

Opus

BAR & GRILL

STAY, CHILL & GRILL STAY PACKAGE 3-COURSE DINNER FOR ONE

Appetiser:

Portobello mushroom soup (D | V)

Served with sourdough and truffle oil

Choice of One Main:

Grain-fed Angus rib eye (250g) (D)

Served with mashed potato, broccolini, truffle sauce

Sous vide half spring chicken (D)

Served with mashed potato, broccolini, cherry tomatoes, chicken jus

Choice of One Dessert:

Deconstructed strawberry shortcake (D)

Lemon thyme-infused strawberries, citrus cheese cream, strawberry elderflower jelly, lime meringue stick, shortbread crumbs

Deconstructed strawberry rhubarb tart (V | D | N)

Rhubarb almond streusel shortbread tart, vanilla-infused crème patisserie, summer berries jelly, raspberry gel

Praline mille-feuille (D | N)

Puff pastry, praline cream, caramel poached pear, dulce de leche, salted caramel gelato

P: Pork | N: Nuts | S: Seafood | D: Dairy | V: Vegetarian | VE: Vegan | GF: Gluten-free

Food allergies and intolerances: 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.

Opus

BAR & GRILL

STAY, CHILL & GRILL STAY PACKAGE 3-COURSE DINNER FOR TWO

Appetiser:

Portobello mushroom soup (D | V)

Served with sourdough and truffle oil

Choice of one main per person:

Wagyu beef burger (220g) (D | P)

Wagyu beef patty, streaky bacon, tomatoes, caramelised balsamic onion jam, smoked cheddar cheese, pickles, arugula, brioche bun.
Served with a choice of side salad or fries

Charcoal-battered fish & chips (D | S)

Local sea bass, french fries, yuzu koshō tartar, lemon wasabi, mushy peas

Rigatoni carbonara (D | P)

Pancetta lardons, egg yolk, Parmesan cheese, fresh parsley

Choice of one dessert per person:

Signature American cheesecake (D | N)

Berry cômposite, mixed berries, almond streusel

Seasonal fruit platter

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STAY, CHILL & GRILL STAY PACKAGE

TOP UP SGD 40++ TO ENJOY THE PREMIUM SELECTION
3-COURSE DINNER FOR TWO

Appetiser:

Portobello mushroom soup (D | V)

Served with sourdough and truffle oil

Choice of one main per person:

Grain-fed Angus rib eye (250g) (D)

Served with mashed potato, broccolini, truffle sauce

Sous vide half spring chicken (D)

Served with mashed potato, broccolini, cherry tomatoes, chicken jus

Pan-seared Norway salmon (D | S | GF)

Sustainably sourced ASC-certified Norway salmon. Served with charred leek, confit potatoes, clam velouté caviar, crispy capers

Choice of one dessert per person:

Deconstructed strawberry shortcake (D)

Lemon thyme-infused strawberries, citrus cheese cream, strawberry elderflower jelly, lime meringue stick, shortbread crumbs

Deconstructed strawberry rhubarb tart (V | D | N)

Rhubarb almond streusel shortbread tart, vanilla-infused crème patisserie, summer berries jelly, raspberry gel

Praline mille-feuille (D | N)

Puff pastry, praline cream, caramel poached pear, dulce de leche, salted caramel gelato

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