

# WELCOME TO OPUS

## WE TAKE GRILLING SERIOUSLY.

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 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](http://www.msc.org).

*Opus*  
BAR GRILL

## OYSTERS

|  |         |
|--|---------|
| <b>Freshly Shucked Chilled Oysters (1 / 6 / dozen)</b> | 5/25/45 |
| mignonette sauce                                       |         |
| <b>Oysters Kilpatrick (half dozen)</b>                 | 32      |
| baked with bacon and Worcestershire sauce              |         |
| <b>Oysters Mornay (half dozen)</b>                     | 32      |
| gratinated with Mornay sauce and cheese                |         |

## STARTERS

|  |    |
|--|----|
| <b>Crab Cake</b> 🍷   | 18 |
| premium lump crabmeat, celeriac remoulade, pink grapefruit           |    |
| <b>Seared MSC Atlantic Scallops</b>                                  | 22 |
| butternut squash purée, pumpkin seeds, basil                         |    |
| <b>Crispy Calamari</b>   | 16 |
| harissa aioli  |    |
| <b>Seared Foie Gras</b>  | 22 |
| kumquat compote, duck jus, caramelised baby carrots, toasted brioche |    |
| <b>Watermelon &amp; Feta Salad</b> 🍷 🍷                               | 15 |
| yellow and red watermelon, feta, white balsamic                      |    |
| <b>Butter Lettuce, Avocado &amp; Asparagus Salad</b> 🍷 🍷             | 15 |
| blue cheese and herb dressing, toasted pistachios                    |    |
| <b>Crustacean Bisque</b>   | 20 |
| lobster, gnocchi, green peas, cognac                                 |    |
| <b>Caramelised French Onion Soup</b> 🍷 🍷                             | 15 |
| French bread, melted Gruyère   |    |

🍷 vegetarian 🍷 chef's suggestion

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## SKEWERS

one / two

### Tandoori Chicken

capsicum, cucumber, coriander yoghurt

16 / 22

### Lamb Skewer

marinated 48 hours in a family recipe of Moroccan spices

16 / 26

### Jumbo Prawns

garlic butter

28 / 48

### Halloumi

summer squash, eggplant, herbed olive oil

14 / 22

## MAINS

### Smoked Risotto

leek, pecorino

Add jumbo prawn skewer

24

24

### Hand-cut 160g Steak Tartare

traditional garnishes, French fries

44

### New Zealand MSC Rockling Fish

saffron-marinated seasonal vegetables, aromatic sauce

38

### Wild Sea Bass Fillet

clams, mussels, artichoke, vine tomato, thyme

38

### Opus Burger

wagyu beef patty, caramelised onion confit, bacon, Gruyère, garlic mayonnaise, truffle fries

32

 vegetarian  pork  chef's suggestion

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# FROM THE GRILL

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

## SINGLE CUTS

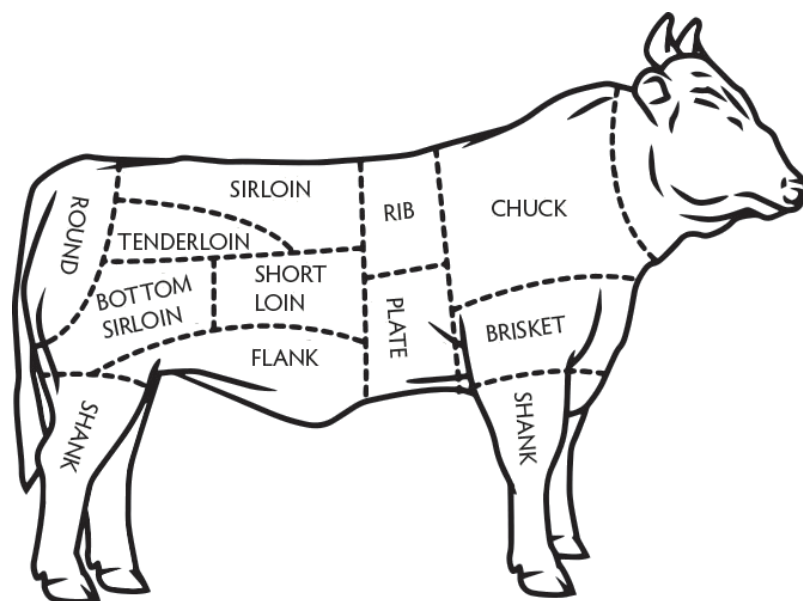
|   |    |
|---|----|
| 250g 150-day Grain-fed Angus Rib Eye / USA          | 58 |
| 250g 150-day Grain-fed Angus Tenderloin / Argentina | 62 |
| 250g Tajima Wagyu Rib eye / Australia               | 82 |
| 300g Wagyu Sirloin / Australia                      | 78 |

### TOP ANY CUT

|                              |    |                  |    |
|------------------------------|----|------------------|----|
| Grilled MSC Atlantic Scallop | 7  | Fried Hen's Egg  | 3  |
| Grilled Jumbo Prawn          | 24 | Seared Foie Gras | 10 |

## HOUSE SPECIALTIES

|   |    |
|---|----|
| 500g MSC Whole Live Lobster / USA<br>served with homemade harissa dip 🍷 | 54 |
| 600g Grilled Butterflied Spring Chicken / Malaysia 🍷                    | 38 |
| 300g DeRaza Ibérico Pork Rack / Spain 🐷                                 | 38 |
| 300g Premium Lamb Rack Chops / Australia                                | 48 |
| 300g Lamb Porterhouse Chops / New Zealand 🍷                             | 42 |



🐷 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.

|  |            |
|--|------------|
| <b>Signature 1kg Black Angus Bone-in Rib Eye</b> 🍖   | <b>138</b> |
| Dry-aged, marble score 4, USA  |            |
| <b>1kg Grill-Smoked Rosedale Ruby Sirloin</b>  | <b>138</b> |
| 110 days grain-fed, Australia, marble score 3  |            |
| <b>Wagyu &amp; Lobster</b> 🍤   | <b>148</b> |
| 500g Australian wagyu sirloin, live MSC Boston lobster   |            |
| <b>1kg Whiskey-Aged F1 Wagyu Tomahawk</b> 🍖  | <b>158</b> |
| 300 days grain-fed, Australia, marble score 5  |            |
| <b>Chateaubriand</b>   | <b>128</b> |
| 600g roasted tenderloin, New Zealand   |            |
| <b>Premium Butcher's Platter</b>   | <b>138</b> |
| 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 |            |

## 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

Red wine & bone marrow / Chimichurri / Tomato and pepper relish

Opus smoky barbeque sauce / Smoked chili glaze

### SIDES 🍃

6  
Broccoli with garlic  
Grilled fat green asparagus  
Baked mac & cheese  
Portobello mushrooms  
French fries  
Garlic mashed potato

### PREMIUM SIDES

10  
Twice baked Idaho Cheddar potato with scallions 🍖  
Tempura Vidalia onion rings  
Sunny-side up egg with creamed spinach  
Truffle fries  
Smoked Risotto

### Opus Over-the-Top Fries 🍖

15  
Foie gras fat, black truffle purée, Parmesan

🍃 vegetarian    🍖 chef's suggestion

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