

voco's Signature Japanese-fusion

Yusheng



\$88⁺⁺



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 charcoal 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

Opus
BAR | GRILL

OYSTERS

Freshly Shucked Oysters (half dozen/one dozen) 31/46
ume plum vinegar, spring onion, shoyu

Bloody Mary Oysters (half dozen) 36
essence of Bloody Mary, celery snow, olive oil caviar

STARTERS

Crab Cake 🍤 29
jumbo lump crab meat, mango ginger purée,
toasted coconut, pickled pineapple

Seared Atlantic Scallops 🐷 33
cauliflower purée, Saffron pickled cauliflower,
cauliflower rice, pancetta crumbs, chive oil, crispy pork

Crispy Calamari 18
squid ink aioli

Sous Vide Octopus 🐷 33
cannellini bean ragout, red pepper chorizo sauce,
pickled radish, pork crackling

Local Spice Wagyu Beef Cheek Croquette 26
peanut purée, pickled shallots, cucumber salad,
pineapple coulis

Baked Bone Marrow 29
capers, pickled shallot vinaigrette, toasted French baguette

Foie Gras Terrine 35
red wine plum jelly, toasted brioche, pistachio crumbs,
pistachio cream

Marinated Beetroot Salad 🍷🍤 23
whipped goat cheese cream, raspberry, mint, toasted walnut

Fermented Tomatoes 🍷 23
fermented tomatoes, kale, balsamic glaze, basil tuile

🍷 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.

SOUP

- Crustacean Bisque** 23
lobster, gnocchi, green peas, cognac
- Truffle Leek and Potato Vichyssoise**  18
truffle cream, leek oil, toasted brioche

MAINS

- Smoked Roasted Spring Chicken** 44
shaved truffle, smoked pomme purée, chicken jus
- Iberico Pluma**  42
smoked pomme purée, grill sprouts, pickled onions, salsa verde
- Sous Vide Spice Lamb Loin** 44
lamb loin, pearl couscous, aubergine caviar,
yoghurt sauce, tomato relish
- Farro Local Mushroom**  29
local mushrooms, black truffle, mushroom chips,
parmesan cheese
- Cauliflower Steak**  27
Japanese curry sous vide cauliflower, cauliflower puree,
okra, chimichurri, hazelnuts
- Opus Grill Burger**  35
Wagyu beef patty, fig onion jam, bacon, smoked cheddar,
brioche bun, French fries
- Kimchi Impossible Pork Burger**   33
Impossible pork patty, spicy BBQ Sauce, kimchi slaw,
charcoal bun, French fries

 vegetarian  pork  chef's suggestion

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SUSTAINABLE SEAFOOD

Pan Seared Halibut Fillet 43
pickled fennels, green asparagus, citrus pomme purée,
saffron nage

Pan Seared Norway Salmon **ASC** 44
charred leek, confit potatoes, clam velouté caviar,
crispy capers

Whole Live Lobster 500gm **MSC**   82
grilled lobster, paella, cherry tomatoes, nduja, lemon

FROM THE GRILL

Single Cut

Angus

250g Grain-fed Angus Rib Eye / Uruguay 58

250g Grain-fed Beef Tenderloin / Argentina 69

250g Hanger Steak 43

Wagyu

250g Grain-fed Wagyu Rib Eye / New Zealand 85
marble score 3-4

250g Grain-fed Shanchoku Striploin / Australia 79
marble score 4-5

250g Flat Iron Fillet / Australia 72

Five Founders (Carbon Neutral)

250g Five Founders Grain-fed Rib Eye / Australia 66

250g Five Founders Grain-fed Oyster Blade / Australia 43

250g Five Founders Grain-fed Flank Steak / Australia 43

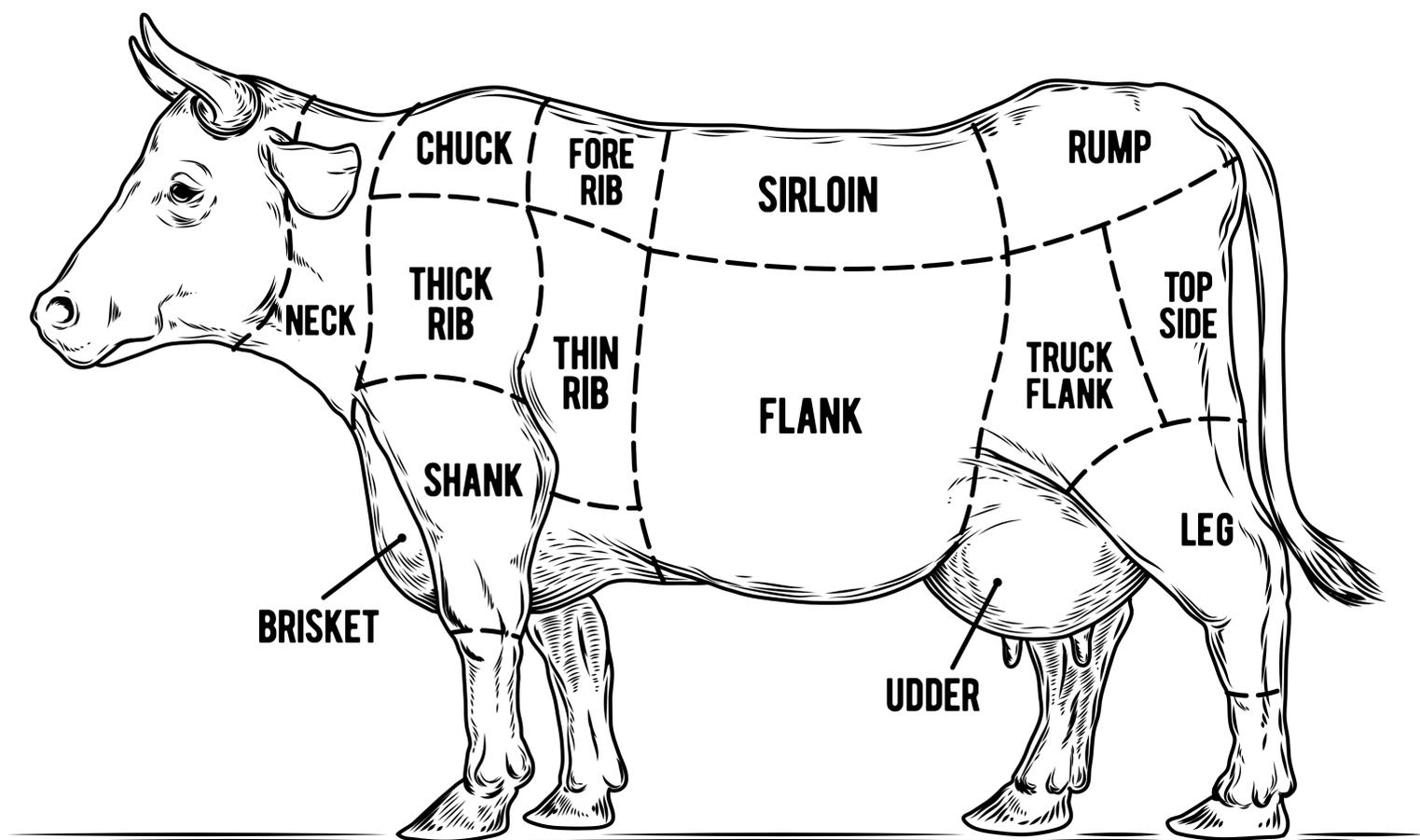
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FROM THE GRILL

Sharing Cuts

- Premium Butcher Sharing Cut** 148
200g Wagyu flat iron steak, 200g hanger steak, braised Wagyu beef cheek, gourmet beef sausages
- Grilled Seafood Platter** 158
MSC whole Boston lobster, Atlantic scallops, king prawns and 200g Chilean salmon
- 1-1.2kg Sanchoku Tomahawk / Australia 🍷** 182
marble score 4-5
- Sanchoku Striploin 500gm & MSC Boston Lobster 500g** 178
Australian Wagyu sirloin, responsibly & locally sourced Boston lobster
- 1-1.2kg Grain-fed Bone-in Rib Eye / Australia 🍷** 166



🌱 vegetarian 🐷 pork 🍷 chef's suggestion

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ADD TO THE CUT

Seared Foie Gras	14
Half MSC Lobster	41
Roasted Bone Marrow	14

SAUCES

Single cut include choice of one sauce
Sharing cuts include choice of two sauces
Additional sauces at \$5 each

Kampot Peppercorn
Béarnaise
Black Truffle and Wild Mushroom
Argentina Chimichurri
Bordelaise
Tomato and Pepper Relish
Spicy BBQ Sauce

SIDES

Opus Over-the-Top Fries	16
served with foie gras fat, black truffle purée, Parmesan, French Fries	

Chargrilled Broccolini with Lemon Zest and Pecorino	14
Smoked Pomme Purée	10
Honey and Miso Glazed Purple Carrots with Hazelnuts	14
Beef Fat Fingerling Potatoes	12
Cauliflower au Gratin	12
Baked Cream Corn and Cheese	12
Baby Green Leaf Salad	12
Sautéed Local Mushrooms with Hazelnut Oil	12
French Fries	8

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DESSERTS

Deconstructed Strawberry Shortcake 16

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

Texture of Chocolate 16

flourless chocolate cake, chocolate Aero crunch, chocolate cremeux infused with Moroccan peppermint tea, peppermint gelato

Praline Mille-feuille 16

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

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