyu rump cap, braised wagyu beef short rib, grain-fed, marble score 4-5 gourmet beef sausages	
Grilled Seafood Platter	148
responsibly & locally sourced premium seafood of whole Boston lobster, Atlantic scallops, king prawns & 200g Chilean salmon	

SAUCES

single cuts come with choice of one complimentary sauce.

sharing cuts come with choice of two sauces. Additional sauce at \$3 each.

Armagnac green peppercorn / Béarnaise / Black truffle & wild mushroom/
Chimichurri / Red wine & bone marrow / Tomato and pepper relish / Opus smoky
barbeque sauce

ALL ABOUT FRIES

Opus Over-the-Top fries Foie gras fat, Black truffle purée, Parmesan 🍤	16
Spiced salted egg yolk fries / Truffle fries	12
Sweet potato fries / French fries	8

SIDES 🍁

Broccoli with garlic / Baked mac & cheese / Portobello mushrooms / Garlic
mashed potato

PREMIUM SIDES

Grilled fat green asparagus 🍤 / Tempura vidalia onion rings 🍁
Sunny-side up egg with creamed spinach
Smoked risotto / Kenya beans with confit garlic and crispy pancetta 🐷
Baked stuffed potato with crispy bacon 🍖

🍁 vegetarian 🐷 pork 🍤 chef's suggestion

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DESSERTS

Opus Cheeseboard

3 for 20 / 5 for 25

selections include Morbier, Comté, Livarot, Roquefort and Chèvre, biscuits, dried fruits and nuts

Flame-Boyant Banana

14

caramelized flamed grilled banana with citrus gelato and salted caramel

Fruity Tutti

14

wild berries candied compote, vanilla crème chantilly, baked golden crumbs, berries sauce, torched meringue with berries sorbet

Stroll in the Forest 🍄

14

dark chocolate mousse infused with earl grey tea, orange compote, chocolate soil crumbs and mixed herbs, smoked with apple woodchips

D9 Cakery Selections

please ask your server to see our daily selection of our pastry chef's signatures including:

D9 Famous Cheesecake 🍰

10

classic American or blueberry

Double Chocolate Cake

6

Eight layers of Valrhona chocolates; Oriado 60% and Itakuja 55% and yoghurt cocoa sponge

Affogato

22

vanilla ice cream, espresso shot
add a choice of liqueur

Cointreau / Grand Marnier / Frangelico / Kahlua / Baileys

Ice Cream or Sorbet, two scoops

8

please ask your server for today's flavours



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AFTER DINNER DRINKS

WHISKEY

Macallan 12 Y.O <i>Scotland</i>	21
Macallan 18 Y.O	35
Nikka From The Barrel <i>Japan</i>	19
Hibiki Harmony <i>Japan</i>	21
Maker's Mark <i>USA</i>	19
Woodford Reserve <i>USA</i>	21

RUM

Havana Club Rum 15 Y.O <i>Cuba</i>	21
Myers Dark Rum <i>Jamarian</i>	18
Don Papa 7 Y.O <i>Philippines</i>	20

COGNAC

Hennessy VSOP Cognac <i>France</i>	19
Hennessy XO Cognac	35
Rémy Martin XO <i>France</i>	35
Rémy Martin Louis XIII	180

DIGESTIFS

Taylor's L.B.V. Port <i>Portugal</i>	16
Tio Pepe Sherry <i>Spain</i>	16
Chateau De Laubade XO Armagnac <i>France</i>	29
Amaretto Disaronno <i>Italy</i>	15

TWG TEAS

Red Jasmine / Vanilla Bourbon / Moroccan Mint / Darjeeling Lemon Bush / Crème Brûlée / Chocolate Mint Truffle / Alfonso	12
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COFFEE

Freshly Brewed Coffee / Single Espresso	10
Cappuccino / Latte / Macchiato / Mochaccino Double Espresso / Iced Coffee Iced Latte / Iced Cappuccino	12

MINERAL WATER

Antipodes Still Water 500ML	9
Antipodes Sparkling Water 1000ML	15