



We STEAK & WINE Together

Opus signature premium sharing cuts are handpicked by our chefs and dry-aged in our custom designed dry-aging cabinet lined with Himalayan salt tiles to develop deeply flavoured and beautifully tender steaks. Each steak is cooked over an open- flame grill using charcoals and sustainable Jarrah wood to achieve the perfect char, and smoky, caramelised flavours.

Choices of sharing cuts serve two persons:

Signature 1kg U.S. Black Angus bone-in rib eye, dry-aged | \$138++

500g Australian Wagyu sirloin & 500g whole live MSC Boston lobster | \$148++

1kg Australian whiskey-aged F1 Wagyu tomahawk | \$158++

NEW 600g New Zealand roasted tenderloin | \$128++

Top-up with a special wine package:

*2-hour free flow wine at \$15++ per person (Sun to Thu)

*50% off selected wine by the bottle (Fri & Sat)

[BOOK NOW](#)

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Located at...

Hilton Singapore

581 Orchard Road | Singapore 238883

Dinner: 6:30pm - 10:30pm (Daily) | Bar: 10am - Midnight (Daily)

Reservations: +65 6730 3390

singapore.hilton.com/opus

Opus
BAR & GRILL

Offers cannot be combined or used in conjunction with other promotions, privileges and vouchers.

Prices are subject to 10% service charge and 7% GST. Opus reserves the right to amend the offers, terms and conditions without prior notice.